



# 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	4
Caesar, Bleu Cheese Wedge, or Garden	9
add Chicken or Shrimp +6	
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

##### Stuffed Mirlitons 20

Tender mirlitons baked with shrimp and tasso dressing, topped with Creole sauce, and served with shrimp bordelaise pasta.

##### Bacon-Wrapped Pork Filet 21

Pork filet wrapped in crispy bacon and grilled, served with roasted mashed sweet potatoes and smothered collard greens.

#### Wednesday

##### Brisket Au Jus 22

Tender, slow-roasted brisket served over horseradish whipped potatoes with roasted carrots and a rich mushroom au jus.

##### Autumn Salad 19

Smoked chicken breast over crisp romaine, topped with satsumas, Honeycrisp apples, blueberries, and roasted pecans, finished with cane vinaigrette.

#### Thursday

##### Shrimp & White Beans 18

Shrimp and white beans served with steamed rice and panne pork loin.

##### Brisket Po'Boy 20

Slow-roasted brisket on French bread with Monterey Jack cheese and caramelized shallot mayo, served with garlic roasted potatoes.

#### Friday

##### Catfish Court Bouillon 20

Fresh catfish filet pan-seared with shrimp, Creole tomatoes, and white wine, served with herb rice and fried okra.

##### BBQ Shrimp Po'Boy 19

New Orleans-style shrimp sautéed in spicy butter on French bread, served with fried green tomatoes and Cajun fried new potatoes.



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### ENTREES

<b>Grilled Chicken Breast</b> Topped with grilled tomatoes and mushrooms. Served with sautéed vegetables.	16	<b>Shrimp Florentine Pasta</b> Gulf shrimp sautéed in olive oil, artichoke hearts, mushrooms, baby spinach tossed in Angel hair pasta	18
<b>Blackened Catfish</b> Fresh filet, well-seasoned, pan-seared served with Roasted Potatoes, sautéed vegetables.	18	<b>Eggplant Maurepas</b> Eggplant slices lightly breaded, fried, and topped with sautéed Shrimp, Crabmeat, Artichoke Hearts in a creamy Tomato sauce served with Pasta Bordelaise.	19
<b>Grilled Salmon</b> Pan seared, and topped with rosemary, olive oil, cherry tomato confit. Served with sautéed spinach.	19	<b>Pecan Smoked Pork Rack</b> Center cut bone in Pork Loin brined, house smoked over Pecan wood. Served on a Bacon, Sweet Potato Hash with a Bourbon Glaze	20
<b>Chicken Parmesan</b> Boneless chicken breast OR Eggplant Medallions baked in Italian Breadcrumbs in Tomato Sauce, Mozzarella Cheese, Garlic Pasta.	17	<b>Ormond Hamburger</b> Grilled 8-ounce Sirloin on a Brioche Bun, Romaine, Bacon caramelized onion jam, Hickory sauce, tomato, Kosher pickle spear, and served with fries.	17
<b>Creole Stuffed Eggplant</b> Half Eggplant stuffed with Shrimp, Crabmeat, Creole Seasonings, Romano Cheese, Breadcrumbs. Served with sautéed vegetables.	19		
<b>Catfish Bucktown</b> Wild-caught filet dusted in Pecan flour, fried and served on Herb Rice topped with sautéed Shrimp in a Crystal meuniere sauce.	19		
<b>Seafood Combo</b> Fried Gulf Shrimp and Catfish. Served with French or Sweet Potato Fries.	18		

### HOMEMADE DESSERTS

9

White Chocolate Bread Pudding

Crème Brûlée

Pecan Pie

Chef's Choice Cheesecake

### CAFÉ ORMOND

<b>Coke, Diet Coke, Sprite, Barq's Root Beer</b>	3
<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>	4
<b>Affogato (Espresso &amp; Ice Cream)</b>	7

Gluten Free Toast is available upon request

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