Copeland's EST. 1983 OF NEW ORLEANS

SUNDAY BRUNCH BUFFET

10AM - 3PM

$4 Mimosa - With your brunch buffet

+ $1 for Speciality Mimosas

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

Sweet Station

Buttermilk Waffles
Brioche French Toast
Assorted Muffins
Blueberry Biscuits
Rum Cream Bread Pudding
Assorted Baked Cookies

Sides

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

Brunch Cocktails

Espressotini
Absolut vodka, Galliano's coffee liquor, New Orleans Roast Espresso. 12.00

Applewood Smoked Bacon Bloody Mary
Pinnacle vodka, Zing Zang bloody mary mix, Copeland's creole hot sauce, slice of applewood smoked bacon. 12.00

Raspberry Spritz
Pallini Raspicello liqueur, prosecco, soda water and mint. 11.00

Mimosa
Choice of Orange Juice, Cranberry,Mango, Peach, Pineapple, or Strawberry. 6.99

Mocktails

Lemon Drop 7.00
Blueberry Cucumber Spritz 9.00
Frozen Lemonade 7.00
Smoked Bacon Bloody Mary 7.00
Sparkling Hibiscus Rosé 8.00

Coffee

Local New Orleans Roast
Regular or Decaffeinated 2.99
Cafe Au Lait 2.99
Double Espresso 3.49
Cappuccino 3.79

Add an extra shot of Espresso 1.99

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Appetizers

Jazzy Wings
Jumbo chicken wings, seasoned, floured, and fried. Tossed in our mild buffalo sauce and 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. 16.29

Artichoke & Spinach Dip
Topped with monterey jack cheese. Served with our unique fried bow tie pasta. 15.49

Hot Crab Claws
Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast. *Market Price*

Sautéed Garlic Shrimp
Sautéed shrimp, olive oil vinaigrette, garlic, crispy crouton toast. 14.99

Bayou Broccoli® *Since 1983*
Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger Sauce. 12.29

Crawfish Bread
Artichoke and spinach, sautéed crawfish, alfredo sauce, monterey jack cheese. 15.99

Buffalo Spring Rolls
Chicken, hot sauce, mozzarella cheese, homemade cheddar bleu cheese dressing, mild buffalo sauce. 15.49

Salad, Soup & Burger

Penthouse Salad®
Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, cheese toast, choice of dressing. 9.49 | 14.99

Add To Salad:
Chicken (grilled or fried) 6.29
Shrimp (grilled or fried) 6.99
Salmon (grilled or blackened) 11.29
Crabcakes (2) (blackened or fried) 11.29
Cup of soup 5.99

Cajun Gumbo Ya Ya *Since 1983*
Classic Cajun roux, loaded with shrimp and crawfish. Served with white rice. 8oz. 7.99

Corn & Crab Bisque
Lump crab meat, corn, and green onions in a sweet cream bisque. 8oz. 7.99

Duck & Andouille Gumbo
Shredded duck confit and andouille sausage, stewed in a dark cajun roux. Served with white rice. 8oz. 7.99

Copeland Burger *Since 1983*
Croissant, Monterey jack cheese, cheddar cheese, applewood smoked bacon, lettuce, tomato, onion, sweet and sour pickles, our original Tiger Sauce, garlic mayo. Served with French fries. 16.49

Entrées

Crabcakes & Shrimp Alfredo
Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 22.99
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. 28.99
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, angel hair pasta. 19.99

Spicy Herb Fried Chicken
Half a chicken marinated 12 hours, served with French fries (please allow 15 minutes). 17.99

Crawfish Ravioli
Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce. 21.99

Steak

Ribeye *Since 1983*
Finest hand selected, 14 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side. 41.99

Classic Filet *Since 1983*
8oz. tender center cut Certified Angus Beef® filet served sizzling, one side. 43.99

Sides

Made from scratch. Shared with love.

Classic Sides 5.99

Mashed Sweet Potatoes
Red Beans and Rice
French Fries
Corn Fritters
Cornbread Dressing
Rosemary Roasted Potatoes
Side Salad
Red Hot Potatoes

Premium Sides 6.49

Macaroni & Cheese
Loaded Baked Potato
Garlic Sautèed Spinach
Grilled Squash Succotash
Broccoli Florets
topped with parmesan cheese
Creamed Spinach

20% service charge will be added to parties of 6 or more.

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.

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