

## Buffet Features

**Adults** 39.99 each | **Children (5-10)** 15.99 each | **Children (under 5)** Free

### Carving Station

**Prime Rib**  
**Fried Turkey Breast**

**Parker House Rolls**

### Breakfast Bar

**B.Y.O. Breakfast Bowl**  
**Scrambled Eggs**  
**Pork Sausage Patty**  
**Turkey Sausage Link**  
**Applewood Smoked Bacon**

**Rosemary Breakfast Potatoes**  
**Southern Cheese Grits**  
**Buttermilk Drop Biscuits**  
**Creole BBQ Shrimp Grillades**

### Entrées

**Shrimp & Tasso Pasta**  
**Jambalaya Pasta**  
**Vegetable Pasta Primavera**  
**Fried Chicken Tenders**  
**Grilled Chicken Breasts**

**Crawfish Fettuccine**  
**Pasta Alfredo**  
**Fried Catfish Strips**  
**Blackened Catfish**

### Sweet Station

**Buttermilk Waffles**  
**Brioche French Toast Bites**  
**Assorted Muffins**  
**Blueberry Biscuits**  
**Praline Pecan Bread Pudding**  
**Assorted Fresh Baked Cookies**  
**Seasonal Fruit Cobbler**

### Sides

**Amaretto Mashed Sweet Potatoes**  
**Baked Macaroni & Cheese**  
**Dirty Rice**  
**Sautéed Vegetable Medley**  
**House Salad**

### Featured Cocktail - \$11

#### **Raspberry Spritz**

Pallini Raspicello liqueur, Maschio prosecco, soda water and mint.

*Try with our Limoncello Spritz*

## Appetizers

### Jazzy Wings

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. 13.99

### Artichoke & Spinach Dip

Topped with monterey jack cheese. Served with our unique fried bow tie pasta. 14.99

### Hot Crab Claws

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast. 16.29  
*Substitute for Shrimp 13.99*

### Bayou Broccoli® *Since 1983*

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger Sauce. 11.29

### Crawfish Bread

Artichoke and spinach, sautéed crawfish, alfredo sauce, monterey jack cheese. 14.99

### Buffalo Spring Rolls

Chicken, hot sauce, mozzarella cheese, cheddar bleu cheese dressing, wing butter sauce. 14.49

### Crab Stuffed Beignets

Tempura battered crabcakes with remoulade dressing. 12.49

## Soup, Salad & Burger

### Penthouse Salad®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, cheese toast, choice of dressing. 8.49 | 14.49

### Add To Salad:

Chicken (grilled or fried) 4.99  
Shrimp (grilled or fried) 5.99  
Salmon (grilled or blackened) 10.99  
Redfish (grilled or blackened) 14.99  
Cup of soup 3.99

### Corn & Crab Bisque

Lump crab meat, corn, and green onions in a sweet cream bisque. 5.99 | 8.99

### Copeland Burger *Since 1983*

Monterey jack cheese, cheddar cheese, applewood smoked bacon, lettuce, tomato, onion, our original Tiger Sauce, garlic mayo, croissant. Served with French fries. 15.99

## Sides

Mashed Sweet Potatoes  
Creamed Spinach  
Broccoli Florets  
topped with parmesan cheese  
Red Beans and Rice  
Macaroni & Cheese

Red Hot Potatoes  
Loaded Baked Potato  
French Fries  
Side Salad  
Cornbread Dressing  
Corn Fritters

## Fish

### Blackened Redfish *New*

Blackened redfish filet, shrimp Creole rice, one side. 27.99  
*Add a filet of redfish for 14.99*

### Redfish with Crawfish Lacombe Sauce *New*

Seared redfish filet, red hot potatoes, crawfish Lacombe Sauce, lemon half, and parsley. 27.99

### Catfish Acadiana *It's Back*

Fried seasoned catfish filet topped with shrimp cream sauce, served with red hot potatoes and corn fritters. 26.99

### Herb Crusted Salmon

Salmon seared with herbs and seasoning, topped with lump crab meat, garlic bordelaise, served with rosemary roasted potatoes. 26.99

## Entrées

### Crabcakes & Shrimp Alfredo

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 21.49

### Seafood Platter

Jumbo Gulf shrimp, crabcake, crispy catfish, French fries, corn fritters, garlic toast, cocktail and tartar sauce. 25.99

### Blackened Trio

Blackened Chicken, Blackened Catfish, and Blackened Shrimp served over angel hair pasta and topped with Lemon Bordelaise Sauce. 22.99

### Eggplant Pirogue® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), angel hair pasta. 18.99

### Spicy Herb Fried Chicken

Half a chicken marinated 12 hours, fried with French fries (please allow 15 minutes). 16.99

### Chicken Rene

Fried chicken breast topped with seasoned crawfish tails and lump crab meat tossed in a mushroom hollandaise served over garlic butter angel hair pasta. 22.99

### Crawfish Ravioli

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce. 20.49

## Steak

### Ribeye *Since 1983*

Finest hand selected, 14 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side. 39.99

### Classic Filet *Since 1983*

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side. 40.99

All beverages are A La Carte. 18% service charge will be added to parties of 6 or more. No alcohol served before 11:00 am on Sunday as required by law. \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.