



ENTRÉES

APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 12.99

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws, olive oil vinaigrette, garlic, St. Charles croutons 14.99

BAYOU BROCCOLI BALLS® Since 1983

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 9.99

JAZZY WINGS

Jumbo chicken wings seasoned, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing 13.99

CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese (pleases allow 15 minutes) 12.99

BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 12.99

CRAB STUFFED BEIGNETS

Maryland style crabcakes hand-dipped in tempura batter, lightly fried, with remoulade dressing 13.99

SOUPS & SALADS

CORN & CRAB BISQUE Cup 5.99 | Bowl 7.99

Fresh 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 shrimp and crawfish

CAESAR SALAD

Fresh chilled romaine, caesar dressing, parmesan cheese, frico, homemade croutons Small 6.99 | 10.99

PENTHOUSE SALAD

Tomatoes, eggs, colby cheese, bacon, homemade croutons, choice of dressing Small 6.99 | 10.99

COBB SALAD

Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette Small 6.99 | 10.99

Add To Any Salad:

Chicken 4.99

Shrimp 4.99

Salmon 6.99

Steak 6.99

HANDHELDS

COPELAND BURGER Since 1983

Monterey jack, colby cheese, applewood smoked bacon, lettuce, tomato, onion, Tiger sauce, garlic mayo, croissant. Served with beer-battered French fries 13.99

SPICY CHICKEN SANDWICH

Fried chicken on a toasted brioche bun, sweet & sour pickles, spicy mayo. Served with beer-battered French fries 12.99

SHRIMP PO-BOY

Hand-battered, golden fried, dressed and served overstuffed with beer-battered French fries 12.99 Try with Crawfish - add \$2.00

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 15.99

GRILLED CHICKEN WITH YAMS

Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 16.99

BLACKENED BAYOU CHICKEN

Fresh chicken breast blackened, served over cornbread dressing with a rich crawfish Tasso (spiced pork) cream sauce 17.99

CHICKEN ALFREDO

Grilled, blackened or fried chicken breast, fettucine pasta, alfredo sauce 15.99

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, golden fried, served with beer-battered French fries (please allow 20 minutes) 17.99

BACKYARD BBQ CHICKEN

Half bone-in chicken tossed in BBQ sauce. Served with choice of side (please allow 20 minutes) 16.99

CHICKEN PARMESAN

Breaded and fried fresh chicken breast, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 15.99

VEGETABLE PASTA PRIMAVERA

Mushrooms, broccoli, asparagus, zucchini and tomatoes, light alfredo sauce, angel hair pasta 14.99

NEW ORLEANS FAMOUS RED BEANS AND RICE

Served with andouille sausage 12.99

SEAFOOD DISHES

CRABCAKES & SHRIMP ALFREDO

Fried or broiled Maryland style crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 23.99

EGGPLANT PIROGUE® Since 1983

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta 16.99

SHRIMP & TASSO PASTA Since 1983

Gulf shrimp pan sautéed, tasso (pork), parmesan cheese, cream sauce, bow tie pasta 16.99

JAMBALAYA PASTA Since 1983

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

SEAFOOD PLATTER

Fried Gulf shrimp, crawfish tails, oysters, Maryland style crabcake, crispy catfish, onion strings, fries, corn fritters 28.99

CRABMEAT RAVIOLI

Jumbo crabmeat ravioli smothered in alfredo sauce, baked to perfection, one side 17.99

CRAWFISH ETOUFFÉE

Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 17.99

Try it with Shrimp!

SHRIMP & CRAWFISH ETOUFFÉE

Shrimp and Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 20.99

CRAWFISH FETTUCINE

Crawfish sautéed in a light cream sauce with green onions, special seasonings, fettuccine 17.99

*Substitute zucchini noodles for any pasta dish for \$2.00 additional

TRIO PLATTERS

NEW ORLEANS SAMPLER

A sampling of three of our most popular entrees: Blackened Catfish, Crawfish Fettuccine, and Shrimp Etouffee 26.99

CLASSIC PLATTER

Jambalaya Pasta, Crawfish Etouffee, and Red Beans and Rice with andouille sausage. 25.99

BLACKENED TRIO

Blackened Chicken, blackened Catfish, and blackened Shrimp served over angel hair pasta and topped with lemon bordelaise sauce 26.99

FISH

CRAB STUFFED CATFISH BORDELAISE

Catfish, lump crabmeat stuffing, broiled, shrimp Creole rice, one side 19.99

PAN ROASTED SALMON WITH LUMP CRABMEAT

Pan roasted salmon, sautéed vegetables, lump crabmeat and a white wine lemon sauce 25.99

CATFISH ACADIANA®

Golden fried catfish, shrimp butter sauce, roasted pecan coleslaw, fried corn fritters, one side 16.99

BLACKENED CATFISH

Served with shrimp Creole rice, one side 16.99

DECATUR CATFISH

Served over garlic rice, lightly fried Catfish filet, and topped with Crawfish Etouffee, one side 17.99

FRESH SALMON

Grilled or blackened, served with shrimp Creole rice, one side 23.99

STEAKS

PRIME TOP SIRLOIN

10 oz. USDA Prime top sirloin served sizzling, side salad and one side 26.99

CLASSIC FILET Since 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, side salad and one side 33.49

STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, mushrooms, Labouchere sauce 22.99

