

Copeland's Wines

WHITES

	GLASS	BOTTLE
CHARDONNAY		
Walnut Crest, Chile	5.99	
Clos Du Bois, California	7.99	32
Kendall Jackson		
Vintner's Reserve, California	8.50	33
Rodney Strong Chalk Hill, Sonoma		42
SAUVIGNON BLANC		
Rodney Strong		
Charlotte's Home, Sonoma	7.99	32
PINOT GRIGIO		
Placido, Italy	5.99	24
Santa Margherita, Italy		48
WHITE ZINFANDEL		
Beringer, California	6.50	26
CHAMPAGNE & SPARKLING		
Freixenet Cordon Negro, Spain	7.00	28
Chandon Brut, California		43
Moet & Chandon White Star, France		85
Dom Perignon, France		220

REDS

	GLASS	BOTTLE
MERLOT		
Walnut Crest, Chile	5.99	
Carmen, Chile	6.50	24
BV Signet Collections, California		29
Sterling Vintner's Collection, California	8.50	33
Rodney Strong, Sonoma	10.50	38
Stags' Leap Winery, Napa		75
CABERNET SAUVIGNON		
Walnut Crest, Chile	5.99	
Beringer Founder's Estate, California	7.50	27
Sebastiani, Sonoma		35
Rodney Strong, Sonoma		38
BV Rutherford, Napa		45
PINOT NOIR		
Echelon, California	7.50	27
Acacia, "Carneros"		40
SHIRAZ		
[yellow tail], Australia	6.25	23
OTHER REDS		
Hogue Syrah, Washington State	6.50	24
Renwood Zinfandel, California		27
Banfi Chianti Classico, Italy		29

BEER

Domestic and Imported Beers Available. Please ask your server for selections.

Specialty Drinks

CRASH & BURN 22.99

Served with seven liquors including Dekuyper Cordials, Myers's Dark Rum and Southern Comfort, blended with tropical fruit juices and topped with Bacardi 151. - Serves Two. (Includes Souvenir Glass)

AL'S RAGIN' BLOODY MARY 7.99

Al's own Bloody Mary featuring Absolut Peppar Vodka mixed with loaded Bloody Mary Mix.

HURRICANE 7.99

We'll take you back to Bourbon St. with this light rum and Myers's Dark Rum favorite served the way you love it.

MARDI GRAS PUNCH 6.99

Captain Morgan's Parrot Bay Rum, Dekuyper Peachtree Schnapps and fruit juices.

EYE OF THE STORM 9.99

A frozen Margarita featuring Sauza Gold Tequila, Triple Sec, Midori and Chambord swirled and blended with fresh strawberry.

PINA COLADA 6.99

A tropical blend of Captain Morgan's Parrot Bay Coconut Rum and Myers's Dark Rum with fresh fruit juices and coconut flavors.

FROZEN STRAWBERRY DAIQUIRI 6.99

Martinis

BIG AL'S FAVORITE COSMOPOLITAN 9.99

And soon to be yours...Ketel One Vodka, Cointreau, fresh lemon and lime juices and finished with a splash of cranberry juice.

CLASSIC MARTINI 9.99

A traditional martini with Absolut Vodka. Shaken or stirred, dirty, dry, perfect, or sweet.

APPLE MARTINI 9.99

Voxx Green Apple Vodka, Sour Apple Pucker, citrus flavors, and a splash of Midori.

WHITE CHOCOLATE MARTINI 9.99

Van Gogh Dutch Chocolate Vodka, Starbuck's Cream Liqueur, and Godiva White Chocolate Liqueur make up this creamy delight.

STRAWTINI 9.59

A delicate blend of fresh strawberries and Ketel One Vodka lend to this enticing cocktail.

LEMON DROP 7.99

Absolut Citron, Triple Sec, and sweetened lemon concentrate.

MARGARITA MARTINI 7.99

Sauza Gold Tequila and Grand Marnier contribute to our top shelf version of this favorite.

DARK CHOCOLATE MARTINI 9.99

Van Gogh Dutch Chocolate Vodka, Starbuck's Coffee Liqueur, and Godiva Dark Liqueur shaken together to make this dark chocolate sensation.

BANANA SPLITINI 9.99

Banana Liqueur, Godiva Liqueur, and chocolate liqueur shaken together to create this soda shop classic. Try it with dessert!

