

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 redbfish 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