SPECIALTY TOPPINGS

Sautéed Crabmeat \$5.99

Sautéed Crawfish \$4.99

Sautéed Shrimp \$4.99

Rene Mushrooms \$2.00

Caramelized Onions \$2.00

Garlic \$2.00

Bleu Cheese \$2.00

SIDES

Side Salad \$3.99

Fresh Baked Potato \$4.99

Red Beans & Rice \$3.59

Beer-battered French Fries \$3.59

Steamed Broccoli Florets with Parmesan \$3.99

Sauteed Vegetables \$3.99

Bowtie Mac & Cheese \$3.99

Creamed Spinach \$3.99

Cornbread Dressing \$3.99

Mashed Sweet Potatoes \$3.99

WINE & SPECIALITY COCKTAILS

WINE

SPARKLING

	6 oz.	9 oz.	
Champagne, Wycliff, California	7	11	20
Riesling, Chateau Ste. Michelle, Washington	8	12	30
Moscato, Allegro, California	9	14	34

WHITE

Pinot Grigio, Ruffino, Italy	8	12	30
Sauvignon Blanc, Kendall-Jackson, California	9	14	34
Sauvignon Blanc, Kim Crawford California	11	15	38

Chardonnay, Copper Ridge California	7	11	
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Chardonnay, Clos du Blois California	8	12	30
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RED

Pinot Noir, Castle Rock, Oregon	9	14	34
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Red Blend, Dreaming Tree Crush, California	9	14	34
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Malbec, Terrazas de los Andes, Argentina	9	14	34
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Merlot, Copper Ridge, California	7	11	
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Merlot, Sterling, California	9	14	34
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Cabernet Sauvignon, Frontera Chile	7	11	
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Cabernet Sauvignon, Josh Cellars, California	9	14	34
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NEW ORLEANS HISTORICAL FAVORITES

SAZERAC - EST. 1850

First cocktail invented. Popularized at the Sazerac coffee house and features Peychaud bitters invented in New Orleans. Rye whiskey, Absinthe, Angostura and Peychaud 11.99

HURRICANE - EST. 1940'S

This cocktail traces its roots to Pat O'Briens on St. Peter Street. White and Dark Rum, lime orange, passion fruit, grenadine 9.99
Try the Perfect Storm... Our classic Hurricane topped with 151 Rum 11.99

FRENCH 75 - EST. 1915

Invented at Harry's New York Bar in Paris, made famous in New Orleans. It was named because it had a kick similar to a French 75mm cannon. Gin, champagne and lemon 8.99

SIGNATURE CRAFT COCKTAILS

BUILD YOUR OWN MULE

Fresh-squeezed lime juice, ginger beer and spirit of your choice: Absolut, Four Roses, Captain Morgan, Jameson, Sauza Hornitos 9.99

BLACK CHERRY CIDER SANGRIA

Blackberry Brandy, seasonal fruit, Cider, garnish with rosemary 9.99

HIBISCUS MARGARITA

Sauza Hornitos, Cointreau, fresh-brewed hibiscus tea, fresh-squeezed sweet and sour, agave nectar, salted rim, garnish with lime 9.99

BAYOU SOUR

Bayou Rum, Blueberry Puree, fresh-squeezed lemon sour, house-made simple syrup and soda 9.99

CUCUMBER MARTINI

Fresh-squeezed cucumber and lime juices, intense ginger liqueur, simple syrup, vodka or gin, mint with cucumber slice 9.99

CLASSIC SIDECAR

Courvoisier, Cointreau, fresh-squeezed lemon juice, sugared rim 9.99

COPELAND'S CLASSICS

MARDI GRAS PUNCH

Cruzan Rum, peach Schnapps and fruit juices 8.99

CRASH & BURN

Served with seven liquors including Cordials, Myers's Dark Rum, Southern Comfort and white Rum. Blended with tropical fruit juices and topped with 151 Rum 10.99

COPELAND'S MARGARITA

Gold Tequila, Grand Marnier, fresh-squeezed sweet & sour and a splash of orange juice 9.99

BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, fresh-squeezed lemon and lime juices and finished with a splash of cranberry 9.99

PONTCHARTRAIN BEACH

Coconut Rum, Midori, Crème De Banana, Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.99

APPLEWOOD SMOKED BACON BLOODY MARY

Traditional Bloody Mary featuring Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 9.99

BEER

ABITA AMBER

ABITA HOP-ON

ABITA PURPLE HAZE

BLUE MOON

BUD LIGHT

BUDWEISER

CORONA

HEINEKEN

HIGH BRANCH CIDER

MICHELOB ULTRA

STELLA

SWEETWATER 420

BAKERY

CHEESECAKES

AL'S FAVORITE HOMEMADE

CREOLE STYLE CHEESECAKE 6.49

NEW YORK STYLE SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 6.49

Top it your way!

Signature Topping Add 2.00

Bananas Foster
Caramel Pecan
Raspberry Sauce

Fresh Ripe Strawberry
Caramel
Chocolate Sauce
Strawberry Sauce

CHEF CRAFTED CHEESECAKE 8.49

Red Velvet

Cookies & Cream

COPELAND'S ORIGINAL DESSERTS

BANANAS FOSTER

Traditional Bananas Foster with gourmet vanilla ice cream 7.99

WHITE CHOCOLATE BREAD PUDDING 7.49

COPELAND'S ORIGINAL ICE CREAM

Gourmet vanilla ice cream 4.99

TALL CAKES

7.99

Alex's Carrot Cake

Big Al's Chocolate Fudge Cake