



10AM - 3PM
SUNDAY BRUNCH

Buffet Features

Adults 34.99 each | **Children (5-10)** 15.99 each | **Children (under 5)** Free

Carving Station

Chef Selection

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

Red Beans and Rice

Fried Chicken Tenders

Grilled Chicken Breasts

Crawfish Fettuccine

Grilled Chicken Alfredo

Fried Catfish Strips

Blackened Catfish

Grilled Shrimp

Sides

Amaretto Mashed Sweet Potatoes

Baked Macaroni & Cheese

Dirty Rice

Sautéed Vegetable Medley

House Salad

Sweet Station

Buttermilk Waffles

Brioche French Toast Bites

Assorted Muffins

Blueberry Biscuits

Rum Cream Bread Pudding

Assorted Fresh Baked Cookies

Seasonal Fruit Cobbler

\$2 Mimosa - With your brunch buffet

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

Artichoke & Spinach Dip

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

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

Soup, Salad & Burger

Penthouse Salad®

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

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

Corn & Crab Bisque

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

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

Entrées

Crabcakes & Shrimp Alfredo

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 21.99

Try it blackened!

Seafood Platter

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

Blackened Redfish

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

Add a filet of redfish for 14.99

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. Served with French fries (please allow 15 minutes). 16.99

Crawfish Ravioli

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce. 20.99

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. 41.49

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

All beverages are A La Carte. 18% service charge will be added to parties of 6 or more.

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