Signature Drinks

NEW ORLEANS NECTAR 7.99

Dekuyper Peachtree Schnapps and Midori Melon Liqueur layered with pineapple and a splash of cranberry.

COPELAND'S MARGARITA 7.99

Sauza Gold Tequila and Triple Sec mixed with fresh sweet and sour citrus flavors to create our version of this classic.

CALM BEFORE THE STORM 7.99

Raspberry and Sour Apple Puckers mixed with sweet and sour citrus flavors and served martini style.

TWISTER 7.99

Bacardi and Coconut flavored rums blended with tropical flavors and peach puree to make this frozen delight.

COPELAND'S WHITE RUSSIAN 7.99

Absolut Vanilia Vodka and Kahlua mixed with vanilla flavored milk to make this smooth version.

RED STORM 8.99

Smirnoff Citron Vodka and Raspberry Pucker blended with tropical flavors and served martini style.

HURRICANE WARNING 8.99

Smirnoff Vodka, rum, Amaretto, and Southern Comfort mixed with a trio of juices.

BELLINI 6.99

Dekuyper Peachtree Schnapps, rum & champagne blended with peach puree into a frozen delight.

METROPOLITAN 7.99

Malibu rum and light rum enhanced with tropical flavors and juices.

**PLEASE ASK YOUR SERVER FOR A SELECTION OF FINE
CORDIALS, BOURBONS, AND AFTER DINNER DRINKS.**

Appetizers

ARTICHOKE AND SPINACH DIP 9.99

Creamy artichoke and spinach dip topped with Monterey Jack and served with fried bow tie pasta.

ONION-MUM® 7.29

Taste the ORIGINAL Onion-Mum® - Fresh, sweet onion, fried to a delectable, golden flower. Served with tangy Rosette sauce.

JAZZY WINGS 9.99

1 lb. of chicken wings seasoned and fried. Tossed in spicy wing butter and served with celery, choice of Cheddar Bleu Cheese dressing or Ranch dressing.

BAYOU BROCCOLI 6.99

Balls of broccoli, bacon and cheese, fried & served with a tasty Tiger sauce.

TOASTED BRIOCHE

CHEESE BREAD 6.29

Fresh brioche bread with melted Monterey Jack, cheddar, and parmesan cheese, served with marinated tomatoes.

AL'S CAJUN POPCORN 8.29

Delicious Gulf shrimp or crawfish tails (*seasonal*), lightly seasoned, battered and golden fried.

CRAWFISH BREAD 9.29

Fresh brioche bread thinly spread with our famous artichoke and spinach, sauteed crawfish (*seasonal*), Alfredeaux sauce, Monterey Jack cheese and broiled to a golden brown.

STUFFED MUSHROOMS 7.99

Fresh fried mushroom caps, stuffed with our homemade crabmeat stuffing and served with Tiger sauce.

HOT CRAB CLAWS 12.99

Fresh Louisiana Blue Crab claws sauteed in an olive oil vinaigrette with a light garlic touch. Try substituting crawfish or shrimp. (*seasonal*)

MARYLAND "BLUE CRAB" CAKES 13.99

Fresh lump crabmeat mixed with fresh seasonings, golden broiled then topped with Lemon Bordelaise. Try'em blackened or fried.

COPELAND'S SAMPLER PLATTER 12.99

Great combo, our famous Artichoke & Spinach Dip, Bayou Broccoli & Al's Cajun Popcorn Shrimp.

Appetizer Salads

HOUSE SALAD 4.49

Crisp lettuce, red onions, sesame marinated cucumbers, tomatoes and croutons.

LETTUCE WEDGE 4.99

A large wedge of iceberg lettuce, egg, tomato, parmesan cheese with your choice of delicious housemade dressing.

WARM SPINACH SALAD 5.49

Fresh spinach topped with bacon, pecans, red onions, mushrooms, eggs, hot bacon dressing & topped with onion strings.

CAESAR SALAD 4.49

VINE RIPENED TOMATO & ONION SALAD 5.99

Vine ripened tomatoes, Bleu Cheese, and red onions layered and drizzled with balsamic vinaigrette on a bed of shredded lettuce.

CHOP SALAD 6.29

Crisp lettuce, red onions, green olives, roma tomatoes, bacon, diced eggs, and hearts of palm, topped with onion strings and tossed with balsamic vinaigrette.

