



## APPETIZERS

### ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 11.49

### HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 17.79

### BAYOU BROCCOLI® **SINCE 1983**

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 8.79

### JAZZY WINGS

Jumbo whole chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing 14.99

### CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese 13.49

### BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 12.49

### CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter, lightly fried, with remoulade dressing 14.95

## SOUPS & SALADS

### CORN & CRAB BISQUE Cup 5.99 | Bowl 8.49

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

### CAJUN GUMBO YA YA Since 1983

Cup 5.99 | Bowl 8.49 Classic cajun roux, loaded with shrimp and crawfish

### GRILLED CHICKEN COBB SALAD

Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette 14.49 | Small 8.49

### SALMON COBB SALAD

Grilled salmon, bacon, tomatoes, eggs, red onions, avocado, Balsamic vinaigrette 16.99

### PENTHOUSE SALAD

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing 10.79 | Small 6.49

### CAESAR SALAD

Fresh, chilled romaine, Copeland's caesar dressing, parmesan cheese, homemade croutons 10.29 | Small 6.49

Add To Salad:

Chicken (grilled or fried) 3.99

Shrimp (grilled or fried) 4.99

Salmon (grilled or blackened) 9.99

Cup of Soup 2.99

Lunch Items served Monday - Friday 11am - 4pm

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## ENTRÉES

### GARDEN CHICKEN

Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce 14.29

### TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 14.69 | Lunch: 10.49

### SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, golden fried, served with beer-battered French fries (please allow 15 minutes) 15.79

### BLACKENED BAYOU CHICKEN

Blackened chicken breast, madeira mushroom dressing, crawfish tasso cream sauce 17.79

### CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 15.49 | Lunch: 10.49

### CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 14.79 | Lunch: 9.79

### GRILLED CHICKEN WITH YAMS

Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 16.29

### NEW ORLEANS FAMOUS RED BEANS AND RICE

Served with andouille sausage 9.95 | Lunch 8.79\* Try with fried chicken or catfish 12.49

## SEAFOOD DISHES

### CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce 22.99 | Lunch: 12.29

### EGGPLANT PIROGUE® Since 1983

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta 17.49 | Lunch: 10.99

### SHRIMP & TASSO PASTA Since 1983

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 16.49

### JAMBALAYA PASTA Since 1983

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 17.49 | Lunch: 12.99

### SEAFOOD PLATTER

Shrimp, crawfish tails, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 26.79

### SHRIMP OR CATFISH PLATTER

Hand-battered, golden fried, onion strings, beer-battered French fries, corn fritters 20.79

### STUFFED SHRIMP ALFREDO

Lump crabmeat stuffed shrimp, angel hair pasta, alfredo sauce 20.79

### CRAWFISH ETOUFFÉE

Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 18.49 | Lunch: 12.49 Try it with Shrimp!

## FISH

### CRAB STUFFED CATFISH BORDELAISE

Catfish, lump crabmeat stuffing, broiled, crawfish rice pilaf, one side 20.99

### GRILLED OR BLACKENED SALMON

Served with crawfish rice pilaf and sauteed vegetables 22.49 Lunch 15.99

### WOOD GRILLED FRESH FISH

Fresh fish in garlic butter sauce over crawfish rice and sauteed vegetables 24.99 Lunch 18.99 Served with sauteed vegetables

### BLACKENED CATFISH

Served with crawfish rice pilaf, one side 16.99 Add a fillet of catfish for 3.95

## HANDHELDS

### COPELAND BURGER Since 1983

Monterey jack, cheddar, applewood smoked bacon, lettuce, tomato, onion, Tiger sauce, garlic mayo, croissant. Served with beer-battered French fries 13.79

### BLACKENED BBQ CHICKEN MELT

Blackened fresh chicken, signature BBQ sauce, cheese, mushrooms, bacon slices, onion strings, honey bacon mustard dressing, and fries 12.79

### SEAFOOD PO-BOY

Shrimp or Catfish 11.99 | Oyster or Crawfish 13.99 Hand-battered, golden fried, dressed and served over-stuffed with beer-battered French fries MAKE IT A COMBO PO-BOY: Choose any two 14.99

### HALF PO-BOY + SOUP OR SIDE

Half shrimp or catfish po-boy dressed with tartar sauce, shredded lettuce, tomatoes, sweet & sour pickles. Choice of cup of soup or side 10.99

## STEAKS & RIBS

### RIBEYE Since 1983

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling 35.49

### CLASSIC FILET Since 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 38.49

### STEAK LABOUCHERE

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

### PORK RIBS STACK

1/2 rack "fall off the bone" tender St. Louis Ribs, BBQ glaze, roasted pecan cole slaw, one side 16.79

