

EST. 1983

# Copeland's

OF NEW ORLEANS

## Appetizers

### Jazzy Wings

Jumbo chicken wings seasoned and tossed in a mild buffalo sauce, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing. 16.99

### Jazzy Tenders

Chicken tenders tossed in a mild buffalo sauce, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing. 13.99

### Fried Crabcake

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

*Try blackened, served with white remoulade sauce.*

### Artichoke & Spinach Dip

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

### Shrimp Cakes with Tasso Butter Cream

Fried Gulf shrimp and crabcakes, tasso butter cream sauce, green onions and parmesan cheese. 10.99

### Crab and Crawfish Bake

Lump crab meat, crawfish tails, artichoke hearts, in a parmesan cheese sauce, served with crouton toast. 13.99

### Hot Crab Claws

Fresh crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast. 16.49

*Substitute for Shrimp 13.99*

### Bayou Broccoli® *Since 1983*

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger Sauce. 11.99

### Crawfish Bread

Artichoke and spinach, sautéed crawfish, alfredo sauce, monterey jack cheese. 15.49

### Buffalo Spring Rolls

Chicken, hot sauce, mozzarella cheese, homemade cheddar bleu cheese dressing, mild buffalo sauce. 14.99

## Soups & Salads

### Corn & Crab Bisque

Lump crab meat, corn, and green onions in a sweet cream bisque. 6.99 | 8.99

### Cajun Gumbo Ya Ya *Since 1983*

Classic Cajun roux, loaded with shrimp and crawfish. 6.99 | 8.99

### Caesar Salad 7.99 | 12.99

### Penthouse Salad®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, cheese toast, choice of dressing. 8.79 | 14.49

### Club Salad

Spring mix, ham, turkey, bacon, avocado, diced egg, tomato, cheddar cheese, mozzarella cheese, tossed in honey mustard dressing and served with cheese toast. 15.99

### Add To Salad:

**Chicken** (grilled or fried) 4.99

**Shrimp** (grilled or fried) 5.99

**Crabcakes (2)** (blackened or fried) 10.99

**Salmon** (grilled or blackened) 10.99

**Cup of soup** 4.99

## Handhelds

### Copeland Burger *Since 1983*

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

### Smash Burger Melt

Two ground beef patties, caramelized onions, fried egg, cheese, and dijonnaise. Served with rosemary roasted potatoes. 10.99

### Spicy Chicken Sliders

Three slider buns, fried chicken cutlets, Louis dressing, ranch dressing, sweet and sour pickles, and pimento cheese. Served with French fries. 14.49

### Chicken Parmesan Sandwich

Parmesan toasted po-boy bread, breaded chicken cutlets, alfredo sauce, marinara and mozzarella cheese. Served with French fries. 13.99

### Club Sandwich

Sliced brioche bread, mozzarella cheese, cheddar cheese, applewood smoked bacon, sliced turkey and ham, honey mustard, tomato and shredded lettuce. Served with French fries. 14.99

### Shrimp or Catfish Po-Boy

Hand-battered shrimp or catfish dressed with tartar sauce, shredded lettuce, tomatoes, sweet and sour pickles and served overstuffed. Served with French fries. 14.99

### Half Club Sandwich or Po-boy *New*

Half Club Sandwich, shrimp po-boy or catfish po-boy with your choice of cup of soup or side. 12.99

# Entrées

## Steak

### Steak Laboucherie

Seared USDA flat iron steak, angel hair pasta, garlic butter, Laboucherie Sauce. 21.29

### Ribeye *Since 1983*

Finest hand selected, 14oz. 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. 41.49

### Specialty Toppings

Sautéed Crab Meat 6.99 | Sautéed Crawfish 6.99 | Garlic 1.49

## Fish

### Blackened Redfish

Blackened redfish filet, Creole shrimp rice, one side. 28.79

*Add a filet of redfish for 14.99*

### Salmon Oscar

Salmon seared with herbs, garlic sautéed shrimp and spinach, red hot potatoes, hollandaise sauce. 23.99

### Blackened Catfish

Served with Creole shrimp rice, one side. 18.99

*Add a filet of catfish for 5.99*

### Grilled Salmon

Served with Creole shrimp rice, one side. 23.99

*Add a filet of salmon for 10.99*

## Chicken

### Fried Chicken & Waffles

Buttermilk vanilla waffles topped with fried chicken cutlets, maple syrup, garlic butter and powdered sugar. 16.99

### Lemon Chicken Primavera

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

### Spicy Herb Fried Chicken

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

### Grilled Chicken & Yams

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

### Tomato Basil Chicken

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese. 17.49

### Chicken Parmesan

Breaded chicken breast, angel hair pasta, alfredo, marinara, mozzarella cheese, parmesan cheese. 18.49

*Try it grilled!*

### Chicken Alfredo

Breaded chicken breast, linguine pasta, alfredo sauce. 17.49

*Try it grilled!*

### New Orleans Red Beans & Rice

Served with Andouille 11.99 | Fried chicken tenders 12.99 |

Fried catfish strips 13.99

## New Orleans Seafood Dishes

### Blackened Trio

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

### Sautéed Garlic Shrimp Pasta

Seared Gulf shrimp, Rene mushrooms, garlic lemon butter sauce, over angel hair pasta with crispy crouton toast. 15.99

### Veal Copeland

Veal, spiced and panéed, Gulf shrimp, and tasso in a creamy sauce served over linguine pasta. 20.99

### Crabcakes & Shrimp Alfredo

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 20.29

*Try it blackened!*

### Eggplant Pirogue® *Since 1983*

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

### Shrimp Étouffée

Shrimp in a dark roux-based sauce, garlic, green onions, spices, served over rice. 16.99

*Substitute shrimp for crawfish for 3.00*

### Crawfish Ravioli

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

### Jambalaya Pasta *Since 1983*

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta. 20.49

### Shrimp & Tasso Pasta *Since 1983*

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta. 20.49

### Crawfish Fettuccine

Signature seasoned crawfish in parmesan cream sauce topped with green onions. 20.99

### Seafood Platter

Jumbo Gulf shrimp, crabcake, crispy catfish, French fries, corn fritters, garlic toast, cocktail and tartar sauce. 25.49

### Shrimp or Catfish Platter

Crispy catfish or Gulf shrimp, French fries, corn fritters, garlic toast, cocktail and tartar sauce. 21.99

*Squash noodles available for any pasta dish.*

## Sides 4.99

### 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

#### Corn Fritters

#### Garlic Sautéed Spinach

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.