Soups

CAJUN GUMBO YA YA

BOWL 4.99 BIG BOWL 6.99

"You've got to try this!" Classic Cajun roux, loaded with shrimp, scallops, and Copeland's gourmet touches. Spicy but smooth.

CORN & CRAB BISQUE

BOWL 4.99 BIG BOWL 6.99

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

SOUP DU JOUR

BOWL 4.29 BIG BOWL 6.29

Salads

CAESAR SALAD 7.99

Fresh, chilled romaine with Copeland's Caesar dressing, parmesan cheese and homemade croutons.

ADD GRILLED CHICKEN OR PANÉED CHICKEN 3.99

ADD GRILLED SHRIMP OR POPCORN SHRIMP 4.99

GARDEN DISTRICT CHICKEN SALAD 11.99

Fresh greens, cucumber, cilantro, roasted pecans, tomatoes, green onions, grilled chicken, and toasted brioche cheese bread. Choice of dressing.

CREOLE CLUB SALAD 8.99

Traditional classic, ham, smoked turkey, bacon, diced eggs, green onions, tomatoes and cheese with your choice of dressing.

PENTHOUSE SALAD® 7.99

Crisp lettuce, fresh tomatoes, eggs, cheddar cheese, bacon, homemade croutons, and toasted brioche cheese bread. Choice of dressing.

ADD GRILLED CHICKEN OR PANÉED CHICKEN 3.99

ADD GRILLED SHRIMP OR POPCORN SHRIMP 4.99

CAJUN POPCORN SALAD 11.29

Golden fried popcorn shrimp or crawfish (*seasonal*) on a bed of fresh lettuce or spinach. Garnished with tomato, diced egg, and toasted brioche cheese bread. Choice of dressing.

SOUP & SALAD COMBO 8.29

House salad and bowl of soup du jour.

Burgers & Sandwiches

COPELAND BURGER 9.99

1/2 lb., hand formed choice ground chuck, seasoned and grilled to perfection, topped with Monterey Jack, cheddar cheese, crispy bacon beefy mayo and Tiger sauce on a croissant. Served with fries.

BLACKENED BBQ CHICKEN MELT 9.99

Our original blackened chicken, smothered with BBQ sauce and topped with mixed cheese, mushrooms, bacon slices and onion strings all on a toasted bun brushed with honey bacon mustard dressing. Served with fries.

LE CLUB CROISSANT 8.99

Smoked turkey, lean ham, bacon, mayo, cheeses, all stacked high on a warm croissant and served with Tiger sauce and fries.

CATFISH PO-BOY 8.99

Catfish, seasoned, lightly fried, and served dressed on New Orleans own French bread with fries and tartar sauce.

BON TEMPS BURGER 8.99

1/2 lb., hand formed choice ground chuck, topped with melted Monterey Jack, mayo, and served with BBQ sauce and fries. Additional charge for bacon or croissant.

SHRIMP PO-BOY 9.99

Fried shrimp, seasoned and piled high on New Orleans own french bread. Served with fries and tartar sauce.

CRAWFISH PO-BOY 9.99

Crawfish tails, seasoned, golden fried served dressed on New Orleans own French bread with fries and tartar sauce. (*Seasonal*)

BLACKENED BLEU CHICKEN PO-BOY 9.99

Blackened chicken with melted bleu cheese dressing & sauteed mushrooms on a dressed po-boy. Served with fries.



Coca-Cola,



Diet Coke,



Sprite,



Barq's Root Beer

Iced Tea, Hot Tea, Copeland's House Brew Regular or Decaffeinated – Unlimited Refills

Also Available: Spring Water, Cranberry Juice, Orangeberry, Lemonade, Sparkling Water, Fresh Orange or Grapefruit Juice

**SAVE ROOM FOR ONE OF OUR DELICIOUS DESSERTS
ASK YOUR SERVER FOR A DESSERT MENU**

We offer all of our desserts "To Go". • Our entire menu is available for take out.
Please ask about our GIFT CARDS, BANQUET FACILITIES & CATERING

Pasta

CRABCAKES AND SHRIMP ALFREDO 15.99

Twin fried crabcakes on a bed of angel hair pasta, and topped with a light shrimp alfredo sauce.

SHRIMP AND TASSO PASTA 13.99

Shrimp, sauteed with tasso (spiced pork) in a parmesan cheese and cream sauce, tossed with bow tie pasta and topped with green onions.

