

# WEEKEND Brunch

AVAILABLE SATURDAY - SUNDAY 10:00AM - 3:00PM

## \$15 BOTTOMLESS CHAMPAGNE OR MIMOSAS

### PLATES

#### BIG EASY 3

3 eggs any style, choice of meat, side and a biscuit 10.99

#### CRAB HASH

Jumbo lump crabmeat, sweet potato and mushroom hash, tossed with red peppers and hot honey. Topped with poached egg and hollandaise 15.99

#### FRIED CHICKEN & GRAVY

Fried chicken served over a biscuit and topped with Andouille gravy, hot sauce and green onion 12.99

#### SHRIMP & GRITS

Seasoned shrimp, Andouille, peppers, stewed tomatoes and Worcestershire sauce served under cheesy grits 13.99

#### FAT CITY BRUNCH FRIES

Twice cooked Beer-Battered French Fries topped with pimento cheese, roasted red peppers, Colby Jack, Applewood bacon, breakfast sausage, scrambled eggs, house dressing and chives 11.99

#### GRITS & GRILLADES **NEW**

Pan fried veal, sauteed mushrooms, grillade gravy, cheesy grits 13.99

### MEATS

3.50

Andouille Link  
Egg Any Style  
Grilled Ham (2)

Applewood Smoked Bacon (4)  
Sausage Patty (2)  
Roasted Turkey Sliced

### OMLETTES

Includes choice of side and a biscuit.  
Substitute egg white 1.00

#### CALIFORNIA

4 egg whites, rosemary turkey, roasted red pepper, spinach, Monterey Jack with grape tomatoes and avocado 12.99

#### CRESCENT CITY CREOLE

4 eggs, Andouille sausage, chicken, peppers, grillade sauce and green onion 12.99

#### CRAWFISH VELVET

4 eggs, crawfish tails, tasso cream sauce, Colby Jack, parmesan and chives 13.99

#### FLORENTINE

4 eggs, Artichoke and Spinach Dip, fried artichoke hearts, Monterey Jack, parmesan 11.99

### HANDHELD

Includes Rosemary  
Breakfast Potatoes

#### BREAKFAST BURGER MELT

2 ground beef patties, caramelized onions, fried egg, cheese, dijonnaise. Served on brioche bun 9.99

#### LECLUB MADAME

Rosemary turkey, grilled Chisesi Ham, cheese, dijonnaise on a toasted croissant topped with hollandaise sauce and a sunny side up egg 11.99

#### BARNYARD

Country pork sausage, fried egg, cheese, homemade tomato jam served on a biscuit 7.99

### SIDES

2.99

Cheesy Grits  
Brunch Tomato Slices  
Rosemary Breakfast Potatoes

### BENEDICTS

Includes choice of side

#### JAZZ

Crawfish toast topped with two poached eggs, fried crawfish tails, hollandaise and parmesan 14.99

#### CRABCAKE PONTCHARTRAIN

Copeland's Signature Biscuit over spicy creole sauce, crab cakes, two poached eggs and hollandaise sauce 15.99

#### SARDOU

Croissant topped with sauteed spinach, tasso, mushroom & artichokes. Topped with two poached eggs & hollandaise 12.99

#### COPELAND'S BENEDICT

Copeland's Signature Biscuit topped with grilled Chisesi ham, two poached eggs & Andouille hollandaise gravy 12.99

### SWEET & SAVORY WAFFLES

#### FRIED CHICKEN & WAFFLES

Buttermilk vanilla waffles topped with fried chicken, maple syrup, garlic butter and powdered sugar 12.99

#### CLASSIC HONEY BUTTER WAFFLES

Served with bacon 8.99

#### BANANAS FOSTER 11.99

#### STRAWBERRIES & CREAM 11.99

### BISCUITS

4.99

Biscuits & Gravy  
Biscuits & Jam

### APPETIZERS

#### ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 12.49

#### HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 13.99

#### BAYOU BROCCOLI® Since 1983

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 10.49

#### JAZZY WINGS

Whole chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing 12.99

#### CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese 12.99

#### SMOKED TUNA DIP **NEW**

Smoked yellowfin tuna, sweet & sour pickles, Honey Bourbon pickled veggies & pita chips 10.99

### SOUPS & SALADS

#### CORN & CRAB BISQUE Cup 5.99 | Bowl 8.49

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

#### CAJUN GUMBO YA YA Since 1983

Cup 5.99 | Bowl 8.49 Classic cajun roux, loaded with shrimp and crawfish

#### CRAB & AVOCADO STACK **NEW**

Jumbo lump crab meat, Roma tomato, avocado, red onion, cilantro, honey lemon vinaigrette 16.99

#### PENTHOUSE SALAD®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing Small 6.99 | 11.49

#### SEAFOOD LOUIS **NEW**

Boiled shrimp, jumbo lump crab meat, boiled eggs, asparagus, grape tomato, spring mix, louis dressing 17.99

#### CAESAR SALAD 10.49

Add To ANY Salad: Cup of Soup 2.99

Chicken (grilled/fried) 3.99 | Shrimp (grilled/fried) 4.99  
Salmon (grilled/blackened) 9.99

### ENTRÉES

#### SOUTHERN FRIED PORK **NEW**

Biscuit crusted tenderized pork, cajun corn, ham and bacon green beans, andouille gravy, hot sauce, green onions 14.99

#### GARDEN CHICKEN **NEW**

Seared chicken, sauteed mushrooms, squash noodles, steamed broccoli, lemon butter sauce 13.99

#### FRITES & GRILLADE **NEW**

Pan fried veal, sauteed mushrooms, grillade gravy, garlic parmesan fries 14.99

#### SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) 14.49

#### BUTTERFLIED SHRIMP CREOLE

Jumbo butterflied Gulf shrimp, tasso, andouille sausage, okra, stewed tomatoes, seasoned rice 14.99

#### CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 14.99

#### CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 14.79

#### SHRIMP OR CATFISH PO-BOY

Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries 11.99

#### SEAFOOD PLATTER

Gulf shrimp, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 24.99

\*Squash noodles available for any pasta dish.

### STEAK

#### CLASSIC FILET Since 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 36.69

#### SPECIALTY TOPPINGS:

Sautéed Crabmeat 5.99 | Sautéed Crawfish 5.99 | Garlic 1.49

#### CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 17.49

#### EGGPLANT PIROGUE® Since 1983

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta 15.99

#### VEAL COPELAND **IT'S BACK!**

Veal, spiced and panéed, Gulf shrimp, tasso in a creamy sauce served over linguine 18.59

#### JAMBALAYA PASTA Since 1983

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 17.79

#### SHRIMP & TASSO PASTA Since 1983

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 15.99

#### CRAWFISH FETTUCINE

Crawfish, cream sauce, special seasonings 18.49

#### BLACKENED CATFISH

Served with Creole shrimp rice, one side 14.99  
Add a fillet of catfish for 3.99

#### BRONZED GROUPEL **NEW**

Fresh Florida Grouper in garlic butter sauce over sauteed squash, asparagus, mushrooms 24.99

#### HERB CRUSTED SALMON **NEW**

Salmon seared with herbs and seasoning, topped with lump crab meat garlic bordelaise, served with rosemary roasted potatoes 26.99

### SIDES

\$3.99

Roasted Sweet Potato Hash  
Cajun Corn Maque Choux **NEW**

Creamed Spinach **NEW**

Squash Casserole **NEW**

Steamed Broccoli Florets

Smothered Ham & Bacon Green Beans **NEW**

Red Beans and Rice

Red Hot Potatoes

Fresh Baked Potato

Beer-Battered French Fries

Side Salad