



Ormond
RESTAURANT
Lunch

ENTREES

Grilled Chicken Breast Topped with grilled tomatoes and mushrooms. Served with sautéed vegetables.	18	Shrimp Florentine Pasta Gulf shrimp sautéed in olive oil, artichoke hearts, mushrooms, baby spinach tossed in Angel hair pasta	19
Blackened Catfish Fresh filet, well-seasoned, pan-seared served with Roasted Potatoes, sautéed vegetables.	19	Eggplant Maurepas Eggplant slices lightly breaded, fried, and topped with sautéed Shrimp, Crabmeat, Artichoke Hearts in a creamy Tomato sauce served with Pasta Bordelaise.	20
Grilled Salmon Pan seared, and topped with rosemary, olive oil, cherry tomato confit. Served with sautéed spinach.	21	Pecan Smoked Pork Rack Center cut bone in Pork Loin brined, house smoked over Pecan wood. Served on a Bacon, Sweet Potato Hash with a Bourbon Glaze	22
Chicken Parmesan Boneless chicken breast OR Eggplant Medallions baked in Italian Breadcrumbs in Tomato Sauce, Mozzarella Cheese, Garlic Pasta.	19	Ormond Hamburger Grilled 8-ounce Sirloin on a Brioche Bun, Romaine, Bacon caramelized onion jam, Hickory sauce, tomato, Kosher pickle spear, and served with fries.	18
Creole Stuffed Eggplant Half Eggplant stuffed with Shrimp, Crabmeat, Creole Seasonings, Romano Cheese, Breadcrumbs. Served with sautéed vegetables.	20	Seafood Combo Fried Gulf Shrimp and Catfish. Served with French or Sweet Potato Fries.	21
Catfish Bucktown Wild-caught filet dusted in Pecan flour, fried and served on Herb Rice topped with sautéed Shrimp in a Crystal meuniere sauce.	21		

Gluten Free Toast is available upon request

HOMEMADE DESSERTS

10

- White Chocolate Bread Pudding
- Crème Brûlée
- Pecan Pie
- Chef's Choice Cheesecake

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

20% Gratuity added to Parties of 6 or more

Separate Checks - Table Split up to 8 Checks



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

JUNE DAILY LUNCH SPECIALS

Tuesday

Grilled Tuna Maui **22**
Yellowfin tuna steak grilled and served over toasted coconut rice with grilled pineapple salsa, garnished with fried squash sticks.

Chicken Creole

Boneless chicken breast pan-seared with local Creole tomato slices and grilled eggplant, served with fresh herb pasta topped with tomato pesto. **20**

Wednesday

Bistro Filet **25**
Grilled Filet Mignon, topped with a mushroom merlot sauce, tabasco fried onions, and roasted fingerling potatoes.

Oyster BLCT

Southern fried oysters served on toasted brioche with applewood bacon, romaine lettuce, Creole tomato slices, remoulade sauce, and Parmesan cheese. **22**

Thursday

Barq's BBQ Ribs **20**
Slow-roasted for 24 hours, then grilled with house-made Barq's root beer BBQ sauce, served with Creole mustard tasso potato salad.

Crab Meat Grilled Cheese

Claw crabmeat and Colby Jack cheese with aioli on brioche bread, served with Creole tomato gazpacho. **21**

Friday

Creole Tomato Shrimp Capri Salad **20**
Local tomato slices and summer lettuce blend topped with boiled Gulf shrimp, fresh burrata mozzarella, pickled red onions, and balsamic glaze.

Brisket Po'Boy

Slow-roasted brisket served on French bread with caramelized Vidalia onions, Monterey Jack cheese, and horseradish mayo, served with garlic roasted potatoes. **20**

Ormond Express

We'll get it to your table in less than 20 minutes.

Slow-Roasted Brisket 20	Fried Catfish Poboy 19
Hot au jus, garlic potatoes, glazed carrots.	Fried catfish poboy served with a cup of soup.

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