JAMBALAYA PASTA 14.99

Shrimp, chicken, andouille and smoked sausages all in a spicy jambalaya sauce with peppers and mushrooms over penne pasta.

CHICKEN ALFREDEAUX 12.99

Breaded breast of chicken fried, and served with fettuccine sauteed in Alfredo sauce.

CRAWFISH FETTUCCINE 13.99

Fresh crawfish sauteed in a light cream sauce with green onions and special seasonings and tossed with fettuccine. *(seasonal)*

EGGPLANT PARMESAN 11.99

Seasoned and fried sliced eggplant on a bed of angel hair pasta tossed with Marinara sauce, Alfredo sauce and topped with Mozzarella and Fontina cheeses.

PASTA SHRIMP COPELAND 13.99

Tender Gulf shrimp, sauteed with garlic, mushrooms and fresh herbs, served over angel hair pasta & topped with Parmesan cheese.

GRILLED CHICKEN & PASTA 12.99

Grilled chicken breast served with a light lemon sauce over angel hair pasta and steamed vegetables.

TOMATO BASIL CHICKEN 13.99

Grilled chicken breast served over angel hair pasta, tossed with plum tomatoes, fresh basil, olive oil, a touch of garlic butter and topped with parmesan cheese.

CHICKEN PARMESAN 13.99

Breaded chicken breast fried and placed on a bed of angel hair pasta tossed with Marinara sauce, Alfredo sauce and topped with Mozzarella, Fontina, and Parmesan cheeses.

EGGPLANT AND CHICKEN PARMESAN 12.99

Paniced chicken breast and eggplant breaded in brioche crumbs and golden fried, on top of angel hair pasta with Marinara, drizzled with Alfredo, and topped with melted Mozzarella, Fontina, and Parmesan cheeses.

Fresh Fish

Fresh fish filleted daily, perfectly cooked to order.

Topped with your choice of lemon bordelaise, garlic butter, or Creole meunière sauce.

FRESH CATCH OF THE DAY MKT PRICE

Grilled or blackened served with fresh steamed vegetables.

FARM RAISED REDFISH 20.99

Specially selected farm raised redfish grilled, blackened or panéed served with fresh steamed vegetables.

RICOCHET CATFISH® 13.99

Lightly fried catfish, topped with pecans, sesame, and our Creole meunière sauce. Served with Red Hot potatoes & garnished with onion strings.

CRAB STUFFED CATFISH BORDELAISE 15.99

An 8 oz. fillet of catfish stuffed with our crabmeat stuffing, seasoned, and broiled. Topped with garlic butter and served with Corn Macque Choux and steamed vegetables.

ATLANTIC SALMON 17.99

Blackened, broiled or hickory wood grilled served with steamed vegetables.

NEW ORLEANS LITE FISH MKT PRICE

Same fresh catch of the day grilled and served with a light lemon sauce over angel hair pasta and steamed vegetables. Perfect for watching those calories.

BRIOCHE CRUSTED REDFISH 21.99

Fresh fish seasoned and crusted with brioche breadcrumbs and finished with your choice of lemon butter or creole meunière sauce. Served with one of our complimentary sides. (Try it with lump crabmeat. \$4.99)

CATFISH ACADIANA® 13.99

Golden fried catfish with our creamy shrimp butter sauce. Served with a choice of steamed vegetables or Red Hot potatoes.

BLACKENED CATFISH 14.99

Farm raised fillets of catfish seasoned and blackened, served on top of Red Hot potatoes, with Corn Macque Choux.

**Fish availability subject to freshness.*



Classics

SHRIMP DUCKY 14.99

Strips of duck with sauteed shrimp in a rich, burgundy mushroom sauce over rice or your choice of pasta.

BLACKENED CHICKEN 12.99

Skillet-blackened chicken breast, Red Hot potatoes and steamed vegetables.

VEAL COPELAND® 15.99

Milk-fed veal, spiced and panéed. With a creamy blend of linguine, shrimp, and tasso (spiced pork).

PORK RIBS PONTCHARTRAIN 20.99

A full, 18oz. rack of tender, smoky baby back ribs, slow roasted, then wood grilled and served with fries and our signature BBQ sauce.

WOOD GRILLED CHICKEN WITH YAMS 13.99

Seasoned and wood grilled chicken breast over a mound of our mashed sweet potatoes, garnished with roasted pecan pieces and caramelized onions. Drizzled with our housemade Worcestershire sauce. Garnished with onion strings.

