

ALWAYS FRESH

ALWAYS NEW ORLEANS

ALWAYS

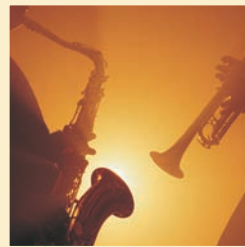
COPELAND'S[®]
of New Orleans
SINCE 1983



Welcome to Copeland's!

New Orleans is my family's hometown, a place with its own unique flavors, fashions and passions. Over 30 years ago, my father began a tradition that my family is proud to carry on today: to serve an authentic, hometown New Orleans taste and ambiance to guests who enjoy truly exceptional food and hospitality.

Our casually festive atmosphere combines New Orleans flavor and comfort with an upscale sensibility. From the Creole favorites that embody the heart and soul of Southern Louisiana, to our flavorful takes on seafood, pasta, salads, steaks and desserts, we offer something for everyone.



We are very proud of our new menu. Some of our original dishes are still featured on our menu - you'll find them marked **Since 1983**. Everything on our menu is made from scratch with only the freshest, premium ingredients. Our chefs take pride in blending mouthwatering sauces and seasonings to bring out the robust signature flavors we're famous for nationwide. And please, enjoy dessert — our own recipe of delicious homemade signature cheesecake is the ultimate in decadent delight!



At Copeland's, our goal is to provide a superlative dining experience like no other, whether you're dining with family or business associates, sharing a romantic evening or celebrating a special occasion.

My father was so proud of this restaurant and out of a sincere sense of pride in our unique foods, flavors and our friendly, professional staff, he gave it our family name. It is a pleasure to continue his vision, and share our family's signature blend of hometown New Orleans with you. This is your Copeland's.

Enjoy!

Al Copeland Jr

WINES

	GLASS	BOTTLE		GLASS	BOTTLE
MERLOT					
Copper Ridge, California	6.00				
Blackstone, California	8.00	30			
Sterling Vintner's, California		38			
CABERNET SAUVIGNON					
Frontera, Central Valley, Chile	6.00				
Chateau St. Jean, California		33			
14 Hands, Washington	9.00	34			
Silver Palm, California		44			
PINOT NOIR					
Beaulieu Vineyard					
Coastal Estates, California	6.50	24			
Mirassou, California	7.50	28			
Echelon, Central Coast	8.00	30			
La Crema, Sonoma		48			
OTHER REDS					
Menage a Trois, Folie a Deux, California		32			
Malbec, Terrazas, Mendoza, Argentina	8.00	30			
CHARDONNAY					
Copper Ridge, California	6.00				
Cupcake, Central Coast, California	7.00	26			
Kendall Jackson, California	9.50	36			
Sonoma Cutrer, Russian River		42			
SAUVIGNON BLANC					
Geyser Peak, Sonoma		32			
Sterling Napa, California	10.00	38			
PINOT GRIGIO					
Mezzacorona, Northern Italy	7.00	26			
Pinot Gris, Acrobat, Oregon		32			
SPARKLING					
William Wycliff, California	5.50	18			
Chandon Brut, California		45			
Dom Perignon, 2002, France		199			
OTHER WHITES					
Moscato, Mezzacorona, Northern Italy	7.00	26			
White Zinfandel, Beringer, California	7.00	26			
Riesling, Chateau Ste. Michelle, Washington	7.00	26			

MARTINIS

BIG AL'S FAVORITE COSMOPOLITAN

Ketel One, Cointreau, fresh lemon and lime juices and finished with a splash of cranberry. 9.99

TITO'S LEMON DROP

Tito's Vodka, Triple Sec, fresh squeezed Sweet and Sour. 7.99

WOO WOO

Peach Vodka, Peach Schnapps, white cranberry juice. 7.49

PONTCHARTRAIN BEACH

Cruzan Coconut Rum, Midori, Crème De Banana, Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite. 8.49

APPLETINI

A special blend of Smirnoff Green Apple Vodka, Apple Pucker, Midori, fresh squeezed Sweet and Sour, and Grenadine. 9.99

SEX IN THE CITY

Vodka, Peach Schnapps, pineapple, cranberry juice. 7.99

BAYOU BELLE

Cruzan Pineapple Rum, Island Blue Pucker, pineapple juice. 8.49

CHOCOLATE FRENCH KISS

Vodka, Godiva Chocolate, Godiva White Chocolate, Licor 43, Vanilla Ice Milk. 9.99

