



**APPETIZERS**

- ARTICHOKE & SPINACH DIP**  
Topped with Monterey Jack. Served with our unique fried bow tie pasta **14**
- SAUTÉED GARLIC SHRIMP**  
Gulf Shrimp, olive oil vinaigrette, garlic, crispy crouton toast **17**
- BAYOU BROCCOLI® Since 1983**  
Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger Sauce **12**

- CRAWFISH BREAD**  
Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese **16**
- JAZZY TENDERS**  
Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing **16**

- BUFFALO SPRING ROLLS**  
Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce **16**
- CRAB STUFFED BEIGNETS**  
Crabcakes hand-dipped in tempura batter with remoulade dressing **19**

*New* **OYSTERS**

Available by 1/2 Dozen and Dozen Market Price

- OYSTERS ON THE HALF SHELL**  
Shucked to order
- CHARGRILLED OYSTERS**  
Garlic butter, parmesan cheese, herb mix
- OYSTERS ROCKEFELLER**  
Creamed spinach, applewood smoked bacon, Sriracha

**SOUPS & SALADS**

- CORN & CRAB BISQUE** Cup 8 | Bowl 12  
Lump crabmeat, corn and green onions in a sweet cream bisque
  - CAJUN GUMBO YA YA Since 1983**  
Cup 8 | Bowl 12 Classic cajun roux, loaded with shrimp and crawfish
  - BRIE, STRAWBERRY & ALMOND SALAD**  
Almond crusted brie wedges, spring mix, arugula, sliced strawberries, shaved onions, toasted almonds, crisp bacon, balsamic vinaigrette **12**
  - CAESAR SALAD** 12
  - PENTHOUSE SALAD®**  
Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing  
Small 7 | 13
- Add To Salad:**  
Chicken (grilled or fried) **5**  
Shrimp (grilled or fried) **7**  
Steak **8**  
Salmon (grilled or blackened) **10**

**ENTRÉES**

- SPICY HERB FRIED CHICKEN**  
Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) **20**
- BLACKENED BAYOU CHICKEN**  
Blackened chicken breast, cornbread dressing, rich crawfish tasso, cream sauce **21**
- CHICKEN PARMESAN**  
Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan **20**
- CHICKEN ALFREDO**  
Breaded chicken breast, pasta, alfredo sauce **19**
- TOMATO BASIL CHICKEN**  
Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese **20**
- NEW ORLEANS RED BEANS AND RICE**  
Served with Andouille sausage **18**

**SEAFOOD DISHES**

- CRABCAKES & SHRIMP ALFREDO**  
Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce **28**
- SHRIMP & TASSO PASTA Since 1983**  
Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta **21**
- EGGPLANT PIROGUE® Since 1983**  
Fried eggplant slices, au gratin sauce, Gulf shrimp, angel hair pasta **21**
- CRAWFISH RAVIOLI**  
Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce **20**
- JAMBALAYA PASTA Since 1983**  
Gulf shrimp, chicken, Andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta **20**
- CRAWFISH FETTUCINE**  
Crawfish, cream sauce, special seasonings **19**
- CRAWFISH ÉTOUFFÉE**  
Crawfish in a dark roux-based sauce, garlic, green onions, spices, steamed rice **19**  
Try it with shrimp!
- SEAFOOD PLATTER**  
Gulf shrimp, crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters **32**

\*Squash noodles available for any pasta dish.

**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 **18**
- SPICY CHICKEN SANDWICH**  
Fried chicken on a toasted brioche bun, sweet and sour pickles, spicy mayo. Served with beer-battered French fries **17**
- SHRIMP OR CATFISH POBOY**  
Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries **18**

**FISH**

- FRESH SALMON**  
Grilled or blackened, two sides **29**
- BLACKENED CATFISH**  
Served with Creole shrimp rice, one side **19**  
Add a fillet of catfish for **7**

**STEAKS**

- RIBEYE Since 1983**  
Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side **40**
- CLASSIC FILET Since 1983**  
8oz. tender center cut Certified Angus Beef® filet served sizzling, one side **44**
- STEAK LABOUCHERE**  
Seared USDA Prime steak, angel hair pasta, garlic butter, Labouchere sauce **28**
- SPECIALTY TOPPINGS**  
Sautéed Crabmeat \$8  
Sautéed Crawfish \$6  
Garlic \$2




SIDES	
Grilled Asparagus .....	7
Mashed Sweet Potatoes .....	5
Creamed Spinach.....	5
Steamed Broccoli Florets.....	5
Red Beans and Rice.....	5
Fresh Baked Potato .....	6
Beer-Battered French Fries .....	5
Side Salad .....	5
Creole Shrimp Rice .....	7
Sauteed Garlic Spinach .....	6
Cornbread Dressing .....	6

