

# WEEKEND BRUNCH

AVAILABLE SUNDAY 10AM -3PM

## \$15 BOTTOMLESS CHAMPAGNE OR MIMOSAS

### PLATES

#### BIG EASY 3

3 eggs any style, choice of meat, side and a biscuit 10.99

#### FRIED CHICKEN & GRAVY

Fried chicken served over a biscuit and topped with Andouille gravy, hot sauce and green onion 12.99

#### SHRIMP & GRITS

Seasoned shrimp, Andouille, peppers, stewed tomatoes and Worcestershire sauce served under cheesy grits 13.99

#### FAT CITY BRUNCH FRIES

Twice cooked Beer-Battered French Fries topped with pimento cheese, roasted red peppers, Colby Jack, Applewood bacon, breakfast sausage, scrambled eggs, house dressing and chives 11.99

#### GRITS & GRILLADES

Pan fried veal, sauteed mushrooms, grillade gravy, cheesy grits 13.99

### HANDHELDS

Includes Rosemary Breakfast Potatoes

#### BREAKFAST BURGER MELT

2 ground beef patties, caramelized onions, fried egg, cheese, dijonnaise. Served on brioche bun 9.99

### OMLETTES

Includes choice of side and a biscuit. Substitute egg white 1.00

#### CALIFORNIA

4 egg whites, seared chicken pieces, roasted red pepper, spinach, Monterey Jack with grape tomatoes and avocado 12.99

#### CRESCENT CITY CREOLE

4 eggs, Andouille sausage, chicken, peppers, grillade sauce and green onion 12.99

#### CRAWFISH VELVET

4 eggs, crawfish tails, tasso cream sauce, Colby Jack, parmesan and chives 14.29

### SWEET & SAVORY WAFFLES

#### FRIED CHICKEN & WAFFLES

Buttermilk vanilla waffles topped with fried chicken, maple syrup, garlic butter and powdered sugar 14.99

#### CLASSIC HONEY BUTTER WAFFLES

Served with bacon 8.99

#### BANANAS FOSTER 11.99

#### STRAWBERRIES & CREAM 11.99

### BENEDICTS

Includes choice of side

#### JAZZ

Crawfish toast topped with two poached eggs, fried crawfish tails, hollandaise and parmesan 14.99

#### CRABCAKE PONTCHARTRAIN

Copeland's Signature Biscuit over spicy creole sauce, crab cakes, two poached eggs and hollandaise sauce 15.99

#### COPELAND'S BENEDICT

Copeland's Signature Biscuit topped with grilled Chisesi ham, two poached eggs & Andouille hollandaise gravy 13.29

### MEATS

3.50

Andouille Link

Applewood Smoked Bacon (4)

Egg Any Style

Grilled Ham (2)

### SIDES

2.99

Cheesy Grits

Brunch Tomato Slices

### BISCUITS

4.99

Biscuits & Gravy

### APPETIZERS

#### JAZZY WINGS

LIMIT TIME

Jumbo chicken wings seasoned, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing 16.99

#### JAZZY TENDERS

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing 13.49

#### ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 13.99

#### HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 15.99  
Try with Shrimp 13.99

#### BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 13.99

#### BAYOU BROCCOLI® Since 1983

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 10.99

#### CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese 14.99

#### SMOKED TUNA DIP

Smoked yellowfin tuna, sweet & sour pickles, Honey Bourbon pickled veggies & pita chips 9.99

### SOUPS & SALADS

**CORN & CRAB BISQUE** Cup 5.99 | Bowl 8.99  
Lump crabmeat, corn and green onions in a sweet cream bisque

#### CAJUN GUMBO YA YA Since 1983

Cup 6.49 | Bowl 8.99 Classic cajun roux, loaded with shrimp and crawfish

#### CRAB & AVOCADO STACK

Jumbo lump crab meat, Roma tomato, avocado, red onion, cilantro, honey lemon vinaigrette 16.99

#### PENTHOUSE SALAD®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing  
Small 7.99 | 13.29

#### SEAFOOD LOUIS

Boiled shrimp, jumbo lump crab meat, boiled eggs, asparagus, grape tomato, spring mix, louis dressing 17.99

#### CAESAR SALAD 11.99

Add To ANY Salad: Cup of Soup 2.99

Chicken (grilled/fried) 3.99 | Shrimp (grilled/fried) 4.99

Salmon (grilled/blackened) 9.99

### ENTRÉES

#### GARDEN CHICKEN

Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce 15.49

#### SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) 15.49

#### SHRIMP ÉTOUFFÉE

Shrimp in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice. 15.99  
+ \$2.00 try with Crawfish

#### CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 16.49

#### EGGPLANT PIROGUE® Since 1983

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

#### CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 15.99

#### SHRIMP OR CATFISH PO-BOY

Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries 14.49

#### SEAFOOD PLATTER

Gulf shrimp, crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 25.99

### STEAK

#### STEAK IMPERIAL

Maryland style lump crabcake pan seared with hollandaise on top of your choice of Certified Angus Beef® filet or ribeye 44.99