MARGARITATINI

Sauza Hornitos and Grand Marnier contribute to our top shelf version of this favorite. 8.99

SPECIALTY DRINKS

CRASH & BURN

Served with seven liquors including Dekuyper Cordials, Myers's Dark Rum, Southern Comfort and Cruzan Light Rum, blended with tropical fruit juices and topped with Bacardi 151. 14.99

MARDI GRAS PUNCH

Cruzan Coconut Rum, Dekuyper Peachtree Schnapps and fruit juices. 7.49

AL'S RAGIN' BLOODY MARY

Traditional Bloody Mary featuring Zing Zang Bloody Mary mix and Absolut Vodka. 7.49

COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, fresh squeezed Sweet and Sour, and splash of orange juice. 8.99

HURRICANE

We'll take you back to Bourbon St. with this light rum and Myers's Dark Rum favorite served the way you love it. 7.99

PEACH BELLINI

This peach lover's delight blends peaches, Dekuyper Peach Schnapps, Bacardi Limon and champagne to perfection. 6.99

SIN-LESS SANGRIA

With Smirnoff Pineapple and Monin Sugar Free Triple Sec. Calories 98. 7.99

EYE OF THE STORM

A frozen Margarita featuring Sauza Gold Tequila and Triple Sec, with a splash of Midori and Chambord, and swirled with strawberry puree. 8.49



BUFFALO SPRING ROLLS



BAYOU BROCCOLI®

APPETIZERS

ARTICHOKE AND SPINACH DIP

Topped with Monterey Jack and served with our unique fried bow tie pasta. 10.49

NEW **COPELAND'S FAVORITES SAMPLER PLATTER**
A sampling of our Artichoke and Spinach Dip, Bayou Broccoli®, and Buffalo Spring Rolls. 12.95

BUFFALO SPRING ROLLS

Chicken, hot sauce, Mozzarella, Cheddar Bleu cheese dressing and wing butter sauce. 10.95

JAZZY WINGS

Jumbo whole chicken wings seasoned and fried. Homemade Cheddar Bleu cheese dressing or Ranch dressing. 9.95

ONION-MUM®

Taste the ORIGINAL Onion-Mum® — Served with tangy Rosette sauce. 7.79

BAYOU BROCCOLI® *Since 1983*

A combination of broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce. 8.49

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws sautéed in an olive oil vinaigrette with a light garlic touch. Served with crispy crouton toast just right for dipping. 13.99

NEW **CRAB STUFFED BEIGNETS**
Our delicious crabcake mix dipped in tempura batter lightly fried and served with white Remoulade dressing. 8.95

CRAWFISH BREAD

Artichoke and spinach, sautéed crawfish, Alfredo sauce, Monterey Jack cheese. 10.95

AL'S CAJUN POPCORN

Shrimp lightly seasoned, battered and golden fried. Served with Tiger sauce. Fun Presentation. 8.95

FRIED PICKLES

Hand-battered pickles with Tiger sauce. 6.79

STUFFED MUSHROOMS *Since 1983*

Homemade lump crabmeat stuffing, signature sauce. 9.95

NEW **SPICY CRAWFISH CHEESE FRIES**
Thick garlic butter fries, topped with crawfish gravy, spicy Pimento cheese, Mozzarella, melted and garnished with green onions. 9.95



SPICY CRAWFISH CHEESE FRIES

SOUPS

CAJUN GUMBO YA YA *Since 1983*

Classic Cajun roux, loaded with shrimp, scallops and Copeland's gourmet touches. Cup 5.99 Bowl 7.99

CORN & CRAB BISQUE

Lump crabmeat, corn and green onions in a sweet cream bisque. Cup 5.99 Bowl 7.99



CORN & CRAB BISQUE

SOUP OF THE DAY

Fresh Soups Made Daily

MONDAY	RED BEAN
TUESDAY	BAKED POTATO
WEDNESDAY	BROCCOLI CHEDDAR
THURSDAY	CHICKEN FAJITA
FRIDAY	WHITE BEAN CHICKEN CHILI
SATURDAY	BAKED POTATO
SUNDAY	CHICKEN FAJITA

Cup 4.49 Bowl 6.49

SMALL TASTING PLATES

NEW

CRAB STUFFED CATFISH ROULADE

Crabcakes stuffed in catfish slices, rolled, crusted with corn flour and fried. Served with a roasted corn and bacon butter sauce. 9.29

