



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	20
Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumbertopped with a Creole Vinaigrette Dressing.	

OCTOBER DAILY LUNCH SPECIALS

Tuesday

Veal Manicotti 18

Ground Veal, Mozzarella and Romano cheese, baked in fresh pasta with a tomato cream sauce. Served with fried eggplant sticks.

Creole Stuffed Bellpepper 19

Stuffed with shrimp and ground sirloin baked with tomato sauce, served with fried catfish and creamy macaroni and cheese.

Wednesday

Autumn Salad 18

Pecan smoked chicken with romaine, Honey Crisp apples, satsumas, blueberries, spiced pecans, feta, and cane syrup vinagrette.

Bistro Flat Iron Steak 26

Grilled with Portobello mushrooms. Served with smoked gouda whipped potatoes and sauteed green bean Almondine.

Thursday

Pasta Bayou 20

Shrimp, chicken, and Andouille sauteed in a New Orleans style BBQ butter, tossed in rotini pasta with Romano Cheese.

Wienerschnitzel 20

Pork tenderloin sauteed with butter and breadcrumbs. Served with German potatoes and smothered red cabbage with apples.

Friday

Shrimp St. Charles 21

Gulf Shrimp sauteed with mushrooms and shallots in a white-wine sauce. Served with herbed rice , garnished with Crystal-fried shrimp.

Broiled Stuffed Catfish 24

Fresh Catfish, crabmeat dressing, lemon cream, Creole tomato rice, and fried okra.

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



Ormond

RESTAURANT

Lunch

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.	
21	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	
19	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.	
20	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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