



# Mother's Day Menu

Open 9:00am - 9:00pm

## APPETIZERS

### ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 12.99

### HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws, olive oil vinaigrette, garlic, St. Charles croutons 14.99

### BAYOU BROCCOLI BALLS® Since 1983

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 9.99

### JAZZY WINGS

Jumbo chicken wings seasoned, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing 13.99

### CHARGRILLED OYSTERS

Garlic butter, parmesan cheese, herb mix  
Half Dozen 12.99 Dozen 23.99

## SOUPS & SALADS

### CORN & CRAB BISQUE Cup 5.99 | Bowl 7.99

Fresh crabmeat, corn and green onions in a sweet cream bisque

### CAJUN GUMBO YA YA Since 1983

Cup 5.99 | Bowl 7.99 Classic cajun roux, loaded with shrimp and crawfish

### CAESAR SALAD

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

### COBB SALAD

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

Add To Any Salad:

Chicken 4.99

Shrimp 4.99

Salmon 6.99

Steak 6.99

## SIDES

Side Salad \$3<sup>99</sup>

Fresh Baked Potato \$4<sup>99</sup>

Red Beans & Rice \$3<sup>59</sup>

Beer-battered French Fries \$3<sup>59</sup>

Steamed Broccoli Florets with Parmesan \$3<sup>99</sup>

Bowtie Mac & Cheese \$3<sup>99</sup>

Creamed Spinach \$3<sup>99</sup>

Mashed Sweet Potatoes \$3<sup>99</sup>

## ENTRÉES

### GRILLED CHICKEN WITH YAMS

Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 16.99

### CHICKEN ALFREDO

Grilled, blackened or fried chicken breast, fettucine pasta, alfredo sauce 15.99

### NEW ORLEANS FAMOUS RED BEANS AND RICE

Served with andouille sausage 12.99

with fried chicken 11.99

with fried catfish 11.99

## SEAFOOD DISHES

### CRABCAKES & SHRIMP ALFREDO

Fried or broiled Maryland style crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 23.99

### JAMBALAYA PASTA Since 1983

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 17.99

Try it with Shrimp!

### SHRIMP & CRAWFISH ETOUFFÉE

Shrimp and Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 20.99

### CRAWFISH FETTUCCINE

Crawfish sautéed in a light cream sauce with green onions, special seasonings, fettucine 17.99

\*Substitute zucchini noodles for any pasta dish for \$2.00 additional

## TRIO PLATTERS

### NEW ORLEANS SAMPLER

A sampling of three of our most popular entrees: Blackened Catfish, Crawfish Fettuccine, and Shrimp Etouffee 26.99

### CLASSIC PLATTER

Jambalaya Pasta, Crawfish Etouffee, and Red Beans and Rice with andouille sausage. 25.99

### BLACKENED TRIO

Blackened Chicken, blackened Catfish, and blackened Shrimp served over angel hair pasta and topped with lemon bordelaise sauce 26.99

## FISH

### BLACKENED CATFISH

Served with shrimp Creole rice, one side 16.99

### DECATUR CATFISH

Served over garlic rice, lightly fried Catfish filet, and topped with Crawfish Etouffee, one side 17.99

### FRESH SALMON

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

## STEAKS

### PRIME TOP SIRLOIN

10 oz. USDA Prime top sirloin served sizzling, side salad and one side 26.99

### CLASSIC FILET Since 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, side salad and one side 33.49

### STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, mushrooms, Labouchere sauce 22.99

### SPECIALTY TOPPINGS

Sautéed Crabmeat \$5<sup>99</sup>

Sautéed Crawfish \$4<sup>99</sup>

Sautéed Shrimp \$4<sup>99</sup>

Rene Mushrooms \$2<sup>00</sup>

Carmelized Onions \$2<sup>00</sup>

Garlic \$2<sup>00</sup>

Bleu Cheese \$2<sup>00</sup>

# BRUNCH A LA CARTE

Available 9:00am - 4:00pm

## ENTRÉES

Includes choice of Cheesy Grits or Brabant Potatoes

### BIG EASY 3

Three scrambled eggs with a biscuit 10.99

### FRENCH TOAST STICKS (6)

Served with your choice of strawberry, bananas foster or maple syrup topping 13.99

### BISCUITS AND GRAVY

Copeland's signature drop biscuits topped with slow-cooked Andouille gravy 9.99

## FEATURES

### LOW COUNTRY HASH

Three eggs scrambled, served over brabant potatoes & topped with crawfish gravy 12.99

### SHRIMP & GRITS

Creamy cheese grits topped with a spicy Creole pork gravy and grilled shrimp 16.99

## BUILD YOUR OWN OMELET

Includes choice of Cheesy Grits or Brabant Potatoes

### 3-EGG OMELET WITH YOUR CHOICE OF TOPPINGS 13.99

Extra choices \$1.00 each

#### PROTEINS (Choose 1)

Crawfish • Andouille • Shrimp • Chicken • Bacon • Ham

#### CHEESE (Choose 1)

Colby • Monterey Jack • Mixed

#### VEGETABLES (Choose 3)

Mushrooms • Tomatoes • Peppers • Onions • Jalapeños

## SIDES 3.99

CHEESY GRITS • BACON • ANDOUILLE SAUSAGE  
BRABANT POTATOES

Do you have food allergies?

