

# 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)

### OMLETTES

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

#### CALIFORNIA

4 egg whites, seared chicken pieces, 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

### HANDHELDS

Includes Rosemary Breakfast Potatoes

#### BREAKFAST BURGER MELT

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

#### 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 13.29

#### HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 15.99  
Try with Shrimp 13.99

#### BAYOU BROCCOLI® Since 1983

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 10.99

#### CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese 13.29

#### SMOKED TUNA DIP

Smoked yellowfin tuna, sweet & sour pickles, Honey Bourbon pickled veggies & pita chips 9.99

#### JAZZY TENDERS

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing 12.99

### 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 Eat Fit

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 | 12.29

#### SEAFOOD LOUIS NEW

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

#### CAESAR SALAD 10.99

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

#### GARDEN CHICKEN Eat Fit

Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce 14.29

#### SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) 14.99

#### SHRIMP ÉTOUFFÉE

Shrimp in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice. 15.99  
+ \$2.00 try with Crawfish

#### CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 15.79

#### EGGPLANT PIROGUE® Since 1983

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

#### CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 15.49

#### 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 25.29

### STEAK

#### CLASSIC FILET Since 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 38.99

#### 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 18.29

#### VEAL COPELAND IT'S BACK!

Veal, spiced and panéed, Gulf shrimp, tasso in a creamy sauce served over linguine 19.29

#### JAMBALAYA PASTA Since 1983

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 18.29

#### SHRIMP & TASSO PASTA Since 1983

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 16.29

#### CRAWFISH FETTUCINE

Crawfish, cream sauce, special seasonings 18.79

#### BLACKENED CATFISH

Served with Creole shrimp rice, one side 15.99

Add a fillet of catfish for 3.99

#### BRONZED GROUPE

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

#### HERB CRUSTED SALMON

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

\*Squash noodles available for any pasta dish.

### SIDES

\$3.99


Roasted Sweet Potato Hash  
Creamed Spinach  
Mashed Sweet Potatoes  
Steamed Broccoli Florets  
Red Beans and Rice  
Red Hot Potatoes  
Fresh Baked Potato  
Beer-Battered French Fries  
Side Salad

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

# WINE & SPECIALITY COCKTAILS

## WINE

### WHITE

	6 oz.	9 oz.	
<b>Riesling, Chateau Ste Michelle,</b> Columbia Valley, Washington	9	13	27
<b>Sauvignon Blanc, Kendall-Jackson</b> Vintner's Reserve, California	9	13	27
<b>Sauvignon Blanc, Kim Crawford,</b> Marlborough, New Zealand	11	16	33
<b>Pinot Grigio, Fontana Candida</b> Veneto, Italy	7	11	23
<b>Chardonnay, Three Thieves California</b>	7	11	23
<b>Chardonnay, Kendall-Jackson</b> Vintner's Reserve, California	11	16	33
<b>Chardonnay, Sonoma-Cutrer</b> Russian River, California	14	20	42
<b>Moscato, Castello del Poggio</b> Italy	8	12	26
<b>White Zinfandel, Beringer, California</b>	7	10	22

### RED

<b>Pinot Noir, Three Thieves, California</b>	8	12	26
<b>Pinot Noir, Meiomi, Coastal California</b>	13	19	38
<b>Merlot, Decoy, California</b>	11	16	33
<b>Malbec, Terrazas de los Andes,</b> Mendoza, Argentina	9	14	29
<b>Cabernet Sauvignon, 14 Hands,</b> Columbia Valley, Washington	8	12	26
<b>Cabernet Sauvignon, Bonanza</b> California	10	14	29
<b>Cabernet Sauvignon, Joel Gott 815</b> California	12	18	36
<b>Red Blend, Conundrum</b> California	9	14	29

### ROSÉ AND SPARKLING

<b>Rosé, Studio Miraval</b> Provence, France	9	13	27
<b>Champagne, Opera Prima,</b> Castilla-La Mancha, Spain	7	11	23
<b>Prosecco, La Marca, Italy (187mL)</b>	12		

## SIGNATURE COCKTAILS.....

### CRASH & BURN

Served with seven liquors including Bols Cordials, Myers 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, Bols Peach 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, Don Q Cristal Rum, Myers 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

Wheatley 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, Mango or Strawberry Daquiri 10.00

**\$10 NEW**  
**FROZEN**  
**CRASH & BURN OR**  
**PIÑA COLADA**

## 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 9.99

### 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, Bols 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, Bols Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.99

## HAPPY HOUR

### IN BAR ONLY

**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 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

### CHEF CRAFTED CHEESECAKE

7.99

Killed By Chocolate    Cookies and Cream  
Red Velvet    Turtle

### 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

### Fall Desserts

#### PUMPKIN PECAN CHEESECAKE 7.99

#### PUMPKIN BREAD PUDDING 7.99

#### **NEW** APPLE CARAMEL COBBLER

Gourmet vanilla ice cream topped with apple caramel cobbler and pecan crust 7.99

### COFFEE

#### LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

#### CAPPUCCINO 3.79

#### DOUBLE ESPRESSO 3.49

#### CAFE AU LAIT 2.99

ADD AN EXTRA SHOT OF ESPRESSO 1.99