SHRIMP ETOUFFÉE 14.99

A classic Louisiana dish. Gulf shrimp in a dark roux-based sauce seasoned with garlic, green onions, and spices, ladled over white rice. Try it with crawfish (*seasonal*)!

ANDOUILLE SAUSAGE RED BEANS AND RICE 9.99

A New Orleans tradition, from the best recipe of its kind.

STUFFED SHRIMP 15.99

Jumbo shrimp stuffed with crabmeat dressing, breaded and fried to a golden brown. Served over tasso (spiced pork) butter cream with fries.

EGGPLANT PIROGUE® 14.99

Fresh, Cajun-fried eggplant slices, stacked high and smothered in a delicious au gratin sauce with shrimp and crab claws. Served over angel hair pasta.

NEW ORLEANS SHRIMP SCAMPI 15.99

Pan fried shrimp over angel hair pasta in a light lemon sauce with artichoke hearts, spinach, tomatoes, roasted garlic and parmesan cheese.

SHRIMP CREOLE 14.99

Traditional New Orleans sauce loaded with shrimp, ladled over steamed rice.

Seafood Platters

Fried Seafood Platters Served with Onion Strings, Fries, Corn Fritters, Cocktail Sauce, Tartar Sauce and French Bread.

COPELAND'S FAMOUS FRIED SEAFOOD PLATTER 23.99

Golden fried oysters (*seasonal*), shrimp, crawfish tails, crabcake and thin crispy catfish. (*Crawfish Seasonal*)

FRIED SHRIMP PLATTER 19.99

Gulf shrimp seasoned and lightly fried.

FRIED CRAWFISH PLATTER 19.99

Crawfish tails seasoned and golden fried. (*Seasonal*)

THIN CRISPY FRIED CATFISH PLATTER 17.99

Our most popular catfish dinner, thinly sliced catfish, seasoned, and lightly fried.

Lagniappe Sides

BAKED POTATO 3.99

MASHED SWEET POTATOES 3.99

RED HOT POTATOES 3.99

COPELAND'S FRIES 2.99

RED BEANS AND RICE 3.99

SAUTÉED MUSHROOMS 3.99

VEGETABLES TOOT TOOT® 3.99

BROCCOLI CROWN 3.99

FRESH SPINACH 3.99

ONION STRINGS 2.99

STEAKHOUSE

SATISFACTION GUARANTEED

Our Promise To You Is Great Food.

We promise that our 28-day naturally-aged, corn-fed Midwestern beef will exceed your expectations of quality and taste. We wouldn't settle for anything else and we don't think you should either.

At Copeland's you can find your steakhouse experience within our restaurant. We go out of our way to make sure our chef crafted menu delivers the quality that you expect. We start by using only the freshest, top quality ingredients.

You Will Definitely Taste The Difference.

We went searching for the best beef in the country for our Guests. Our butchers hand select only the finest center cut beef. The natural aging ensures that you will receive a perfectly marbled flavorful tender steak.

We take so much pride in our steaks, we believe you will find it is one of the best you've ever tasted. These steaks are USDA inspected and approved, from the finest breeds.

Our steaks start out beautifully marbled to bring out the richest steak flavor and texture.

Then aged naturally for tenderness, seared and cooked in our special ovens at temperatures as high as 1800° to seal in the juiciest flavors.

To keep our promise of great food Copeland's is now serving the most tender delicious New Orleans style sizzlin' steaks in town.

Quality

Flavor

Value

Pride



Sizzlin' Steaks



Hand Selected, Naturally Aged 28 Days,
100% Corn Fed Midwestern Beef from the finest breeds.

ALL STEAKS ARE SERVED WITH ONE OF OUR COMPLIMENTARY SIDES.

CLASSIC FILET 26.99

Tender center cut broiled to your satisfaction and served with one of our complimentary sides.

AL'S FAVORITE FILET 27.99

Center cut, tender filet, topped with fabulous caramelized onions & sizzling steak butter and served with one of our complimentary sides. Add Bleu Cheese for just 1.50 extra.

GARLIC FILET 27.99

Center cut, tender filet, topped with fresh minced garlic and served with one of our complimentary sides.

RIBEYE 24.99

A 13 oz. prime marbled ribeye steak, aged for sizzlin' perfection and served with one of our complimentary sides.

PRIME TOP SIRLOIN 20.99

12 oz. USDA prime top sirloin steak, broiled and served sizzlin' with one of our complimentary sides.