Please let your server know before placing your order.


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

18% service charge will be added to parties of 6 or more.

# WINE & SPECIALITY COCKTAILS

## WINE

### SPARKLING

	6 oz.	9 oz.	
Champagne, Wycliff, California	7	11	20
Riesling, Chateau Ste. Michelle, Washington	8	12	30
Moscato, Allegro, California	9	14	34

### WHITE

Pinot Grigio, Ruffino, Italy	8	12	30
Sauvignon Blanc, Kendall-Jackson, California	9	14	34
Sauvignon Blanc, Kim Crawford California	11	15	38
Chardonnay, Copper Ridge California	7	11	
Chardonnay, Clos du Blois California	8	12	30

### RED

Pinot Noir, Castle Rock, Oregon	9	14	34
Red Blend, Dreaming Tree Crush, California	9	14	34
Malbec, Terrazas de los Andes, Argentina	9	14	34
Merlot, Copper Ridge, California	7	11	
Merlot, Sterling, California	9	14	34
Cabernet Sauvignon, Frontera Chile	7	11	
Cabernet Sauvignon, Josh Cellars, California	9	14	34

## NEW ORLEANS HISTORICAL FAVORITES

### SAZERAC - EST. 1850

First cocktail invented. Popularized at the Sazerac coffee house and features Peychaud bitters invented in New Orleans. Rye whiskey, Absinthe, Angostura and Peychaud 11.99

### HURRICANE - EST. 1940'S

This cocktail traces its roots to Pat O'Briens on St. Peter Street. White and Dark Rum, lime orange, passion fruit, grenadine 9.99  
Try the Perfect Storm... Our classic Hurricane topped with 151 Rum 11.99

### FRENCH 75 - EST. 1915

Invented at Harry's New York Bar in Paris, made famous in New Orleans. It was named because it had a kick similar to a French 75mm cannon. Gin, champagne and lemon 8.99

## SIGNATURE CRAFT COCKTAILS

### BUILD YOUR OWN MULE

Fresh-squeezed lime juice, ginger beer and spirit of your choice: Absolut, Four Roses, Captain Morgan, Jameson, Sauza Hornitos 9.99

### BLACK CHERRY CIDER SANGRIA

Blackberry Brandy, seasonal fruit, Cider, garnish with rosemary 9.99

### HIBISCUS MARGARITA

Sauza Hornitos, Cointreau, fresh-brewed hibiscus tea, fresh-squeezed sweet and sour, agave nectar, salted rim, garnish with lime 9.99

### BAYOU SOUR

Bayou Rum, Blueberry Puree, fresh-squeezed lemon sour, house-made simple syrup and soda 9.99

### CUCUMBER MARTINI

Fresh-squeezed cucumber and lime juices, intense ginger liqueur, simple syrup, vodka or gin, mint with cucumber slice 9.99

### CLASSIC SIDECAR

Courvoisier, Cointreau, fresh-squeezed lemon juice, sugared rim 9.99

## COPELAND'S CLASSICS

### MARDI GRAS PUNCH

Cruzan Rum, peach Schnapps and fruit juices 8.99

### CRASH & BURN

Served with seven liquors including Cordials, Myers's Dark Rum, Southern Comfort and white Rum. Blended with tropical fruit juices and topped with 151 Rum 10.99

### COPELAND'S MARGARITA

Gold Tequila, Grand Marnier, fresh-squeezed sweet & sour and a splash of orange juice 9.99

### BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, fresh-squeezed lemon and lime juices and finished with a splash of cranberry 9.99

### PONTCHARTRAIN BEACH

Coconut Rum, Midori, Crème De Banana, Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.99

### APPLEWOOD SMOKED BACON BLOODY MARY

Traditional Bloody Mary featuring Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 9.99

## BEER

### BLUE MOON

### BUD LIGHT

### BUDWEISER

### CORONA

### HEINEKEN

### MICHELOB ULTRA

\* ASK ABOUT OUR FEATURED BEERS

# BAKERY

## CHEESECAKES

### AL'S FAVORITE HOMEMADE

CREOLE STYLE CHEESECAKE 6.49

### NEW YORK STYLE SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 6.49

Top it your way!  
Signature Topping Add 2.00

Bananas Foster  
Caramel Pecan  
Raspberry Sauce

Fresh Ripe Strawberry  
Caramel  
Chocolate Sauce  
Strawberry Sauce

## CHEF CRAFTED CHEESECAKE 8.49

Red Velvet  
Cookies & Cream

## TALL CAKES

7.99

Alex's Carrot Cake  
Big Al's Chocolate Fudge Cake

## COPELAND'S ORIGINAL DESSERTS

### BANANAS FOSTER

Traditional Bananas Foster with gourmet vanilla ice cream 7.99

WHITE CHOCOLATE BREAD PUDDING 7.49

### COPELAND'S ORIGINAL ICE CREAM

Gourmet vanilla ice cream 4.99