#### RIBEYE Since 1983

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side 37.99

#### CLASSIC FILET Since 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 39.49

#### STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, Labouchere sauce 19.99

#### SPECIALTY TOPPINGS:

Sautéed Crabmeat 5.99 | Sautéed Crawfish 5.99 | Garlic 1.49

### SIDES

\$4.99

Roasted Sweet Potato Hash

Creamed Spinach

Mashed Sweet Potatoes

Steamed Broccoli Florets

Red Beans and Rice

Red Hot Potatoes

Fresh Baked Potato

Beer-Battered French Fries




Side Salad

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

# WINE & SPECIALITY COCKTAILS

## WINE

### WHITE

|   | 6 oz. | 9 oz. |  |  |  |
|---|-------|-------|---|---|---|
| Riesling, Chateau St. Michelle<br>Columbia Valley, Washington     | 9     | 13    | 27  |   |   |
| Sauvignon Blanc, Kendall-Jackson<br>Vintner's Reserve, California | 9     | 13    | 27  |   |   |
| Sauvignon Blanc, Matua<br>Marlborough, New Zealand                | 11    | 16    | 33  |   |   |
| Pinot Grigio, Fontana Candida<br>Veneto, Italy                    | 7     | 11    | 23  |   |   |
| Chardonnay, Three Thieves California                              | 7     | 11    | 23  |   |   |
| Chardonnay, Kendall-Jackson<br>Vintner's Reserve, California      | 11    | 16    | 33  |   |   |
| Chardonnay, Sonoma-Cutrer<br>Russian River, California            | 14    | 20    | 42  |   |   |
| Moscato, Castello del Poggio<br>Italy                             | 8     | 12    | 26  |   |   |
| White Zinfandel, Beringer, California                             | 7     | 10    | 22  |   |   |

### RED

|   |    |    |    |  |  |
|---|----|----|----|--|--|
| Pinot Noir, Three Thieves, California                       | 8  | 12 | 26 |  |  |
| Pinot Noir, Meiomi, Coastal California                      | 13 | 19 | 38 |  |  |
| Pinot Noir, La Crema, Monterey                              | 11 | 16 | 33 |  |  |
| Merlot, Decoy, California                                   | 11 | 16 | 33 |  |  |
| Malbec, Trivento Reserve<br>Mendoza, Argentina              | 9  | 14 | 29 |  |  |
| Cabernet Sauvignon, 14 Hands<br>Columbia Valley, Washington | 8  | 12 | 26 |  |  |
| Cabernet Sauvignon, Bonanza<br>California                   | 10 | 14 | 29 |  |  |
| Cabernet Sauvignon, Joel Gott 815<br>California             | 12 | 18 | 36 |  |  |
| Red Blend, Conundrum<br>California                          | 9  | 14 | 29 |  |  |

### ROSÉ AND SPARKLING

|  |    |    |    |  |  |
|--|----|----|----|--|--|
| Rosé, Studio Miraval<br>Provence, France             | 11 | 16 | 33 |  |  |
| Champagne, Opera Prima,<br>Castilla-La Mancha, Spain | 7  | 11 | 23 |  |  |
| Prosecco, Maschio, Italy (187mL)                     | 12 |    |    |  |  |

## 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 9.99 Punch Bowl 15.99

### MARDI GRAS PUNCH

Don Q Coco Rum, Bols Peach Schnapps and fruit juices 9.49

### 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 8.99

### 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

Piña Colada, Mango or Strawberry Daquiri 10.00

**\$10 NEW FROZEN**

**CRASH & BURN,**

**STRAWBERRY LEMONADE,**

**PIÑA COLADA OR PEACH BELLINI**

## PREMIUM MARTINIS

### SIDECAR

Old forester bourbon, Cointreau, simple syrup, lemon juice with a partial sugar rim 11.99

### 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

### PONTCHARTRAIN BEACH

Don Q Coco, Midori, Crème De Banana, Bols Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.99

## HAPPY HOUR

### IN BAR ONLY

MONDAY - FRIDAY 4PM - 7PM  
FRIDAY - SATURDAY 9PM - CLOSE

~ Half- Priced ~  
**WELL DRINKS**

### SELECT APPETIZERS

SMOKED TUNA DIP

BAYOU BROCCOLI

CRAB STUFFED BEIGNETS

ARTICHOKE AND SPINACH DIP

**\$2 OFF PREMIUM MARTINIS**

**\$3 BEER**

**9 oz. WINE POUR FOR 6 oz. PRICE**

**\$7.00**

**CRASH & BURN (SINGLE SERVE) - SANGRIA**  
**MARDI GRAS PUNCH**  
**FROZEN BEVERAGES**  
**BLENDED BEVERAGES**

## BAKERY

### CHEESECAKES

#### SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 6.49

#### AL'S FAVORITE HOMEMADE

#### CREOLE STYLE CHEESECAKE 6.49

#### SIGNATURE TOPPING

Add 2.00

Bananas Foster Chocolate Fudge Brownie

Caramel Pecan Fresh Ripe Strawberry

Caramel

### CHEF CRAFTED CHEESECAKE

8.49

Killed By Chocolate Cookies and Cream

Turtle

### Featured Dessert

#### BLUEBERRY CHEESECAKE CRUMBLE

Homemade creole cheesecake topped with blueberry cobbler and pecan crust 7.99

#### CHANTILLY CHEESECAKE

Signature cheesecake topped with blueberries, strawberries and Frangelico sauce 8.49

### 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

#### BANANAS FOSTER

Served with gourmet vanilla ice cream 7.29

#### HOMEMADE BROWNIE

DELUXE A LA MODE 8.49

BREAD PUDDING 7.99

ALEX'S CARROT CAKE 8.99

BIG AL'S CHOCOLATE FUDGE CAKE 8.99

#### RUM CREAM BREAD PUDDING

Topped with rum sauce made with Gambino's King Cake Rum Cream 7.99