



Ormond

RESTAURANT

Lunch

APPETIZERS

Fried Eggplant Sticks Romano	10
Crab and Brie Dip	Cup 10 Bowl 14
Seafood Gumbo	Cup 8 Bowl 12
Soup du Jour	Cup 8 Bowl 12

SALADS

Small House or Caesar Only	5
Caesar, Bleu Cheese Wedge, or Garden add Chicken or Shrimp +6	10
Ormond Seafood Salad Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber topped with a Creole Vinaigrette Dressing.	20

JULY DAILY LUNCH SPECIALS

Tuesday

Chicken Potpourri Salad	18
Roasted chicken breast mixed with mayonnaise, celery, and poppy seed dressing, served in crisp iceberg lettuce with toasted almonds and fresh summer fruit.	

Wednesday

Beef Tips Bordelaise	20
Beef filet tips sautéed with garlic butter and red wine, tossed with angel hair pasta, and garnished with fried portobello mushrooms.	

Thursday

Peaches & Pork	19
Prime center-cut pork loin pan-seared with a peach glaze, served over bourbon whipped sweet potatoes with crispy Brussels sprouts.	

Friday

Shrimp Creole	19
Gulf shrimp simmered in a Creole tomato sauce, served with fried catfish.	

20% Gratuity added to Parties of 6 or more
Separate Checks - Table Split up to 8 Checks



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ENTREES

Grilled Chicken Breast

Topped with grilled tomatoes and mushrooms.
Served with sautéed vegetables.

Blackened Catfish

Fresh filet, well-seasoned, pan-seared served
with Roasted Potatoes, sautéed vegetables.

Grilled Salmon

Pan seared, and topped with rosemary, olive oil,
cherry tomato confit. Served with sautéed spinach.

Chicken Parmesan

Boneless chicken breast OR Eggplant Medallions
baked in Italian Breadcrumbs in Tomato Sauce,
Mozzarella Cheese, Garlic Pasta.

Creole Stuffed Eggplant

Half Eggplant stuffed with Shrimp, Crabmeat,
Creole Seasonings, Romano Cheese,
Breadcrumbs. Served with sautéed vegetables.

Catfish Bucktown

Wild-caught filet dusted in Pecan flour, fried and
served on Herb Rice topped with sautéed Shrimp in
a Crystal meuniere sauce.

Gluten Free Toast is available upon request

HOMEMADE DESSERTS

10

White Chocolate Bread Pudding

Crème Brûlée

Pecan Pie

Chef's Choice Cheesecake

18 **Shrimp Florentine Pasta** 19

Gulf shrimp sautéed in olive oil, artichoke hearts,
mushrooms, baby spinach tossed in Angel hair
pasta

19 **Eggplant Maurepas** 20

Eggplant slices lightly breaded, fried, and topped
with sautéed Shrimp, Crabmeat, Artichoke Hearts
in a creamy Tomato sauce served with Pasta
Bordelaise.

19 **Pecan Smoked Pork Rack** 22

Center cut bone in Pork Loin brined, house smoked
over Pecan wood. Served on a Bacon, Sweet Potato
Hash with a Bourbon Glaze

20 **Ormond Hamburger** 18

Grilled 8-ounce Sirloin on a Brioche Bun, Romaine,
Bacon caramelized onion jam, Hickory sauce,
tomato, Kosher pickle spear, and served with fries.

21 **Seafood Combo** 21

Fried Gulf Shrimp and Catfish. Served with French
or Sweet Potato Fries.

CAFÉ ORMOND

Coke, Diet Coke, Sprite, Barq's Root Beer 3

Brewed Community Coffee 3

Cappuccino 5

Americano 3

Latte 5

Espresso 3

Iced Coffee 5

Hot Tea 3

Affogato (Espresso & Ice Cream) 8

Proudly serving Luma Coffee roasted in Hammond, LA

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