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 680 N. Highway. 190 • Covington • (985) 809-9659
ORDER TO GO WWW.COPELANDSTOGO.COM

APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 11.99

CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter, lightly fried, with remoulade dressing 10.49

BAYOU BROCCOLI® *Since 1983*

Broccoli, crispy bacon, melted signature cheese mix. Served with our original Tiger sauce 10.29

BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 10.99

JAZZY WINGS

Jumbo whole chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing 11.99

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 13.99

CRAWFISH BREAD

Artichoke and spinach, crawfish, alfredo sauce, monterey jack cheese 12.99

SOUPS & SALAD

CORN & CRAB BISQUE

Cup 5.99 | Bowl 7.99

Lump crabmeat, corn and green onions in a sweet cream bisque

CAJUN GUMBO YA YA *Since 1983*

Cup 5.99 | Bowl 7.99

Classic cajun roux, loaded with Gulf shrimp and crawfish

PENTHOUSE SALAD®

Grape tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing 10.99 | Small 6.49

Add To Salad:

Chicken (grilled or fried) 3.99

Shrimp (grilled or fried) 4.99

Cup of Soup 2.99

BURGER

COPELAND BURGER *Since 1983*

Monterey jack, cheddar, applewood smoked bacon, lettuce, tomato, onion, Tiger sauce, garlic mayo, croissant. Served with beer-battered French fries 12.99

COPELAND'S FAVORITES

PASTA SHRIMP COPELAND

Gulf shrimp, shrimp butter sauce with garlic, mushrooms, angel hair pasta 15.99

CHICKEN ALFREDO

Breaded chicken breast, linguine, alfredo sauce 13.99

CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce 16.99

SPICY HERB FRIED CHICKEN

1/2 chicken marinated 12 hours, golden fried, served with beer-battered French fries (please allow 15 minutes) 13.99

CHICKEN PARMESAN

Breaded fresh chicken breast fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 13.99

SEAFOOD PLATTER

Gulf shrimp, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 24.99

BLACKENED CATFISH

Served with Creole shrimp rice, one side 14.79
 Add a fillet of catfish for 3.99

CRAWFISH FETTUCCHINE

Crawfish, light cream sauce, green onions, special seasonings, fettuccine 17.99

JAMBALAYA PASTA *Since 1983*

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 16.99

EGGPLANT PIROGUE® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta 15.99

STEAKS

RIBEYE

12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side 33.49

CLASSIC FILET

Tender center cut Certified Angus Beef® filet served sizzling, one side 6oz 31.69 | 8oz 36.69

STEAK LABOUCHERE

Seared USDA Prime sirloin steak, angel hair pasta, garlic butter, Labouche sauce 15.99

SPECIALTY TOPPINGS

Garlic \$1.49

Garlic Sautéed Crabmeat \$5.99

Garlic Sautéed Crawfish \$5.99

KIDS MENU

SLIP N' SLIDERS

2 sliders cooked to order with ketchup, mustard, pickles, any side. 6.99

LIL SHRIMPERS

Delicately fried shrimp, corn fritters, any side, daring dipping sauce. 6.99

FRIED CATFISH

Thin-fried catfish, corn fritters, any side, darling dipping sauce. 8.99

CHICKEN TENDERS

Fried tenders, any side, daring dipping sauce 6.99

GRILLED CHEESE BITES

Goopy cheese bites, creamy tomato soup, any side. 6.99

ON THE SIDE

French Fries 1.49

Mini House Salad 2.49

Red Beans & Rice 1.49

Fried Corn Fritters 1.49

DESSERTS

SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 5.99

Signature Topping Add 2.00

Fresh Ripe Strawberry

WHITE CHOCOLATE BREAD PUDDING 7.99

Some foods may contain nuts, traces of nuts and nut oils or may have been made alongside other products containing nuts. We cannot be held responsible for any issues resulting from food allergies.

SIDES

Red Beans and Rice 2⁹⁹

Creamed Spinach 3⁹⁹

Side Salad 2⁹⁹

Fresh Baked Potato 4⁹⁹

Beer-Battered French Fries 2⁹⁹

**items subject to change*

CNO 1 4 5 26 61 4-20

DISCOUNTED WINE & BEER BY THE BOTTLE

available to go



WINES BY THE BOTTLE

WHITE

Riesling, Chateau Ste Michelle, Columbia Valley, Washington	14
Sauvignon Blanc, Kendall-Jackson Vintner's Reserve, California	16
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	22
Pinot Grigio, Ruffino Lumina, Delle Venezie IGT, Italy	14
Chardonnay, Trinity Oaks, California	12
Chardonnay, Kendall-Jackson Vintner's Reserve, California	20
Chardonnay, Sonoma-Cutrer, Russian River, California	28
Moscato, Mezzacorona, Northern Italy	14
White Zinfandel, Beringer, California	8

RED

Pinot Noir, Three Thieves, California	14
Pinot Noir, Meiomi, Coastal California	24
Merlot, Blackstone, California	12
Malbec, Terrazas de los Andes, Mendoza, Argentina	14
Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington	16
Cabernet Sauvignon, Josh Cellars, California	18
Cabernet Sauvignon, Joel Gott 815, California	28
Red Blend, 7 Moons, California	16

ROSÉ AND SPARKLING

Rosé, Meiomi, Coastal California	20
Champagne, Opera Prima, Castilla-La Mancha, Spain	9

BEERS BY THE BOTTLE

BUD LIGHT 2.00
BUDWEISER 2.00
COORS LIGHT 2.00
CORONA 2.00

HEINEKEN 2.00
MICHELOB ULTRA 2.00
MILLER LITE 2.00