HOW WOULD YOU LIKE YOUR STEAK SIZZLED?

RARE very red, cool center	MEDIUM RARE red, warm center	MEDIUM pink center	MEDIUM WELL slightly pink center	WELL broiled throughout, no pink
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CREATE YOUR OWN SPECIALTY STEAK

Choose any one of these delicious toppings.

CARAMELIZED ONIONS 2.00

BLEU CHEESE 1.50

RENE MUSHROOMS 2.00

ONION STRINGS 1.00

SAUTEED GARLIC 1.00

Salads

LETTUCE WEDGE 4.99

A large wedge of iceberg lettuce, eggs, tomato and parmesan cheese with your choice of delicious house made dressing.

VINE RIPENED TOMATO AND ONION SALAD 5.99

Vine ripened tomatoes, Bleu Cheese, and red onions layered and drizzled with balsamic vinaigrette on a bed of shredded lettuce.

CHOP SALAD 6.29

Crisp lettuce, red onions, green olives, roma tomatoes, bacon, diced eggs, and hearts of palm, and tossed with balsamic vinaigrette topped with onion strings.

WARM SPINACH SALAD 5.49

Fresh spinach topped with bacon, pecans, red onions, mushrooms, eggs, hot bacon dressing, topped with onion strings.

Sides

BAKED POTATO 3.99

MASHED SWEET POTATOES 3.99

RED HOT POTATOES 3.99

COPELAND'S FRIES 2.99

SAUTEED MUSHROOMS 3.99

VEGETABLES TOOT TOOT® 3.99

BROCCOLI CROWN 3.99

FRESH SPINACH 3.99

ONION STRINGS 2.99

VALUE PRICED
\$6.99 - \$10.99

LUNCH MENU

LUNCH AVAILABLE
UNTIL 4PM DAILY

Side Salad with Lunch Entree Add \$1.59 • Side Caesar with Lunch Entree Add \$1.99

SALADS

CAESAR SALAD 7.99

Fresh, chilled romaine with Copeland's Caesar dressing, parmesan cheese and homemade croutons.

ADD GRILLED CHICKEN OR PANÉED CHICKEN 3.99
ADD GRILLED SHRIMP OR POPCORN SHRIMP 4.99

PENTHOUSE SALAD® 7.99

Crisp lettuce, fresh tomatoes, eggs, cheddar cheese, bacon, and homemade croutons.

ADD GRILLED CHICKEN OR PANÉED CHICKEN 3.99
ADD GRILLED SHRIMP OR POPCORN SHRIMP 4.99

SOUP DU JOUR BOWL 4.29

Ask your server about our fresh homemade soup of the day. **BIG BOWL 6.29**

SOUP DU JOUR & SALAD 8.29

Copeland's Soup Du Jour and our Dinner Salad.

SOUP & BAKED POTATO 7.99

Copeland's Soup Du Jour and Baked Potato with your choice of toppings.

EGGPLANT PIROGUE® 9.99

Fresh, Cajun-fried eggplant slices, stacked high and smothered in a delicious au gratin sauce with shrimp & crab claws. Served over angel hair pasta.

RICOCHET CATFISH® 9.29

Lightly fried catfish, topped with pecans, sesame, and our Creole meunière sauce. Served with onion strings and Red Hot potatoes.

CATFISH ACADIANA® 9.29

Golden fried catfish with our creamy shrimp butter sauce. Served with choice of steamed vegetables or Red Hot potatoes.

CRAWFISH FETTUCCHINE (Seasonal) 8.79

Crawfish sautéed in a light cream sauce with green onions and special seasonings and tossed with fettuccine.

PASTA SHRIMP COPELAND 9.99

Tender Gulf shrimp, sautéed with garlic, mushrooms, and fresh herbs, served over angel hair pasta.

TOMATO BASIL CHICKEN 8.29

Grilled chicken breast served alongside angel hair pasta, tossed with plum tomatoes, fresh basil, olive oil, a touch of garlic butter and topped with parmesan cheese.

CHICKEN ALFREDEAUX 8.29

Breaded breast of chicken fried, and served with fettuccine sautéed in Alfredo sauce.

BLACKENED CATFISH 9.29

Farm raised fillet of catfish seasoned and blackened, served on top of Red Hot potatoes, with Corn Macque Choux.