STEAK LABOUCHERE

Seared USDA Prime sirloin steak, angel hair pasta tossed with garlic butter and finished with our own Labouchere sauce, a creamy Burgundy mushroom sauce perfectly seasoned. 8.29

CRABMEAT RAVIOLI

Jumbo crabmeat ravioli smothered in Alfredo sauce and baked to bubbly perfection. 7.99

PECAN CRUSTED CATFISH

Crusted with fresh pecans. Topped with a Creole Meunière sauce and crispy fried onion strings. 7.95



CRAB STUFFED CATFISH ROULADE

SHRIMP ORLEANS

Gulf shrimp, smoked sausage, and our original recipe of Andouille sausage, pan sautéed with Creole trinity of vegetables, shrimp stock, touch of cream and all served over aromatic jasmine rice. A true New Orleans melting pot of flavors. 8.29

CRAB STUFFED SHRIMP

Jumbo Gulf shrimp stuffed with lump crabmeat dressing, breaded and fried to a golden brown. Served over Tasso butter cream. 8.99

SALADS

NEW

SHRIMP & LUMP CRABMEAT REMOULADE

Boiled Gulf shrimp, fresh crisp mixed greens, sliced celery, diced Roma tomatoes, tossed in our homemade white Remoulade dressing. Topped with fresh lump crabmeat and sliced avocado. 13.95
Small 7.49

GRILLED CHICKEN COBB SALAD

Grilled chicken breast, mixed greens, tomato, Bleu cheese, bacon, avocado, boiled egg, Balsamic vinaigrette. 13.49
Small 6.95

CHOP SALAD

Chopped mixed greens, hearts of palm, olives, red onion, boiled egg, bacon, Bleu cheese, tomatoes, Red Wine vinaigrette, garnished with fried onion strings. 9.79
Small 5.49
Add Sliced Prime Sirloin Steak 5.95

PENTHOUSE SALAD®

Crisp lettuce, fresh tomatoes, eggs, Cheddar cheese, bacon, homemade croutons, choice of dressing. 9.49
House 5.75
Add chicken or shrimp, grilled or fried 4.95

APPLE ALMOND BLEU SALAD

Fresh apple, toasted almonds, crumbled Bleu cheese, sun dried tomato, red onion, mixed greens, Honey Balsamic vinaigrette. Calories 510. 8.99
Small 5.29 Calories 170.

CAESAR SALAD

Fresh, chilled Romaine with Copeland's Caesar dressing, Parmesan cheese and homemade croutons. 8.99
Small 5.29
Add chicken or shrimp, grilled or fried 4.95



GRILLED CHICKEN COBB SALAD



SALMON COBB SALAD

NEW SALMON COBB SALAD

Grilled salmon, bacon, tomatoes, eggs and red onions. Topped with avocado and drizzled with Balsamic vinaigrette. 17.99

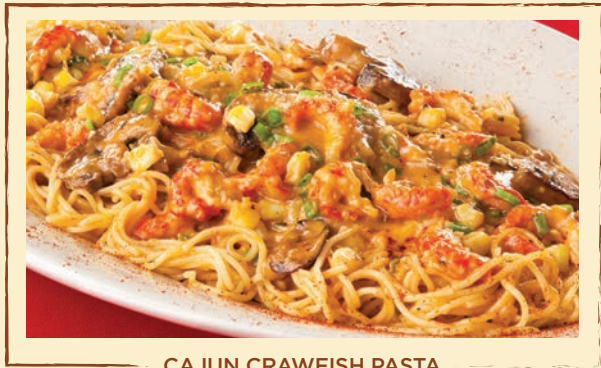
ALWAYS FRESH
ALWAYS NEW ORLEANS
ALWAYS COPELAND'S



Eat Fit Nola menu item criteria for entrée or entrée salad: Less than 600 calories • Less than 800 mg sodium • Less than 10% of calories from animal-based saturated fat • 0 grams trans fats • No white, refined starches • Less than 5 grams (one teaspoon) of added sugar (e.g. Honey, agave, sugar, etc.)