\*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.			
<b>Riesling, Chateau Ste Michelle,</b> Columbia Valley, Washington	9	14			36
<b>Sauvignon Blanc, Kendall-Jackson</b> Vintner's Reserve, California	11	16			44
<b>Sauvignon Blanc, Kim Crawford,</b> Marlborough, New Zealand	13	18			52
<b>Pinot Grigio, Ruffino Lumina</b> Delle Venezie IGT, Italy	9	14			36
<b>Chardonnay, Kendall-Jackson</b> Vintner's Reserve, California	11	16			44
<b>Chardonnay, Sonoma-Cutrer</b> Russian River, California	15	22			60
<b>Moscato, Castello del Poggio</b> Italy	9	14			36
<b>White Zinfandel, Beringer, California</b>	8	12			32

### RED

<b>Pinot Noir, Three Thieves, California</b>	9	14			36
<b>Pinot Noir, Meiomi, Coastal California</b>	13	18			52
<b>Merlot, Decoy, California</b>	15	22			60
<b>Malbec, Trivento</b> Mendoza, Argentina	9	14			36
<b>Cabernet Sauvignon, 14 Hands,</b> Columbia Valley, Washington	9	14			36
<b>Cabernet Sauvignon, Bonanza</b> California	11	16			44
<b>Cabernet Sauvignon, Joel Gott 815</b> California	15	22			60
<b>Red Blend, Conundrum</b> California	11	16			44

### ROSÉ AND SPARKLING

<b>Rosé, Miraval</b> Provence, France	15	22			60
<b>Champagne, Paul Chevalier Brut,</b> France	8	12			32
<b>Prosecco, La Marca, Italy</b>	11	14			44

## 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**  
Punch Bowl **20**

### CATEGORY 5

Blue Margarita featuring Sauza Gold Tequila, Blue Curacao, fresh squeezed Sweet and Sour and a splash of lime. **12**

### MARDI GRAS PUNCH

Don Q Coco Rum, Bols Peach Schnapps and fruit juices **12**

### COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice **12**

### APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon **13**  
Non-alcoholic version **7**

### PATRÓN PERFECT MARGARITA

Patrón Silver, Patrón Citrónge, fresh lime juice. **16**

### HURRICANE

Pat O'Brien's Hurricane mix, Don Q Cristal Rum, Myers Dark Rum, orange slice **12**

### BLENDED BEVERAGES

Piña Colada, Mango, Peach Bellini or Strawberry Daquiri **13**

## PREMIUM MARTINIS

### APPLETINI

Ciroc Apple Vodka, Apple Pucker, Midori, sweet and sour, and grenadine **14**

### CUCUMBER MARTINI

Cucumber and lime juices, intense ginger liqueur, simple syrup, Effen Cucumber vodka, mint with cucumber slice **14**

### ESPRESSO MARTINI

Stoli Vanil, Kahlúa, espresso shot **14**

### BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry **14**

### BAYOU BELLE

Don Q Pina, Island Blue Pucker, pineapple juice **14**

### TITO'S LEMON DROP

Tito's Handmade Vodka, Bols triple sec, sweet and sour **14**

### MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour **14**

### PONTCHARTRAIN BEACH

Don Q Coco, Midori, Crème De Banana, Bols Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite **14**

### WOO WOO

Absolut Peach Vodka, Peach Schnapps, white cranberry juice **14**

### BERRY BLAST

Absolut Raspberri, Chambord, strawberry purée, Sweet and Sour **14**

## BAKERY

### CHEESECAKES

#### SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust **6**

#### AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE **6**

#### SIGNATURE TOPPING

Bananas Foster *Add 2* Caramel  
Caramel Pecan Fresh Ripe Strawberry

### CHEF CRAFTED CHEESECAKE

Killed By Chocolate **8** Cookies and Cream **8**

Turtle **8**

### ORIGINAL DESSERTS

#### PUMPKIN PECAN CHEESECAKE **8**

#### PUMPKIN BREAD PUDDING **8**

#### APPLE CARAMEL CHEESECAKE

NY cheesecake topped with sliced apples caramelized with sugar, spice and rum. Drizzled with candied pecans and caramel sauce **8**

#### BANANAS FOSTER

Served with gourmet vanilla ice cream **8**

#### BREAD PUDDING **8**

#### ALEX'S CARROT CAKE **9**

#### BIG AL'S CHOCOLATE FUDGE CAKE **9**

### COFFEE

#### AMERICANO **4**

#### BREWED COFFEE **4**

#### CAPPUCCINO **5**

#### ESPRESSO **4**

#### CAFE LATTE **5**

#### MACCHIATO **6**

#### MOCHA **5**

#### WHITE CHOCOLATE MOCHA **6**