WOOD GRILLED CHICKEN WITH YAMS 9.99

Seasoned and wood grilled chicken breast over a mound of our mashed sweet potatoes, garnished with roasted pecan pieces and caramelized onions. Drizzled with our housemade Worcestershire sauce. Served with onion strings.

STAR PLATTERS

1/2 SANDWICH WITH YOUR CHOICE OF SOUP DU JOUR OR SALAD 9.29

1/2 SANDWICH WITH YOUR CHOICE OF SOUP DU JOUR AND SALAD 10.99

SANDWICHES:

PO-BOYS - Shrimp, Catfish, or Crawfish
Le Club Croissant, Blackened Bleu Chicken Po-Boy

SALADS: Caesar • Tossed Green

SOUP DU JOUR

(Add 99¢ for corn & crab bisque or gumbo)

PO-BOYS

Po-Boys are dressed and served with fries.

SHRIMP PO-BOY 9.99

CRAWFISH PO-BOY (Seasonal) 9.99

CATFISH PO-BOY 8.99

BLACKENED BLEU CHICKEN PO-BOY 9.99

CHICKEN PARMESAN 9.29

Breaded chicken breast fried and placed on a bed of angel hair pasta tossed with housemade Marinara sauce, Alfredo sauce and topped with Mozzarella, Fontina, and Parmesan cheeses.

EGGPLANT PARMESAN 7.29

Seasoned and fried eggplant slices, on a bed of angel hair pasta tossed with housemade Marinara sauce, Alfredo sauce and topped with Mozzarella, Fontina, and Parmesan cheeses.

WITH CHICKEN 8.29

BLACKENED CHICKEN 8.29

Skillet-blackened chicken breast served with Red Hot potatoes.

SHRIMP CREOLE 9.29

Traditional New Orleans sauce loaded with shrimp ladled over steamed rice.

SHRIMP ETOUFFÉE 9.29

A classic Louisiana dish. Gulf shrimp in a dark roux-based sauce seasoned with garlic, green onions, and spices, ladled over white rice. Try it with crawfish (seasonal)!

CRABCAKE & SHRIMP ALFREDO 10.99

Crabcake on a bed of angel hair pasta, and topped with a light shrimp alfredo sauce.

SHRIMP AND TASSO PASTA 9.99

Shrimp sautéed with tasso (spiced pork) in a parmesan cheese and cream sauce, tossed with bow tie pasta, and topped with green onions.

ANDOUILLE SAUSAGE, RED BEANS AND RICE 6.99

A New Orleans tradition, from the best recipe of its kind.

JAMBALAYA PASTA 9.99

Shrimp, chicken, andouille and smoked sausage, all in a spicy jambalaya sauce with peppers and mushrooms over penne pasta.

Brunch

AVAILABLE SUNDAY 10AM - 3PM

BEIGNETS

SINGLE .99 BASKET OF 6 3.99

THE BENEDICTS

Served with vine ripened tomatoes and choice of cheesy grits or crispy hash browns.

EGGS BENEDICT 11.29

A hot biscuit topped with pork loin, poached eggs and Hollandaise sauce.

EGGS FLORENTINE 10.29

A hot biscuit topped with fresh spinach, poached eggs and Hollandaise sauce.

FILET BENEDICT 15.29

Filet Mignon and poached eggs with mushroom sauce on top of a hot biscuit and topped with bearnaise sauce.

CRABCAKE BENEDICT 11.29

A hot biscuit topped with crabcake, poached eggs and Hollandaise sauce.

EGGS SARDOU 10.29

Poached eggs on top of sauteed spinach, mushrooms, artichoke hearts and spicy tasso (spiced pork). Served over a buttered croissant topped with Hollandaise sauce.

OMELETS

Served with Copeland's Original Homemade Biscuit and choice of cheesy grits, crispy hash browns, or vine ripened tomatoes. We will gladly substitute egg whites.

CHEESY OMELET 8.29

SPINACH, MUSHROOM & MONTEREY JACK OMELET 9.29

CAJUN OMELET 9.29

Bacon, Mushrooms, Ham, Tasso (spiced pork) & Cheeses

BUILD YOUR OWN OMELET 9.29

Fresh from our omelet station.

CHOICE OF 3 ITEMS:

Bacon	Andouille Sausage	Sauteed Mushrooms	Monterey Jack	Turkey
Ham	Peppers	Tomatoes	Cheese	Crawfish or Shrimp

~ Additional Items 50¢ each ~

EGGS ANY STYLE

Served with Copeland's Original Homemade Biscuit and choice of cheesy grits, crispy hash browns, or vine ripened tomatoes.

