



Fall Features

Appetizers

LA Blackened Alligator *New*

Louisiana alligator tail meat marinated, seared and served with our special Dijonnaise sauce. 14.99

Try fried, served with Copeland's Signature sauce.

Fried Crabcake *New*

Maryland style crabcakes, panko crusted and lightly fried served with Copeland's signature sauce. 12.49

Try blackened, served with white remoulade sauce.

Entrées

Lemon Chicken Primavera *New*

Seared chicken cutlets, Rene mushrooms, peppers, tomatoes and sauteed squash noodles, lemon butter sauce. 16.99

Salmon Oscar *New*

Salmon seared with herbs, garlic sauteed shrimp and spinach, red hot potatoes, hollandaise sauce. 26.99

Blackened Bayou Chicken

Blackened chicken breast, cornbread dressing, rich crawfish tasso, cream sauce. 19.99

Grilled Chicken & Yams

Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions and worcestershire sauce. 16.99

Veal Copeland

Veal, spiced and panéed, Gulf shrimp, and tasso in a creamy sauce served over linguine pasta. 22.29

Shrimp Ducky

Roasted and flash fried strips of duck, sautéed Gulf shrimp, Burgundy mushroom sauce served over rice. 17.99

Desserts

Pumpkin Bread Pudding 7.99

Pumpkin Pecan Cheesecake 8.99

Rum Spiced Apple Cheesecake 8.99

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

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