

Lunch Menu

Appetizers

Fried Green Tomatoes With shrimp Remoulade sauce.	\$ 6.99
Crab and Brie Dip (Bowl) Crab and Brie Dip (Cup) Served with garlic croutons.	\$11.99 \$ 5.99
Fried Eggplant Sticks Romano Locally grown eggplant, lightly breaded, fried and dusted in Romano Cheese. Served with a Tomato Basil Sauce.	\$ 6.99
Ormond Onion Rings Hand battered in a buttermilk crispy coating and served with a chili roasted onion sauce.	\$ 6.99

Salads

Spring Salad Baby Mixed Greens with Creole tomato, cucumber, mushrooms, and red onions With grilled chicken or shrimp	\$ 6.99 \$11.99
Caesar Salad Fresh Romaine lettuce tossed with homemade Caesar dressing and house made croutons. With grilled chicken or shrimp	\$ 6.99 \$11.99
Small Spring Salad served with Entree Baby mixed greens with Creole tomato, cucumber and red onion.	\$ 2.95
Blue Cheese Lettuce Wedge With applewood bacon and cherry tomatoes.	\$ 5.99

Dressings: Balsamic Vinaigrette, Pepper Parmesan, Creamy Blue Cheese

Soups

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

Desserts

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

Lunch Entrees

Jumbo Lump Crab Cakes	\$16.99
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	\$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
Grilled Bistro Sirloin	\$15.99
Grilled with garlic butter and served with roasted potatoes and house made creamed corn.	
Tarragon Crusted Salmon	\$14.99
Fresh Atlantic filet broiled with tarragon panko bread crumbs and served with roasted potatoes and a vegetable sauté.	
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.	
Catfish Buck Town	\$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.	
Pecan Smoked Pork Rack	\$13.99
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.	
Kobe Beef Burger	\$11.99
Grilled 8 ounce prime ground beef patty served on a brioche bun with house made pickles, hickory sauce, grilled onions, lettuce and tomato.	
Buttermilk Fried Chicken Breast	\$12.99
Boneless breast southern fried on sweet potato hash and served with a mushroom mornay sauce.	
Chicken Romano	\$11.99
Boneless breast baked with crispy Romano cheese and herb bread crumbs, served on a bed of pasta with a creamy Alfredo sauce.	
Eggplant Maurepas	\$12.99
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	\$11.99
Creole eggplant lightly breaded, fried, then baked in a tomato basil marinara sauce with mozzarella cheese and served on a pasta bordelaise.	
Pasta Pontchartrain	\$12.99
Gulf shrimp sautéed with mushrooms and artichoke hearts and tossed in bowtie pasta with Romano cheese sauce.	

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