

APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 11.99

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, St. Charles croutons 14.99

BAYOU BROCCOLI® Since 1983

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 8.99

JAZZY WINGS

Jumbo chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing 13.99

CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese (please allow 15 minutes) 12.99

BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 12.99

CRAB STUFFED BEIGNETS

Maryland style crabcakes hand-dipped in tempura batter, lightly fried, with remoulade dressing 12.99

SOUPS & SALADS

CORN & CRAB BISQUE Cup 5.99 | Bowl 7.99

Fresh Lump crabmeat, corn and green onions in a sweet cream bisque

CAJUN GUMBO YA YA Since 1983

Cup 5.99 | Bowl 7.99 Classic cajun roux, loaded with shrimp and crawfish

CAESAR SALAD

Fresh chilled romaine, caesar dressing, parmesan cheese, frico, homemade croutons Small 6.99 | 10.99

PENTHOUSE SALAD®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing Small 6.99 | 10.99

COBB SALAD

Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette Small 6.99 | 10.99

Add To Any Salad:

Chicken 4.99

Shrimp 4.99

Salmon 6.99

Steak 6.99

HANDHELDS

COPELAND BURGER Since 1983

Monterey jack, cheddar, applewood smoked bacon, lettuce, tomato, onion, Tiger sauce, garlic mayo, croissant. Served with beer-battered French fries 13.99

SPICY CHICKEN SANDWICH

Fried chicken on a toasted brioche bun, sweet & sour pickles, spicy mayo. Served with beer-battered French fries 12.99

SHRIMP PO-BOY

Hand-battered, golden fried, dressed and served overstuffed 11.99

Try with Crawfish - add \$2.00

ENTRÉES

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 15.99

GRILLED CHICKEN WITH YAMS

Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 16.99

CHICKEN ALFREDO

Grilled or fried chicken breast, pasta, alfredo sauce 15.99

CHICKEN FAIS DO DO

Lemon chicken, sautéed mushrooms and onions, angel hair pasta 15.99

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, golden fried, served with beer-battered French fries (please allow 20 minutes) 17.99

BACKYARD BBQ CHICKEN

Half bone-in chicken tossed in BBQ sauce. Served with choice of side (please allow 20 minutes) 16.99

CHICKEN PARMESAN

Breaded and fried fresh chicken breast, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 15.99

VEGETABLE PASTA PRIMAVERA

Mushrooms, broccoli, asparagus, zucchini and tomatoes, light alfredo sauce, angel hair pasta 14.99

NEW ORLEANS FAMOUS RED BEANS AND RICE

Served with andouille sausage 12.99

SEAFOOD DISHES

CRABCAKES & SHRIMP ALFREDO

Fried Maryland style crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 22.99

EGGPLANT PIROGUE® Since 1983

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta 16.99

SHRIMP & TASSO PASTA Since 1983

Gulf shrimp pan sautéed, tasso(pork), parmesan cheese, cream sauce, bow tie pasta 16.99

JAMBALAYA PASTA Since 1983

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 16.99

SEAFOOD PLATTER

Fried Gulf shrimp, crawfish tails, oysters (seasonal), Maryland style crabcake, crispy catfish, onion strings, fries, corn fritters 28.99

CRABMEAT RAVIOLI

Jumbo crabmeat ravioli smothered in alfredo sauce, baked to perfection 17.99

CRAWFISH ETOUFFÉE

Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 17.99
Try it with Shrimp!

CRAWFISH FETTUCCINE

Crawfish sautéed in a light cream sauce with green onions, special seasonings, fettuccine 17.99

*Zucchini noodles available for any pasta dish.

TRIO PLATTERS

SEAFOOD SAMPLER

A sampling of three of our most popular entrees: Blackened Salmon, Crawfish Fettuccine, and Shrimp Etouffee 26.99

CLASSIC PLATTER

Jambalaya Pasta, Crawfish Etouffee, and Shrimp and Tasso Pasta 26.99

BLACKENED TRIO

Blackened Chicken, blackened Salmon, and blackened Shrimp served over angel hair pasta and topped with lemon bordelaise sauce 26.99

FISH

CRAB STUFFED CATFISH BORDELAISE

Catfish, lump crabmeat stuffing, broiled, Creole shrimp rice, one side 19.99

PAN ROASTED SALMON WITH LUMP CRABMEAT

Pan roasted salmon, sautéed vegetables, lump crabmeat and a white wine lemon sauce 25.99

CATFISH ACADIANA®

Golden fried catfish, shrimp butter sauce, roasted pecan coleslaw, fried corn fritters, one side 16.99

BLACKENED OR GRILLED CATFISH

Served with Creole shrimp rice, one side 16.99

DECATUR CATFISH

Served with garlic rice, lightly fried Catfish filet, and topped with Crawfish Etouffee 17.99

FRESH SALMON

Grilled or blackened, served with shrimp creole rice, one side 23.99

STEAKS

All steaks served with side salad.

