



## DRUSILLA PARTY/MEETING ROOM RESERVATION POLICY

### MAGNOLIA ROOM

- Room Charge: no charge
- \*Deposit: \$150
- Maximum occupants: 38
- White Linen: Available for an extra \$65 fee.

### BAYOU ROOM

- Room Charge: no charge
- \*Deposit: \$200
- Maximum occupants: 60
- White Linen: Available for an extra \$65 fee.

	Cypress	LSU	Conference
Room Charge	None	None	None
Deposit	\$125	\$100	\$100
Maximum Occupants	25	14	24
White Linen	\$65	\$65	\$65

#### Deposit Refund Policy:

\*Refund deposit is available if canceled prior to 14 days of date of reservation, no exceptions. Also, deposit may be forfeited if stated number of people is off by a minimum of 10.

*All menu prices include entrée, salad, non-alcoholic beverage, and hushpuppies. Tax and gratuity is not included in menu prices, but 18% is automatically added to the final bill for groups of six or more (one check).*

# DRUSILLA

*seafood restaurant*

## Filet of Fresh Broiled Fish

*Filet of fresh fish broiled in a lemon butter sauce, served with a stuffed potato*

## Grilled Chicken Pasta

*Grilled tenders served over pasta in a spicy cream sauce served with garlic bread*

## Fish Almandine

*Filet of fresh fish lightly dusted with flour, pan sautéed in a lemon butter sauce, topped with roasted almonds served with a stuffed potato.*

## Fried Shrimp & Catfish

*Butterflied shrimp and Tender seasoned filets, hot and crispy, served with french fries*

## Jumbo Stuffed Shrimp

*Large shrimp stuffed with our own seasoned crab meat dressing served with french fries*

## Seafood Cajun Pasta

*Shrimp in a spicy cream sauce over penne pasta, served with garlic bread*

## Shrimp Au Gratin

*Fresh baby shrimp in our own creamy and rich au gratin sauce, served with stuffed potato*

## Grilled Chicken Breast Piccata

*Grilled Chicken Breast topped with a tangy caper cream sauce*

## Seafood Eggplant Casserole

*Fresh eggplant, crab meat and shrimp, baked in a casserole with sautéed seasonings, served with a stuffed potato*

## Ribeye

*12oz. grilled to order and served with a stuffed potato*

## Dessert

### Bread Pudding

Topped with rum sauce

### Chocaholic Delight

*All above entrees served with salad, hushpuppies and one non-alcoholic beverage.*

*\$28.50 per person not including tax or gratuity*

*\$34.50 per person with dessert | \$39.95 per person with ribeye*

*\$45.95 per person with dessert & ribeye*

# DRUSILLA

*seafood restaurant*

## La Madison

*Fresh filet of fish, broiled in lemon and butter, topped with shrimp or crawfish tails, served with a stuffed potato*

## The Normandy

*Fresh filet of fish, broiled in lemon and butter, topped with our shrimp and crabmeat etouffee, served with a stuffed potato*

## Cajun Blackened Fish

*Fresh filet of fish, seasoned in our own blackening seasoning, seared to perfection in a cast iron skillet, served with a stuffed potato*

## Grilled Chicken Breast Piccata

*Grilled Chicken Breast topped with a tangy caper cream sauce*

## Fried Seafood Platter

*Our famous seafood gumbo, shrimp etouffee, fried shrimp, stuffed shrimp, stuffed crab, crab fingers, fried oysters, and catfish served with french fries*

## Ribeye

*12 oz. grilled to order and served with a stuffed potato*

## Dessert

### Bread Pudding

*Topped with rum sauce*

### Chocaholic Delight

All above entrees served with salad, hushpuppies and one non-alcoholic beverage

*\$34.50 per person not including tax or gratuity | \$40.50 per person with dessert*

*\$39.95 per person with ribeye | \$45.95 per person with dessert & ribeye*