



## Appetizers

### **ARTICHOKE AND SPINACH DIP**

Topped with monterey jack and served with our unique fried bow tie pasta 11.99

### **HOT CRAB CLAWS**

Fresh Louisiana Blue Crab claws (seasonal) sautéed in an olive oil vinaigrette, garlic, crispy crouton toast MARKET PRICE

**CRAB STUFFED BEIGNETS** Our delicious Maryland style crabcake mix dipped in tempura batter, lightly fried, over remoulade dressing 12.99

**JAZZY WINGS** Chicken wings seasoned and fried, served with homemade cheddar bleu cheese or ranch dressing 12.99

## Small Tasting Plates

**STEAK LABOUCHERIE\*** Seared USDA Prime sirloin steak, angel hair pasta, garlic butter, Labouchere sauce 9.49

## Soups

**CAJUN GUMBO YA YA** CUP 5.59 | BOWL 7.99  
Classic cajun roux, loaded with Gulf shrimp and crawfish

## Salads

### **CAESAR SALAD**

Fresh, chilled romaine, caesar dressing, frico, parmesan cheese, homemade croutons 10.99 Small 6.99

### **PENTHOUSE SALAD®**

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing 10.99 Small 6.99

### **COBB SALAD**

Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette 10.99 Small 6.99

add to any salad

**CHICKEN** (grilled or fried) 4.99

**SHRIMP** (grilled or fried) 4.99

**SALMON** (grilled or blackened) 6.99

## Burgers and Sandwiches

### **COPELAND BURGER\***

Monterey jack, cheddar, applewood smoked bacon, lettuce, tomato, onion, Tiger sauce, garlic mayo, croissant 12.99

### **SPICY FRIED CHICKEN SANDWICH**

Fried chicken on a toasted brioche bun, sweet & sour pickles, spicy mayo 10.99

**SHRIMP PO-BOY** Hand-battered, golden fried, dressed and served overstuffed 11.99

Try with Crawfish - add \$2.00

## Seafood

### **CRABCAKES AND SHRIMP ALFREDO**

Fried Maryland style crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 22.99

**CRAWFISH FETTUCCHINE** Crawfish sautéed in a light cream sauce with green onions, special seasonings, fettuccine 16.99

**JAMBALAYA PASTA** Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 16.99

**CRAWFISH ETOUFFÉE** Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 17.49 Try it with Shrimp!



## Classics and Chicken

**NEW ORLEANS FAMOUS RED BEANS AND RICE** Served with andouille sausage 12.99

**SPICY HERB FRIED CHICKEN**  
1/2 chicken marinated 12 hours, golden fried, served with fries, please allow 20 minutes 17.99

**CHICKEN ALFREDO** Fresh chicken breast, linguine sautéed in alfredo sauce Fried OR Grilled 15.99

**GRILLED CHICKEN WITH YAMS** Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 16.99

**CHICKEN PARMESAN** Breaded fresh chicken breast fried, angel hair, alfredo, marinara, mozzarella, fontina and parmesan 15.99

## Steaks

**CLASSIC FILET\*** 8 oz. tender center cut Certified Angus Beef ® filet served sizzling, one side 33.99

**PRIME TOP SIRLOIN**  
10 oz. USDA Prime top sirloin served sizzling, one side 26.99

**STEAK LABOUCHERE\*** Seared USDA Prime sirloin steak, angel hair pasta, garlic butter, Labouchere sauce 22.99

## Fish

### **DECATUR CATFISH**

Served with garlic rice, lightly fried Catfish filet, and topped with Crawfish Etouffee 15.99

### **FRESH SALMON**

Grilled or blackened, served with shrimp creole rice, one side 23.99

**BLACKENED CATFISH** Served with shrimp creole rice and choice of any one side 16.99

## Sides

**Steamed Broccoli Florets • \$3.99**

**Red Beans and Rice • \$3.59**

**Mashed Sweet Potatoes • \$4.29**

**French Fries • \$3.99**

**Garlic Sautéed Spinach • \$4.29**

**Side Salad or Side Caesar • \$3.99**