

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

DAILY SPECIALS

Tuesday

Veal Manicotti 20

Ground veal baked in fresh pasta with Romano and mozzarella cheese, topped with tomato basil sauce, and served on fried zucchini rounds.

Grilled Portobello Steak Salad 22

Sliced sirloin served over romaine lettuce with portobello mushrooms, heirloom tomatoes, pickled onions, and blue cheese crumbles, finished with balsamic vinaigrette.

Wednesday

Country Fried Steak 23

Center-cut ribeye dipped in buttermilk batter and fried, topped with creamy bacon mushroom gravy. Served with garlic whipped potatoes and sautéed green beans.

Stuffed Chicken Evangeline 21

Boneless chicken breast oven-roasted with boudin dressing, finished with Steen's pepper jelly. Served with roasted butternut squash and smothered collard greens.

Thursday

Wiener Schnitzel 18

Pork tenderloin pan-fried in buttered breadcrumbs, served over smothered red cabbage with apples and German potatoes.

Grouper Sandwich 20

Fresh Gulf grouper, fried crisp in herb crumbs, served on a butter brioche bun with Colby Jack cheese, house-made pickles, heirloom tomatoes, and caper tartar. Served with a Creole potato salad.

Friday

Shrimp Creole 21

Shrimp cooked in a tomato Creole sauce with peppers and onions, served with crispy fried catfish and rice.

Voodoo Pasta 20

Andouille sausage, smoked mushrooms, and sweet peppers tossed with linguine in a Cajun Alfredo sauce, topped with a blackened chicken breast.

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.



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ENTREES

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

HOMEMADE DESSERTS

9

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	4
Affogato (Espresso & Ice Cream)	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