### SPECIALTY TOPPINGS

Garlic \$1<sup>50</sup>

Sautéed Crabmeat \$5<sup>95</sup>

Garlic Sautéed Crawfish \$4<sup>95</sup>

## SIDES

Garlic Sweet Potato Fries \$3<sup>95</sup>

Steamed Broccoli Florets \$3<sup>95</sup>

Red Beans & Rice \$2<sup>95</sup>

Creamed Spinach \$3<sup>95</sup>

Side Salad \$2<sup>99</sup>

Fresh Baked Potato \$4<sup>95</sup>

Garlic Mashed Potatoes \$3<sup>95</sup>

Mashed Sweet Potatoes \$3<sup>95</sup>

Sauteed Vegetables \$3<sup>95</sup>

Beer-battered French Fries \$3<sup>95</sup>

Copeland's Famous Biscuits (6) \$4.50 or .75 each




Copelands Famous Biscuits

with Honey Butter (6) \$5<sup>99</sup>

# WINE & SPECIALITY COCKTAILS

## WINE

### WHITE

	6 oz.			
<b>Riesling, Chateau Ste Michelle,</b> Columbia Valley, Washington	9	13	27	
<b>Sauvignon Blanc, Kim Crawford,</b> Marlborough, New Zealand	10	15	30	
<b>Pinot Grigio, Ruffino Lumina</b> Delle Venezie IGT, Italy	7	10	23	
<b>Chardonnay, Trinity Oaks, California</b>	7	10	23	
<b>Chardonnay, Kendall-Jackson</b> Vintner's Reserve, California	10	14	30	
<b>Chardonnay, Sonoma-Cutrer</b> Russian River, California	13	19	42	
<b>Moscato, Castello del Poggio</b> Italy	8	12	26	
<b>White Zinfandel, Beringer, California</b>	7	10	22	

### RED

<b>Pinot Noir, Three Thieves, California</b>	8	12	26
<b>Pinot Noir, Meiomi, Coastal California</b>	12	18	36
<b>Merlot, Decoy, California</b>	11	16	33
<b>Malbec, Terrazas de los Andes,</b> Mendoza, Argentina	9	14	29
<b>Cabernet Sauvignon, Frontera,</b> Chile	8	12	
<b>Cabernet Sauvignon, Bonanza</b> California	10	14	29
<b>Cabernet Sauvignon, Joel Gott 815</b> California	12	18	36
<b>Red Blend, Conundrum</b> California	9	14	29
<b>Cabernet Sauvignon, Silver Palm</b> California			38

### ROSÉ AND SPARKLING

<b>Rosé, Studio Mirval</b> Provence, France	9	13	27
<b>Champagne, Opera Prima,</b> Castilla-La Mancha, Spain	7	11	23
<b>Prosecco, La Marca, Italy (187mL)</b>	10		

## SIGNATURE COCKTAILS

### CRASH & BURN

Served with seven liquors including Bols Cordials, Myers Dark Rum, Southern Comfort and Don Q Cristal Rum. Blended with tropical fruit juices and topped with Don Q 151 Rum 12.99 Punch Bowl 21.99

### MARDI GRAS PUNCH

Don Q Coco Rum, Bols Peach Schnapps and fruit juices 8.99

### COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice 10.49

### HURRICANE

Pat O'Brien's Hurricane mix, Don Q Cristal Rum, Myers Dark Rum, orange slice 9.99

### APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 10.99  
Non-alcoholic version 6.99

### STRAWBERRY LEMONADE

Wheatley Vodka, Barrow's Intense Ginger Liqueur, lemon juice, house-made simple syrup and strawberry purée 9.99

### SANGRIA

Red wine, sweetened seasonal fruit 8.99

### BLENDED BEVERAGES

Mango, Peach Bellini or Strawberry Daquiri 10.00

## New Orleans FROZEN DAIQUIRIS

**\$12.95**

CRASH & BURN OR  
DAQUIRI DU JOUR

## MARTINIS

### APPLETINI

Apple Vodka, Apple Pucker, Midori, sweet and sour, and grenadine 9.99

### CUCUMBER MARTINI

Cucumber and lime juices, intense ginger liqueur, simple syrup, vodka, mint with cucumber slice 9.99

### BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry 9.99

### TITO'S LEMON DROP

Tito's Handmade Vodka, Bols triple sec, sweet and sour 9.99

### MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour 9.99

### WOO WOO

Peach Vodka, Peach Schnapps, white cranberry juice 9.99

## NEW HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM

**\$5 COCKTAILS**

**\$7 PREMIUM MARTINIS**

**\$5 SELECT APPETIZERS**

BAYOU BROCCOLI  
ARTICHOKE AND SPINACH DIP

**\$7 WINGS**

**\$7 SPRING ROLLS**

**\$3 BEER**

**\$3 Off WINES**

**\$6.00**

CRASH & BURN (SINGLE SERVE) - SANGRIA  
MARDI GRAS PUNCH  
HURRICANE

## BAKERY

### CHEESECAKES

#### SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 5.99

#### AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 5.99

#### SIGNATURE TOPPING

Add 2.00

Bananas Foster      Chocolate Fudge Brownie  
Caramel Pecan      Fresh Ripe Strawberry  
Caramel

### CHEF CRAFTED CHEESECAKE

7.99

Killed By Chocolate  
Red Velvet

### COFFEE

#### LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

CAPPUCCINO 3.79

DOUBLE ESPRESSO 3.49

CAFE AU LAIT 2.99

ADD AN EXTRA SHOT OF ESPRESSO 1.99

### ORIGINAL DESSERTS

#### BLUEBERRY CHEESECAKE CRUMBLE **NEW!**

Homemade creole cheesecake topped with blueberry cobbler and pecan crust 7.99

#### BANANAS FOSTER

Served with gourmet vanilla ice cream 6.99

#### HOMEMADE BROWNIE

DELUXE A LA MODE 7.99

BREAD PUDDING 7.99

ALEX'S CARROT CAKE 7.99

BIG AL'S CHOCOLATE FUDGE CAKE 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.