

Lunch Menu

Appetizers

Fried Green Tomatoes With shrimp Remoulade sauce.	\$6.99
Crab and Brie Dip Served with garlic croutons.	\$10.99
Fried Eggplant Sticks Romano Locally grown eggplant, lightly breaded, fried and dusted in Romano Cheese. Served with a Tomato Basil Sauce.	\$6.99
Eggplant Crevisse Fried eggplant slices lightly breaded and topped with shrimp in a creamy garlic sauce.	\$8.99

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
Les Miles Salad Seared tuna, lump crabmeat, grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber with a Creole Vinaigrette dressing.	\$16.99
Blue Cheese Lettuce Wedge With Applewood bacon and cherry tomatoes.	\$5.99

Dressings: Balsamic Vinaigrette, Pepper Parmesan, Creamy Blue Cheese

Soups Du Jour

Creole Seafood Gumbo	\$4.99
Turtle Au Sherry	\$5.99
Du Jour	\$4.99

Beverages

Bottled water **\$1.25** Imported water **\$3.00**
Tea **\$1.95** - Coffee **\$1.75** - 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

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.	
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.	
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	\$12.99
Des Allemands filet dusted in pecan flour, fried, and topped with lump crabmeat in a crystal menuiere. Served on a bed of herb rice.	
Pecan Smoked Pork Rack	\$12.99
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.	
Jumbo Lump Crab Cakes	\$14.99
Fresh crab meat, pan seared in creole seasonings and Panko bread crumbs served with Angel hair pasta in a lemon butter sauce.	
Buttermilk Fried Chicken Breast	\$12.99
Boneless breast southern fried on sweet potato hash and served with a mushroom mornay sauce.	
Broiled Stuffed Shrimp	\$13.99
Gulf shrimp stuffed with crabmeat sauté broiled with lemon butter and served with a herb rice.	
Salmon Florentine	\$14.99
Fresh filet broiled and served on a creamy spinach sauté lemon dill garnished with roasted fingerling potatoes.	
BBQ Shrimp Poboy	\$11.99
Gulf shrimp sautéed with a New Orleans BBQ shrimp butter and served on French bread with fried green tomatoes.	
Small Spring Salad served with Entree	\$2.95
Baby mixed greens with Creole tomato, cucumber and red onion.	

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