



Ormond
RESTAURANT
Lunch

APPETIZERS

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| Fried Eggplant Sticks Romano | 10 |
| Crab and Brie Dip | Cup 10 Bowl 14 |
| Soup du Jour | 4 |

SALADS

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| Small House or Caesar Only | 4 |
| Caesar, Bleu Cheese Wedge, or Garden | 9 |
| <i>add Chicken or Shrimp +6</i> | |
| Ormond Seafood Salad | 20 |
| Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber topped with a Creole Vinaigrette Dressing. | |

DAILY SPECIALS

TUESDAY

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| <u>Stuffed Creole Bell Pepper</u> | 18 |
| with Fried Catfish & Pasta Bordelaise | |
| <u>Crabmeat Grilled Cheese</u> | 20 |
| Fresh Claw Meat, Monterey Jack Cheese on Brioche Bread served with a Shrimp Remoulade | |

WEDNESDAY

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| <u>Country Fried Steak</u> | 20 |
| Center Cut Ribeye dipped in a Buttermilk Batter, fried, served on Garlic Whipped Potatoes, with Sautéed Green Beans & a Creamy Mushroom Sauce | |
| <u>Seafood Cannelloni</u> | 19 |
| Gulf Shrimp & Claw Crabmeat baked in Fresh Pasta with Monterey Jack Cheese & a Creamy Tomato Sauce, garnished with Fried Artichoke Hearts | |

THURSDAY

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| <u>Beef Tips Merlot</u> | 20 |
| Filet Tip, sautéed with Mushrooms & Garlic tossed in an Angel Hair Pasta with Red Wine Demi-Glace, garnished with Tabasco Fried Onions | |
| <u>Broiled Puppy Drum Almandine</u> | 23 |
| Fresh Filet, Toasted Almonds, Brown Butter Meuniere, served with Garlic Roasted Potatoes & Sautéed Vegetables | |

FRIDAY

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| <u>Crawfish Etouffee</u> | 19 |
| Fresh LA Tails sautéed, with Creole Seasonings, served with Steamed Rice, French Bread & a House Salad | |
| Stuffed Catfish - 22 | |
| Farm Raised Filet, Claw Crabmeat Dressing broiled with a Lemon Cream Sauce, & served with Cajun Fried Potatoes & Smothered Okra | |



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ENTREES

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|--|----|
| Grilled Chicken | 16 |
| Breast topped with grilled tomatoes and mushrooms. Served with sautéed vegetables. | |
| Blackened Catfish | 18 |
| Fresh filet, well-seasoned, pan seared served with Roasted Potatoes, sautéed vegetables. | |
| Grilled Salmon | 19 |
| Pan seared, and topped with rosemary, olive oil, cherry tomato confit. Served with sautéed spinach. | |
| Chicken Parmesan | 17 |
| Boneless chicken breast OR Eggplant Medallions baked in Italian Breadcrumbs in Tomato Sauce, Mozzarella Cheese, Garlic Pasta. | |
| Creole Stuffed Eggplant | 19 |
| Half Eggplant stuffed with Shrimp, Crabmeat, Creole Seasonings, Romano Cheese, Breadcrumbs. Served with sautéed vegetables. | |
| Catfish Bucktown | 19 |
| Wild caught filet dusted in Pecan flour, fried and served on Herb Rice topped with sautéed Shrimp in a Crystal meuniere sauce. | |
| Seafood Combo | 18 |
| Fried Gulf Shrimp and Catfish. Served with French Fries. | |

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| Shrimp Florentine Pasta | 18 |
| Gulf shrimp sautéed in olive oil, artichoke hearts, mushrooms, baby spinach tossed in Angel hair pasta | |
| Eggplant Maurepas | 19 |
| Eggplant slices lightly breaded, fried, and topped with sautéed Shrimp, Crabmeat, Artichoke Hearts in a creamy Tomato sauce served with Pasta Bordelaise. | |
| Pecan Smoked Pork Rack | 20 |
| Center cut bone in Pork Loin brined, house smoked over Pecan wood. Served on a Bacon, Sweet Potato Hash with a Bourbon Glaze | |
| Ormond Hamburger | 17 |
| Grilled 8-ounce Sirloin on Brioche Bun, Romaine, Bacon caramelized onion jam, Hickory sauce, tomato, Kosher pickle spear. Served with fries and side salad. | |

HOMEMADE DESSERTS

9

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

BEVERAGES

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| Coke, Diet Coke, Sprite, Barq's Root Beer | 3 |
| Sweet or Unsweet Tea | 3 |
| Coffee | 3 |

20% Gratuity added to Parties of 6 or more

Separate Checks - Table Split up to 8 Checks