3 EGGS ANY STYLE 6.29

Country Apple Smoked Bacon	add 2.79	Slow Roasted Pork Loin	Canadian Bacon
Country Ham	add 3.79		add 4.79
Filet Mignon	add 10.29	Andouille Sausage	add 4.79

BRIOCHE FRENCH TOAST

Thick sliced brioche soaked in brandy batter and gently fried crispy on the outside, custardy on the inside.

ORIGINAL FRENCH TOAST 8.29

FRENCH TOAST WITH STRAWBERRY 10.29

FRENCH TOAST WITH BANANAS FOSTER 10.29

FRENCH TOAST WITH WHITE CHOCOLATE RASPBERRY 10.29

SERVED WITH BACON ADD 2.79

FRESH SQUEEZED JUICES

ORANGE JUICE OR GRAPEFRUIT JUICE
TALL 2.99 GRANDE 3.99

BRUNCH DRINKS

CHAMPAGNE 2.99 MIMOSA 2.99
BLOODY MARY 5.29

SPECIALTY COFFEES

CAPPUCCINO 4.29	CAFE AU LAIT 4.29
CREOLE AU LAIT 4.29	CAFE NOIR 4.29
CAFE LATTE 4.29	IRISH COFFEE 5.99
WHITE CHOCOLATE MOCHA 5.29	CAFE MOCHA 4.29
	DOUBLE ESPRESSO 3.79

ATL 6-07

CHEESECAKE BAKERY

Delicious Choices!

*Original Praline
Cheesecake Napoleon™*

*Fresh Ripe
Strawberry
Cheesecake*

The Original
**CHEESECAKE
NAPOLEON™**

**AL'S FAVORITE
CREOLE STYLE
CHEESECAKE**

Choose any Cheesecake or Cheesecake Napoleon without Topping 5.99

Choose any Cheesecake or Cheesecake Napoleon with Topping 6.99

Select A Topping:

Bananas Foster
Fresh Ripe Banana
Blueberry
Fresh Ripe Strawberry

Strawberry Blueberry
Strawberry Pineapple
3 Caramels
Dulce de Leche
Fresh Ripe Banana
with Hot Fudge

French Vanilla
Amaretto
Bourbon
Kahlua
Jamaican Rum Baba

Choose any Cheesecake or Original Cheesecake Napoleon with Topping 7.99

Select A Premium Topping:

Black and White
Chocolate Fudge Brownie
White Chocolate Raspberry

Praline
Kahlua Almond Fudge
White Chocolate Strawberry

Traditional Banana Split
White Chocolate Hazelnut Cream

CHOCOLATE SIGNATURE CHEESECAKE

Chocolate Signature Cheesecake without Topping 6.59

Chocolate Signature Cheesecake with Topping 7.99

Select A Topping:

Chocolate Raspberry
Chocolate Praline
Chocolate Caramel Pecan

Chocolate Marshmallow
Rocky Road

Chocolate Decadence
Chocolate Dulce de Leche
Hot Fudge Sundae

COPELAND'S ORIGINAL DESSERTS

**BROWNIE DELUXE
A LA MODE 6.99**

BROWNIE 4.99

**WHITE CHOCOLATE
BREAD PUDDING 6.99**

**COPELAND'S ORIGINAL
ICE CREAM 3.99**

BANANAS FOSTER 7.99

MILE & A HALF HIGH PIE 7.99

CHOCOLATE GLACÉ 5.99

TALL CAKES

(Single) 5.99 (For Two) 8.99

ALEX'S CARROT CAKE

BIG AL'S CHOCOLATE FUDGE CAKE

SPECIALTY COFFEES

CAPPUCCINO 4.29
CREOLE AU LAIT 4.29
CAFE LATTE 4.29

WHITE CHOCOLATE
MOCHA 5.29
CAFE AU LAIT 4.29
IRISH COFFEE 5.99

CAFE MOCHA 4.29
CAFE GATES 6.99
CAFE ST. CHARLES 6.99

CHOCOLATE DREAM 6.99
CAFE ROUGE 6.99
DOUBLE ESPRESSO 3.79

ASK ABOUT WHOLE OR HALF CAKES & CHEESECAKES

ATL 6-07 NOBAKERY