

Dinner Menu

Appetizers

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| Fried Green Tomatoes With shrimp Remoulade sauce. | \$ 8.99 |
| Crab and Brie Dip (Bowl) Crab and Brie Dip (Cup) Served with garlic croutons. | \$11.99 \$ 6.99 |
| Fried Eggplant Sticks Romano Locally grown eggplant, lightly breaded, fried and dusted in Romano Cheese. Served with a Tomato Basil Sauce | \$ 7.99 |
| Ormond Onion Rings Hand battered in a buttermilk crispy coating and served with a chili roasted onion sauce | \$ 7.99 |

Salads

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| Spring Salad Baby Mixed Greens with Creole tomato, cucumber, mushrooms, and red onion With grilled chicken or shrimp | \$ 7.99 \$12.99 |
| Caesar Salad Fresh Romaine lettuce tossed with homemade Caesar dressing and house made croutons With grilled chicken or shrimp | \$ 7.99 \$12.99 |
| Small Spring Salad served with Entrée Baby mixed | \$ 3.99 |
| Blue Cheese Lettuce Wedge With applewood bacon and cherry tomatoes. | \$ 6.99 |

Dressings: Balsamic Vinaigrette, Pepper Parmesan, Creamy Blue Cheese

Soups

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| Creole Seafood Gumbo | \$ 5.99 |
| Turtle Au Sherry | \$ 7.99 |
| Du Jour | \$ 5.99 |

Beverages

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

Desserts

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| White Chocolate Bread Pudding | \$ 4.99 |
| Honey Pecan Pie | \$ 4.99 |
| Crème Brulee' | \$ 4.99 |
| Chocolate Brownie with Chocolate Ganache | \$ 4.99 |

Dinner Entrees

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| Jumbo Lump Crab Cakes | \$23.99 |
| Fresh crab meat, pan seared in creole seasonings and Panko bread crumbs served with angel hair pasta in a lemon butter sauce | |
| Les Miles Salad | \$18.99 |
| 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 | \$23.99 |
| Tarragon Crusted Salmon | \$18.99 |
| Fresh Atlantic filet broiled with tarragon panko bread crumbs and served with roasted potatoes and a vegetable sauté | |
| Creole Stuffed Eggplant | \$16.99 |
| ½ Eggplant baked with shrimp, crabmeat and creole seasoning, topped with Romano herb bread crumbs and served with sautéed vegetables | |
| Catfish Buck Town | \$18.99 |
| 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 | |
| Pecan Smoked Pork Rack | \$15.99 |
| Center cut bone-in pork loin, cedar brined, then house smoked over pecan wood and served on bacon sweet potato hash with a Southern Comfort glaze | |
| Buttermilk Fried Chicken Breast | \$13.99 |
| Boneless breast southern fried on sweet potato hash and served with a mushroom mornay sauce | |
| Chicken Romano | \$13.99 |
| Boneless breast baked with crispy Romano cheese and herb bread crumbs, served on a bed of pasta with a creamy Alfredo sauce | |
| Eggplant Maurepas | \$15.99 |
| Eggplant slices lightly breaded and fried served on angel hair pasta topped with sauté 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 | |
| Pasta Pontchartrain | \$14.99 |
| Gulf shrimp sautéed with mushrooms and artichoke hearts and tossed in bowtie pasta with Romano cheese sauce | |
| Child's Plate (10 yrs and under) | \$ 9.99 |
| Boneless chicken breast strips lightly battered and fried, served with roasted potatoes | |

Ormond Plantation (985)764-8004 Fax: (985)764-0691