

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 13.99

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 13.99

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 13.99

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 8.59
Lump crabmeat, corn and green onions in a sweet cream bisque

CAJUN GUMBO YA YA Since 1983

Cup 5.99 | Bowl 8.59
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, jumbo 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 14.99

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 15.99

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 15.99

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 25.99

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 18.99

VEAL COPELAND IT'S BACK!

Veal, spiced and panéed, Gulf shrimp, tasso in a creamy sauce served over linguine 19.99

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 16.99

CRAWFISH FETTUCINE

Crawfish, cream sauce, special seasonings 18.99

BLACKENED CATFISH

Served with Creole shrimp rice, one side 15.99

Add a fillet of catfish for 3.99

BRONZED GROUPEL

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

\$4.99




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

RED

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

ROSÉ AND SPARKLING

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

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 8.99

BIG AL'S CHOCOLATE FUDGE CAKE 8.99

Holiday Desserts

CHRISTMAS COOKIE CHEESECAKE

Cinnamon streusel cheesecake topped with red and green sugars 7.99

APPLE CARAMEL COBLER

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