

Ormond Plantation

Appetizers

Fried Green Tomatoes	\$6.99
With shrimp remoulade sauce.	
Crab and Brie Dip (Bowl)	\$12.99
Crab and Brie Dip (Cup)	\$5.99
Served with garlic croutons.	
Fried Eggplant Sticks Romano	\$6.99
Locally grown eggplant, lightly breaded, fried and dusted in Romano cheese.	
Served with a Tomato Basil Sauce.	
Shrimp Scampi	\$10.99
Gulf shrimp sautéed in garlic-lemon butter and Romano cheese.	
Served with hot French bread.	
Ormond Onion Rings	\$6.99
Hand battered in a buttermilk crispy coating and served with a chili roasted onion sauce.	

Salads

Spring Salad	\$6.99
Baby Mixed Greens with Creole tomato, cucumber, mushrooms, and red onions	
With grilled chicken or shrimp	\$11.99
Caesar Salad	\$6.99
Fresh Romaine lettuce tossed with homemade Caesar dressing and house made croutons.	
With grilled chicken or shrimp	\$11.99
Small Spring Salad served with Entree	\$2.95
Baby mixed greens with Creole tomato, cucumber and red onion.	
Blue Cheese Lettuce Wedge	\$5.99
With Applewood bacon and cherry tomatoes.	
Summer Salad	\$14.99
Boiled gulf shrimp and fresh Louisiana claw crabmeat in an avocado with baby greens, cherry tomatoes, and pickled okra.	
Mixed with a creole remoulade.	
Dressings: Balsamic Vinaigrette, Pepper Parmesan, Creamy Blue Cheese, Honey Dijon	

Soups

Creole Seafood Gumbo	\$5.99
Turtle Au Sherry	\$6.99
Du Jour	\$5.99

Desserts

White Chocolate Bread Pudding	\$4.99
Honey Pecan Pie	\$4.99
Crème Brulee	\$4.99
Dessert Du Jour	\$4.99

Beverages

Bottled water	\$1.25	Tea	\$2.25
Coffee	\$1.85	- Coke, Sprite, Diet Coke	\$2.25
House Wine	\$5.00	Lemon Wedges	\$.50

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Lunch Entrees

Grilled Ribeye \$20.99

Center cut 10 oz topped with a mushroom bordelaise and served with garlic roasted potatoes.

Pecan Smoked Pork Rack \$14.99

Center cut bone-in pork loin, brined, then house smoked over pecan wood and served on bacon sweet potato hash with a Southern Comfort glaze.

Chicken Romano \$11.99

Boneless breast baked with crispy Romano cheese and herb bread crumbs, served on a bed of creamy alfredo pasta.

Chicken Caprese \$12.99

Boneless pan seared chicken breast served on grilled eggplant and topped with a roasted tomato sauce and fresh mozzarella.

Ormond Burger \$12.99

Fresh ground sirloin and brisket on a Brioche bun. Served with house made pickles, caramelized onions and creole tomatoes. Served with garlic new potatoes

Buttermilk Fried Chicken Club \$11.99

Served on a Brioche bun with Applewood bacon, grilled ham, monterey jack cheese, tomato, lettuce and topped with a honey Dijon mayo. Served with garlic roasted potatoes.

Les Miles Salad \$16.99

Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber with a Creole Vinaigrette dressing. Add crabmeat to Les Miles Salad **\$21.99**

Jumbo Lump Crabcakes \$16.99

Fresh crabmeat, pan seared in creole seasonings and Panko bread crumbs served with angel hair pasta in a lemon butter sauce

Salmon Florentine \$15.99

Fresh filet grilled and served on herb rice with spinach, mushrooms and artichoke hearts topped with a lemon butter sauce.

Shrimp and Crabmeat Cannelloni \$14.99

Gulf shrimp and blue claw crabmeat baked in fresh pasta shells with Romano and mozzarella cheese. Topped with a creamy tomato basil sauce and served with a fresh vegetable sauté.

Catfish Bucktown \$14.99

Des Allemands filet dusted in pecan flour, fried, and topped with lump crabmeat in a Crystal meuniere sauce. Served on a bed of herb rice.

Creole Stuffed Eggplant \$12.99

½ Eggplant baked with shrimp, crabmeat and creole seasoning, topped with Romano herb bread crumbs and served with sautéed vegetables.

Eggplant Maurepas \$14.99

Eggplant slices lightly breaded and fried served on angel hair pasta topped with sautéed shrimp, blue claw crabmeat, and artichoke hearts in a creamy roasted tomato sauce.

Eggplant Parmesan \$12.99

Creole eggplant lightly breaded, fried, then baked in a tomato basil marinara sauce with mozzarella cheese and served on a pasta bordelaise.