PRIME TOP SIRLOIN

10 oz. USDA Prime top sirloin served sizzling, one side 26.99

CLASSIC FILET Since 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 33.99

STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, Labouchere sauce 22.99

SPECIALTY TOPPINGS

Sautéed Crabmeat \$5.99

Sautéed Crawfish \$4.99

Garlic \$2.00

SIDES

Side Salad • \$3.99

Fresh Baked Potato • \$4.99

Red Beans and Rice • \$3.59

Beer-Battered French Fries • \$3.99

Steamed Broccoli Florets • \$3.99

Sautéed Vegetables • \$3.99

Mac & Cheese • \$3.99

Creamed Spinach • \$3.99

Mashed Sweet Potatoes • \$3.99

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

18% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 6 OR MORE.

WINE & SPECIALITY COCKTAILS

WINE			
	6 oz.	9 oz.	
SPARKLING			
Champange, Wycliff, California	7	11	20
Riesling, Chateau Ste. Michelle, Washington	8	12	30
Moscato, Allegro, California	9	12	32
WHITE			
Pinot Grigio, Ruffino, Italy	8	12	30
Sauvignon Blanc, Kendall-Jackson, California	9	13	32
Sauvignon Blanc, Kim Crawford California	11	15	38
Chardonnay, Copper Ridge California	7	11	
Chardonnay, Clos du Blois California	8	12	30
RED			
Pinot Noir, Castle Rock, Oregon	9	13	34
Red Blend, Dreaming Tree Crush, California	9	14	36
Malbec, Terrazas de los Andes, Argentina	9	14	34
Merlot, Copper Ridge, California	7	11	
Merlot, Sterling, California	9	14	34
Cabernet Sauvignon, Frontera Chile	7	11	
Cabernet Sauvignon, Josh Cellars, California	9	14	34

NEW ORLEANS HISTORICAL FAVORITES

SAZERAC - EST. 1850

First cocktail invented. Popularized at the Sazerac coffee house and features Peychaud bitters invented in New Orleans. Rye whiskey, Absinthe, Angostura and Peychaud 11.99

HURRICANE - EST. 1940'S

This cocktail traces its roots to Pat O'Briens on St. Peter Street. White and Dark Rum, lime orange, passion fruit, grenadine 9.99
Try the Perfect Storm... Our classic Hurricane topped with 151 Rum 11.99

FRENCH 75 - EST. 1915

Invented at Harry's New York Bar in Paris, made famous in New Orleans. It was named because it had a kick similar to a French 75mm cannon. Gin, champagne and lemon 8.99

SIGNATURE CRAFT COCKTAILS

BLACK CHERRY CIDER SANGRIA

Blackberry Brandy, seasonal fruit, Cider, garnish with rosemary 9.99

HIBISCUS MARGARITA

Sauza Hornitos, Cointreau, fresh-brewed hibiscus tea, fresh-squeezed sweet and sour, agave nectar, salted rim, garnish with lime 9.99

BAYOU SOUR

Bayou Rum, Blueberry Puree, fresh-squeezed lemon sour, house-made simple syrup and soda 9.99

CUCUMBER MARTINI

Fresh-squeezed cucumber and lime juices, intense ginger liqueur, simple syrup, vodka or gin, mint with cucumber slice 9.99

CLASSIC SIDECAR

Courvoisier, Cointreau, fresh-squeezed lemon juice, sugared rim 9.99

COPELAND'S CLASSICS

MARDI GRAS PUNCH

Cruzan Coconut Rum, DeKuyper Peachtree Schnapps and fruit juices 8.99

CRASH & BURN

Served with seven liquors including DeKuyper Cordials, Myers's Dark Rum, Southern Comfort and Cruzan Rum. Blended with tropical fruit juices and topped with Cruzan Rum 10.99

COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, fresh-squeezed sweet and sour and a splash of orange juice 9.99

BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, fresh-squeezed lemon and lime juices and finished with a splash of cranberry 9.99

PONTCHARTRAIN BEACH

Cruzan Coconut Rum, Midori, Crème De Banana, Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.99

APPLEWOOD SMOKED BACON

BLOODY MARY

Traditional Bloody Mary featuring Absolut Peppar Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 9.99

BAKERY

CHEESECAKES

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 6.49

SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 6.49

Top it your way!

Signature Topping Add 2.00

Bananas Foster
Caramel Pecan
Raspberry

Fresh Ripe Strawberry
Caramel

CHEF CRAFTED CHEESECAKE 8.49

Red Velvet
Turtle
Cookies & Cream

COPELAND'S ORIGINAL DESSERTS

WHITE CHOCOLATE BREAD PUDDING 7.49

BANANAS FOSTER

Served with gourmet vanilla ice cream 7.99

TALL CAKES

7.99

Alex's Carrot Cake
Big Al's Chocolate
Fudge Cake