CRABCAKES AND SHRIMP ALFREDO



CAJUN CRAWFISH PASTA

SEAFOOD PASTA

CRABCAKES AND SHRIMP ALFREDO

Twin golden fried hand-formed crabcakes, sautéed Gulf shrimp, topped with a light shrimp Alfredo sauce, on a bed of angel hair pasta. 17.29

PASTA SHRIMP COPELAND

Tender shrimp, sautéed in a shrimp butter sauce with garlic, mushrooms, parsley and green onions. Served over angel hair pasta. 14.79

NEW

CRAB STUFFED SHRIMP ALFREDO

Gulf shrimp stuffed with lump crabmeat on a bed of angel hair pasta, topped with a light shrimp Alfredo sauce. 16.95

SHRIMP AND TASSO PASTA *Since 1983*

Gulf shrimp pan sautéed with our original recipe of Cajun ham, "Tasso", in a Parmesan cheese and cream sauce, served over bow tie pasta. 14.95

CRAB STUFFED EGGPLANT

Copeland's crabcake stuffed between two fresh eggplant slices lightly battered and fried, served over angel hair pasta and topped with shrimp and crawfish au gratin. 16.49

CRAWFISH FETTUCCHINE

Crawfish sautéed in a light cream sauce with green onions, special seasonings, fettuccine. 13.95

NEW

CAJUN CRAWFISH PASTA

Velvety crawfish cream sauce served over pasta, accompanied with sautéed mushrooms and roasted corn. 16.49

NEW

SHRIMP & CATFISH MARINARA

Shrimp and catfish sautéed with garlic and herbs in a light marinara sauce, tossed with whole grain pasta. 10.95



**SECRET FAMILY SPICES...
PASSION FOR FOOD**

Ask your server about our **WHOLE GRAIN PASTA** option made with over 50 percent whole wheat and three times the fiber of traditional pasta.

PARMESANS

CHICKEN PARMESAN

Breaded fresh chicken breast fried, angel hair tossed with Alfredo topped with Marinara, melted Mozzarella, Fontina and Parmesan cheeses. 13.49

EGGPLANT PARMESAN

Seasoned and fried eggplant slices, angel hair tossed with Alfredo topped with Marinara, melted Mozzarella, Fontina and Parmesan cheeses. 12.99

VEAL PARMESAN

Thin fresh veal, panéed, and served atop angel hair pasta tossed in a creamy Alfredo and Marinara sauce, finished with melted Mozzarella, Fontina and Parmesan cheeses. 16.99

EGGPLANT AND CHICKEN PARMESAN

Breaded fresh chicken breast and eggplant breaded in brioche crumbs and golden fried, angel hair tossed with Alfredo topped with Marinara, melted Mozzarella, Fontina and Parmesan cheeses. 13.59

SIGNATURE PASTA

JAMBALAYA PASTA *Since 1983*

Shrimp, chicken, Andouille and smoked sausages, spicy jambalaya sauce, peppers, mushrooms, bow tie pasta. 15.49

TOMATO BASIL CHICKEN

Grilled, seasoned, fresh chicken breast, angel hair pasta, plum tomatoes, fresh basil, olive oil, a touch of garlic butter, Parmesan cheese. 12.95

NEW

BLACKENED PORK LABOUCHERE

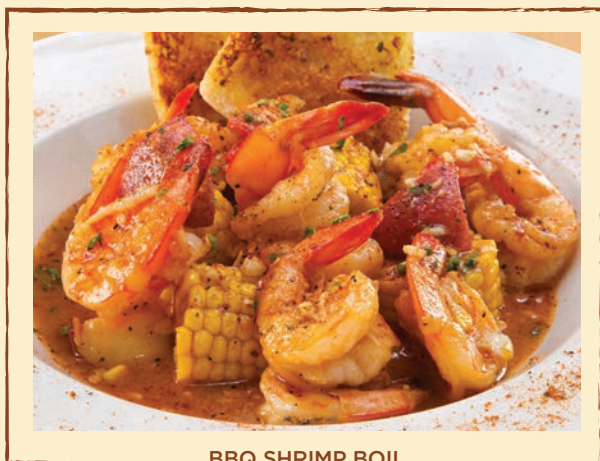
Our butcher's choice cut. A tenderloin, seasoned, blackened and served with a creamy sauce of mushrooms, bell pepper, and spices. Served with angel hair pasta. 15.95

CHICKEN ALFREDO

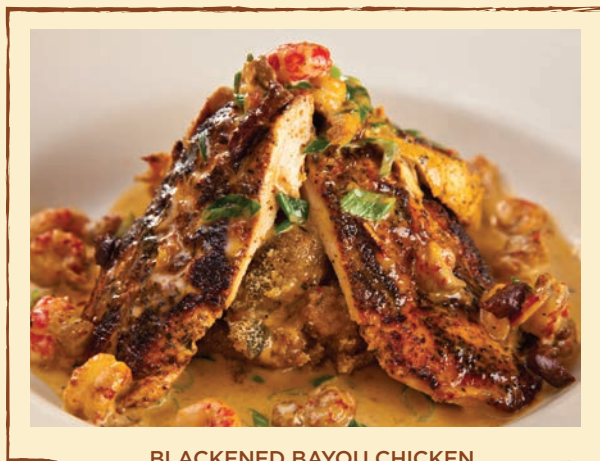
Breaded fresh chicken breast fried and served with fettuccine sautéed in Alfredo sauce. 12.95



