



**Ormond**  
RESTAURANT  
*Lunch*

**ENTREES**

**Grilled Chicken Breast**

Topped with grilled tomatoes and mushrooms. Served with sautéed vegetables.

**Blackened Catfish**

Fresh filet, well-seasoned, pan-seared served with Roasted Potatoes, sautéed vegetables.

**Grilled Salmon**

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

**Chicken Parmesan**

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

**Creole Stuffed Eggplant**

Half Eggplant stuffed with Shrimp, Crabmeat, Creole Seasonings, Romano Cheese, Breadcrumbs. Served with sautéed vegetables.

**Catfish Bucktown**

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

Gluten Free Toast is available upon request

**HOMEMADE DESSERTS**

**10**

**White Chocolate Bread Pudding**

**Crème Brûlée**

**Pecan Pie**

**Chef's Choice Cheesecake**

<b>18</b>	<b>Shrimp Florentine Pasta</b>	<b>19</b>
	Gulf shrimp sautéed in olive oil, artichoke hearts, mushrooms, baby spinach tossed in Angel hair pasta	
<b>19</b>	<b>Eggplant Maurepas</b>	<b>20</b>
	Eggplant slices lightly breaded, fried, and topped with sautéed Shrimp, Crabmeat, Artichoke Hearts in a creamy Tomato sauce served with Pasta Bordelaise.	
<b>21</b>	<b>Pecan Smoked Pork Rack</b>	<b>22</b>
	Center cut bone in Pork Loin brined, house smoked over Pecan wood. Served on a Bacon, Sweet Potato Hash with a Bourbon Glaze	
<b>19</b>	<b>Ormond Hamburger</b>	<b>18</b>
	Grilled 8-ounce Sirloin on a Brioche Bun, Romaine, Bacon caramelized onion jam, Hickory sauce, tomato, Kosher pickle spear, and served with fries.	
<b>20</b>	<b>Seafood Combo</b>	<b>21</b>
	Fried Gulf Shrimp and Catfish. Served with French or Sweet Potato Fries.	

**CAFÉ ORMOND**

<b>Coke, Diet Coke, Sprite, Barq's Root Beer</b>	<b>3</b>
<b>Brewed Community Coffee</b>	<b>3</b>
<b>Cappuccino</b>	<b>5</b>
<b>Americano</b>	<b>3</b>
<b>Latte</b>	<b>5</b>
<b>Espresso</b>	<b>3</b>
<b>Iced Coffee</b>	<b>5</b>
<b>Hot Tea</b>	<b>3</b>
<b>Affogato (Espresso &amp; Ice Cream)</b>	<b>8</b>

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



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**APPETIZERS**

<b>Fried Eggplant Sticks Romano</b>		<b>10</b>
<b>Crab and Brie Dip</b>	<b>Cup 10   Bowl</b>	<b>14</b>
<b>Seafood Gumbo</b>	<b>Cup 8   Bowl</b>	<b>12</b>
<b>Soup du Jour</b>	<b>Cup 8   Bowl</b>	<b>12</b>

**SALADS**

<b>Small House or Caesar Only</b>	<b>5</b>
<b>Caesar, Bleu Cheese Wedge, or Garden</b> add Chicken or Shrimp +6	<b>10</b>
<b>Ormond Seafood Salad</b> Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber topped with a Creole Vinaigrette Dressing.	<b>20</b>

**MAY DAILY LUNCH SPECIALS**

Tuesday

**Grilled Yellow Fin Tuna Steak** **21**  
Grilled Yellow Fin Tuna Steak with a roasted poblano corn relish, served on a scallion rice, with Andouille black beans.

**Veal Meatloaf Marsala** **20**  
Veal Meatloaf, served on garlic mashed potatoes, with sautéed haricots vert, Marsala mushroom wine sauce.

Wednesday

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

**Chicken Cordon Bleu Sandwich** **18**  
Boneless grilled chicken breast with ham, Monterey Jack cheese, a grilled portabella mushroom, garlic mayo brioche bun, and roasted potatoes.

Thursday

**Tuscany Chicken Salad** **20**  
Rosemary grilled chicken breast, served on fresh burrata cheese with heirloom tomatoes, marinated artichoke hearts, and red onions, with house made Italian dressing.

**Bacon Wrapped Pork Filet** **18**  
Center-cut prime loin wrapped in applewood bacon, grilled, served on roasted sweet potato, with a Tasso glaze.

Friday

**Broiled Stuffed Catfish** **22**  
Fresh filet with crabmeat dressing, lemon cream, garlic roasted potatoes, and sautéed green beans.

**Shrimp Bella Vista** **19**  
Gulf shrimp, portabella mushroom, sundried tomatoes tossed in rotini pasta, with a basil Romano cream sauce.

**Ormond Express**

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

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

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