



Ormond

RESTAURANT

Dinner

APPETIZERS

Fried Green Tomatoes
with Shrimp Remoulade Dressing

Fried Onion Rings

Fried Eggplant Sticks Romano

Crab and Brie Dip

Broiled Crabmeat Stuffed Mushrooms

SOUP

Seafood Gumbo

Crabmeat Tomato Bisque

SALAD

Small House

Small Caesar

Bleu Cheese Wedge

HOMEMADE DESSERTS

White Chocolate Bread Pudding

Crème Brûlée

Chef's Choice Cheesecake

Coconut Pie

Pecan Pie

BEVERAGES

Coke, Diet Coke, Sprite, Barq's Root Beer

Tea – Sweet or Unsweet

Coffee





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ENTREES

Ormond Seafood Salad

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

Grilled Salmon

Pan seared, and topped with rosemary, olive oil, cherry tomato confit. Served with sautéed spinach.

Chicken Parmesan

Eggplant Parmesan

Boneless breast baked in Italian breadcrumbs OR Eggplant Medallions in Italian Breadcrumbs in Tomato Sauce, Mozzarella Cheese, Garlic Pasta.

Seafood Combo

Fried Gulf Shrimp and Catfish. Served with your choice of French Fries or Sweet Potato Fries.

Catfish Bucktown

Wild caught filet dusted in Pecan flour, fried and served on Herb Rice topped with sautéed Shrimp in a Crystal meuniere sauce.

Creole Stuffed Eggplant

One half Eggplant stuffed with Shrimp, Crabmeat, Creole seasonings, Romano cheese, breadcrumbs and served with sauteed vegetables.

Eggplant Maurepas

Eggplant slices lightly breaded, fried, and topped with sauteed Shrimp, Crabmeat, Artichoke Hearts in a creamy Tomato sauce served with Pasta Bordelaise.

Pecan Smoked Pork Rack

Center cut bone in pork loin brined, house smoked over Pecan wood. Served on bacon, sweet potato hash with a Bourbon glaze.

Grilled Filet Mignon

10-ounce Ribeye, hand cut by our Chef, grilled, and served with Brabant potatoes.

20% Gratuity added to Parties of 6 or more

Separate Checks - Table Split up to 8 Checks

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