

WEEKEND Brunch

AVAILABLE SATURDAY 11AM - 3PM & SUNDAY 10AM - 3PM

\$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, dijonaise. Served on brioche bun 9.99

LECLUB MADAME

Rosemary turkey, grilled Chisesi Ham, cheese, dijonaise 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 9.99

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 **EM**

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 **EM**

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

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 GROUPER **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

Mashed Sweet Potatoes **IT'S BACK!**

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

WINE & SPECIALITY COCKTAILS

WINE

WHITE

	6 oz.	9 oz.	
Riesling, Chateau Ste Michelle, Columbia Valley, Washington	9	13	27
Sauvignon Blanc, Kendall-Jackson Vintner's Reserve, California	9	13	27
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	11	16	33
Pinot Grigio, Ruffino Lumina Delle Venezie IGT, Italy	7	11	23
Chardonnay, Trinity Oaks, California	7	11	23
Chardonnay, Kendall-Jackson Vintner's Reserve, California	11	16	33
Chardonnay, Sonoma-Cutrer Russian River, California	14	20	42
Moscato, Mezzacorona, Northern Italy	7	11	23
White Zinfandel, Beringer, California	7	10	22

RED

Pinot Noir, Three Thieves, California	8	12	26
Pinot Noir, Meiomi, Coastal California	13	19	38
Merlot, Blackstone, California	8	12	26
Malbec, Terrazas de los Andes, Mendoza, Argentina	9	14	29
Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington	8	12	26
Cabernet Sauvignon, Bonanza NEW California	10	14	29
Cabernet Sauvignon, Joel Gott 815 California	12	18	36
Red Blend, 7 Moons, California	8	12	26

ROSÉ AND SPARKLING

Rosé, Meiomi, Coastal California	10	15	32
Champagne, Opera Prima, Castilla-La Mancha, Spain	7	11	23
Prosecco, La Marca, Italy (187mL)	12		

SIGNATURE COCKTAILS

CRASH & BURN

Served with seven liquors including Cordials, Dark Rum, Southern Comfort and Don Q Cristal Rum. Blended with tropical fruit juices and topped with Don Q 151 Rum 9.99 Punch Bowl 15.99

MARDI GRAS PUNCH

Don Q Coco Rum, Peachtree Schnapps and fruit juices 9.49

COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice 10.49

HURRICANE

Pat O'brien's Hurricane mix, light rum, dark rum, orange slice 8.99

APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 10.99
Non-alcoholic version 6.99

STRAWBERRY LEMONADE

Absolut Vodka, Barrow's Intense Ginger Liqueur, lemon juice, house-made simple syrup and strawberry purée 9.99

SANGRIA

Red wine, sweetened seasonal fruit 8.99

BLENDED BEVERAGES

Piña Colada, Peach Bellini, Mango or Strawberry Daquiri 10.00

**\$10 NEW
FROZEN
CRASH & BURN**

DRAFT BEER

ABITA AMBER	4.99
BLUE MOON	4.99
BUD LIGHT	4.99
YUENGLING	4.99
KENNER BRAU	7.99

PREMIUM MARTINIS

APPLETINI

Apple Vodka, Apple Pucker, Midori, sweet and sour, and grenadine 9.99

CUCUMBER MARTINI

Cucumber and lime juices, intense ginger liqueur, simple syrup, vodka, mint with cucumber slice 8.99

BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry 9.99

TITO'S LEMON DROP

Tito's Handmade Vodka, triple sec, sweet and sour 9.99

MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour 9.99

PONTCHARTRAIN BEACH

Don Q Coco, Midori, Crème De Banana, Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.99

HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM
FRIDAY - SATURDAY 9PM - CLOSE

~ Half- Priced ~

WELL DRINKS

SELECT APPETIZERS

SMOKED TUNA DIP

BAYOU BROCCOLI

CRAB STUFFED BEIGNETS

ARTICHOKE AND SPINACH DIP

\$2 OFF PREMIUM MARTINIS

\$3 DRAFT BEER

9 oz. WINE POUR FOR 6 oz. PRICE

\$6.00

CRASH & BURN (SINGLE SERVE) - SANGRIA

MARDI GRAS PUNCH

FROZEN BEVERAGES

BLENDED BEVERAGES

BAKERY

CHEESECAKES

SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 5.99

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 5.99

SIGNATURE TOPPING

Add 2.00

Bananas Foster Chocolate Fudge Brownie
Caramel Pecan Fresh Ripe Strawberry
Caramel

MARDI GRAS KING CAKE **IT'S BACK!** CHEESECAKE 7.99

CHEF CRAFTED CHEESECAKE

7.99

Red Velvet Cookies and Cream
Killed By Chocolate Turtle

COFFEE

LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

CAPPUCCINO 3.79

DOUBLE ESPRESSO 3.49

CAFE AU LAIT 2.99

ORIGINAL DESSERTS

BANANAS FOSTER

Served with gourmet vanilla ice cream 6.99

HOMEMADE BROWNIE

DELUXE A LA MODE 7.99

BREAD PUDDING 7.99

ALEX'S CARROT CAKE 7.99

BIG AL'S CHOCOLATE
FUDGE CAKE 7.99

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.