

~LUNCHEON MENU~

**LUNCHEON SALADS** (Main Course)

***The Crispy Crawfish Salad/\$14.75***

*Fried crawfish tails served on a bed of assorted greens topped with honey Dijon dressing*

***Grilled Marinated chicken/\$14.50***

*Strips of tender chicken tossed in spices and herbs, chargrilled and served on a bed of assorted greens*

***Cold Seafood Pasta Salad/\$15.75***

*Rotini pasta tossed with shrimp or crawfish tails, tangy capers, olives, celery, parmesan cheese and house dressing*

***Chicken Salad Stuffed Tomato or Choux***

***Pastry/\$14.50***

*Tomato or Choux Pastry stuffed with homemade chicken salad and served with marinated vegetables*

**SEAFOOD**

***Shrimp Lafitte/\$18.00***

*Grilled shrimp topped with green onions, mushrooms, white wine, and butter served over seasoned rice*

***Fried Catfish Filets/\$16.50***

*Crispy fried catfish served with dinner fries*

***Drusilla Catfish/Shrimp Combination/\$18.25***

*Crispy fried catfish and shrimp served with dinner fries*

***Seafood Eggplant Casserole/\$18.50***

*Combination of shrimp, crabmeat, and eggplant dressing served in an eggplant shell*

***Fish Orleans/\$19.00***

*Baked filet of fish topped with a shrimp and garlic cream sauce*

***Seafood Feast/\$19.25***

*Assorted fried seafood-catfish, shrimp, and crabfingers, served with dinner fries*

**PASTA**

***Italiano Shrimp and Angel Hair/\$17.50***

*Sautéed shrimp with garlic and crushed tomatoes, basil and parmesan cheese*

***Jambalaya Spirelli/\$17.95***

*Tri-colored rotini topped with andouille, tasso, chicken, bell pepper, onion, celery and smoked gouda and provolone cheeses*

***Drusilla Fettuccine Alfredo/\$17.50***

*Fresh parmesan cream sauce internationally famous, with choice of: \*Chicken \*Shrimp or \*Crawfish*

***Cajun Crawfish Rotini/\$17.75***

*Tri-colored rotini with sautéed crawfish tails served in a spicy cheese and cream sauce.*

**FOWL**

***Grilled Breast of Chicken/\$17.75***

*Boneless breast of chicken with choice of topping: \*Mushroom and artichoke veloute \*Honey Dijon \*Pecan Honey \*Berre Blanc*

***Chicken Kabob/\$17.25***

*Grilled breast of chicken skewered with bell pepper, onion, and cherry tomatoes, served with rice pilaf*

***Chicken St. Charles/\$19.25***

*Grilled breast of chicken topped with a shallot, shrimp, crawfish and Béarnaise sauce*

***Stuffed Breast of Chicken/\$18.75***

*Breast of chicken stuffed with a choice of: \*Hushpuppy dressing or \*Florentine (ham, cheese, and spinach leaf)*

***Bayou Stuffed Chicken/\$19.25***

*Breast of chicken stuffed with crabmeat and smoked ham*

***Lafitte Chicken/\$18.95***

*Grilled boneless breast of chicken with a creamy crawfish topping*

**MEAT**

***Ribeye 10oz. \$25.50***

*Served with a mushroom sauce*

***Roast Loin of Pork/\$19.25***

*Roasted in onion and cajun marinade and topped with our own Orleans sauce*

### HOUSE DESSERTS

*(included in menu -- select one dessert for all guests)*

*Chocoholic Delite  
Chocolate Chip Pecan Pie  
Black Bottom Pecan Pie  
Lemon Ice Box Pie  
Lemon Chess Pie  
Apple Pie  
Pecan Pie  
Reese's Peanut Butter Pie  
Banana Cream Pie  
Bread Pudding with Rum Sauce  
Fruit Cobblers (Blueberry, Apple or Peach)  
Ice Cream with Praline Sauce  
Fresh Berries in English Cream*

*French Chocolate Mousse  
Fresh Fruit Compote  
Tunnel of Fudge Cake  
Lemon Layer Cake  
Rum Cake on Chantilly Cream  
Coconut Layer Cake  
Chocolate Layer Cake  
Chocolate Sour Cream Pound Cake  
(under laid with Chantilly Cream)  
Whipping Cream or Cream Cheese Pound  
Cake (under laid with a fruit coulis)  
Strawberry or Peach Champagne Parfait*

### CUP OF SOUP

<i>Soup du Jour</i>	<i>\$3.50/person</i>
<i>Seafood Gumbo</i>	<i>\$5.50/person</i>
<i>Corn and Shrimp Soup</i>	<i>\$4.50/person</i>