



**Ormond**  
RESTAURANT  
*Dinner*

<b>Ormond Seafood Salad</b>	20
Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber. Topped with a Creole Vinaigrette Dressing. <i>Add Lump Crabmeat +10</i>	
<b>Grilled Salmon</b>	24
Pan seared, and topped with rosemary, olive oil, cherry tomato confit. Served with sautéed spinach and roasted potatoes.	
<b>Veal Parmesan</b>	28
Tender Medallions dusted in Italian Breadcrumbs, pan-fried, with Tomato Sauce and Fresh Mozzarella. Served with Pasta Bordelaise	
<b>Seafood Combo</b>	26
Fried Gulf Shrimp and Catfish. Served with a Creamy Shrimp Alfredo <i>Add Crab Cake +14</i>	
<b>Catfish Bucktown</b>	30
Wild caught filet dusted in Pecan flour, fried and served on Herb Rice topped with lump Crabmeat in a Crystal meuniere sauce.	
<b>Creole Stuffed Eggplant</b>	28
One half Eggplant stuffed with Shrimp, Crabmeat, Creole seasonings, Romano cheese, breadcrumbs and served with panné pork chop	
<b>Veal Eggplant Maurepas</b>	30
Tender veal medallions dusted in Italian bread crumbs, pan fried with eggplant, served on pasta bordelaise topped with sauteéd shrimp, crab meat, artichoke hearts in a creamy tomato sauce	
<b>Pecan Smoked Pork Rack</b>	25
Double cut bone in pork loin brined, house smoked over Pecan wood. Served on bacon, sweet potato hash with a Bourbon glaze.	
<b>Filet Mignon</b>	40
8-ounce, hand cut by our Chef, and served with grilled asparagus and Brabant potatoes.	
<b>Surf &amp; Turf</b>	48
7oz center Cut Filet grilled, with Grilled or Fried Shrimp, Served with Garlic Roasted Potatoes	
<b>Ormond Crab Cakes</b>	34
Jumbo Lump Crabmeat pan-seared with Panko Breadcrumbs served on a pasta with Lemon Cream Sauce and grilled asparagus	

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



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**APPETIZERS**

<b>Fried Green Tomatoes</b>	9
<i>with Shrimp Remoulade Dressing</i>	
<b>Fried Onion Rings</b>	9
<b>Fried Eggplant Sticks Romano</b>	9
<b>Crab and Brie Dip</b>	Cup 10   Bowl 14
<b>Shrimp Cocktail Martini (serves 4)</b>	19
<b>Sesame Seared Tuna</b>	14

**SOUP**

<b>Seafood Gumbo</b>	Cup 8  Bowl 12
<b>Soup du Jour</b>	Cup 8  Bowl 12

**SALAD**

<b>Small House or Caesar</b>	5
<b>Bleu Cheese Wedge</b>	10
<i>Add Chicken or Shrimp +6</i>	

**HOMEMADE DESSERTS**

**10**

<b>White Chocolate Bread Pudding</b>
<b>Crème Brûlée</b>
<b>Chef's Choice Cheesecake</b>
<b>Coconut Pie</b>
<b>Pecan Pie</b>

**CAFÉ ORMOND**

<b>Brewed Community Coffee</b>	3
<b>Cappuccino</b>	5
<b>Americano</b>	3
<b>Latte</b>	5
<b>Espresso</b>	3
<b>Iced Coffee</b>	5
<b>Hot Tea</b>	3
<b>Affogato (Espresso &amp; Ice Cream)</b>	8

**BEVERAGES**

<b>Coke, Diet Coke, Sprite, Barq's Root Beer</b>	3
<b>Tea – Sweet or Unsweet</b>	3

Proudly serving Luma Coffee roasted in Hammond, LA

Gluten Free Bread is available upon request