

# Ormond Manor Restaurant Lunch Menu

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## Appetizers

Fried Onion Rings – 8  
Eggplant Sticks Romano – 9

Fried Green Tomatoes  
with Shrimp Remoulade Dressing - 8  
Crab and Brie Dip – Cup 10, Bowl 14

## Salads

Bleu Cheese Wedge - 8  
Caesar – 9

Garden Salad – 9  
Add Chicken or Shrimp - 6  
Small House or Caesar only – 4

## Soups

Seafood Gumbo – Cup 6, Bowl 9  
Turtle – Cup 8, Bowl 11  
Soup du Jour - 6

## Entrees

### **Ormond Seafood Salad - 19**

Seared tuna and grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber with a Creole Vinaigrette dressing

### **Chicken Parmesan – 14**

Boneless breast baked in Italian breadcrumbs, Tomato Sauce, Mozzarella Cheese, Garlic Pasta

### **Grilled Chicken – 14**

Breast topped with grilled tomatoes and mushrooms. Served with sauteed vegetables.

### **Stuffed Eggplant – 15**

½ Eggplant stuffed with Shrimp, Crabmeat, Creole Seasonings, Romano Cheese, Breadcrumbs. Served with Green Beans.

### **Blackened Catfish – 15**

Fresh filet, well seasoned, pan seared served with Roasted Potatoes, Green Beans

### **Grilled Salmon – 18**

Pan seared topped with a rosemary, olive oil, cherry tomato confit served with sauteed spinach pan.

### **Catfish Bucktown – 16**

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

### **Seafood Combo – 15**

Fried Gulf Shrimp and Catfish.  
Served with French or Sweet Potato Fries.

### **Shrimp Florentine Pasta – 15**

Gulf shrimp sauteed in olive oil with artichoke hearts, mushrooms, and baby spinach tossed in angel hair pasta

### **Shrimp and Crabmeat Cannelloni - 17**

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

### **Eggplant Maurepas – 16**

Eggplant slices lightly breaded, fried and topped with sauteed Shrimp, Crabmeat, Artichoke Hearts in a creamy Tomato Sauce served with Pasta Bordelaise

### **Pecan Smoked Pork Rack – 18**

Center cut bone in Pork Loin brined, house smoked over Pecan wood. Served on a Bacon, Sweet Potato Hash with a Bourbon Glaze

### **Petite Filet – 30**

7-ounce hand cut Filet grilled and served with Brabant Potatoes and Sauteed Spinach

## Desserts

White Chocolate Bread Pudding – 7  
Crème Brulee – 7

Pecan Pie - 7  
Cheesecake - 7

## Children's Menu

Fried Chicken Tenders or Fried Catfish - 10  
Served with fries and drink

20% Gratuity Added to Parties of 6 or More  
13786 River Road, Destrehan, LA 70047 985.764.8004 985.764.8544  
[www.plantation.com](http://www.plantation.com) info@plantation.com