JAMBALAYA PASTA



BBQ SHRIMP BOIL



BLACKENED BAYOU CHICKEN

CLASSICS

EGGPLANT PIROGUE® *Since 1983*

Fresh Cajun fried eggplant slices, smothered in a delicious au gratin sauce with Gulf shrimp and fresh crab claws for an amazing taste combination. Served over angel hair pasta. 15.95

VEAL COPELAND® *Since 1983*

Milk-fed veal, spiced and panéed with a creamy blend of fettuccine, Gulf shrimp and Tasso. 16.99
Add extra veal for 3.99

SHRIMP DUCKY

House roasted and flash fried strips of duck, on top of sautéed Gulf shrimp in a rich Burgundy mushroom sauce, served over rice or fettuccine. 16.79

STEAK & SHRIMP LABOUCHERE

Prime sirloin, Gulf shrimp, sautéed mushrooms, in our signature Labouchere sauce over jasmine rice. 17.99

SHRIMP ORLEANS

Gulf shrimp, Andouille and smoked sausage sautéed with Creole trinity of vegetables, shrimp stock, touch of cream, over jasmine rice. 14.29

CRAB STUFFED SHRIMP

Jumbo Gulf shrimp stuffed with lump crabmeat dressing, breaded and fried to a golden brown. Served over Tasso butter cream with fries. 16.49

NEW

BBQ SHRIMP BOIL

Jumbo Gulf shrimp, roasted corn and boiled potatoes in a spicy garlic seafood broth. 16.49

CRAWFISH ETOUFFÉE

A classic Louisiana dish. Crawfish in a dark roux-based sauce seasoned with garlic, green onions, and spices, ladled over white rice. 16.99
Try it with Shrimp (seasonal) 14.99

NEW ORLEANS FAMOUS RED BEANS AND RICE

Since 1983

A New Orleans tradition, from the best recipe of its kind. Served with Andouille sausage. 9.29
with Fried Catfish Strips 9.49
with Fried Chicken Strips 9.49

CHICKEN

Fresh, Never Frozen

NEW

BLACKENED BAYOU CHICKEN

Fresh full breast of chicken, coated with Copeland's secret spices and blackened, served over our unique homemade mushroom dressing and smothered with a rich, creamy, crawfish sauce. 15.69

GRILLED CHICKEN WITH YAMS

Mashed sweet potatoes, roasted pecan pieces, caramelized onions, homemade Worcestershire sauce, onion strings. 13.99

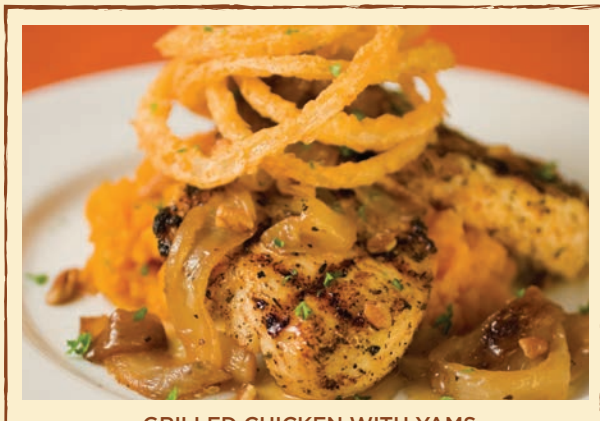
BLACKENED CHICKEN

Blackened or grilled fresh chicken breast served with a mixture of seasonal vegetables, homemade Worcestershire sauce and choice of any one signature side. 13.29

NEW

GRILLED CHICKEN

Marinated fresh chicken breast with light seasoning, roasted lemon vinaigrette with a mixture of seasonal vegetables. 12.79



GRILLED CHICKEN WITH YAMS

ALWAYS FRESH
ALWAYS NEW ORLEANS
ALWAYS COPELAND'S

QUALITY • FLAVOR • VALUE • PRIDE

STEAKHOUSE

At Copeland's, we use only the finest hand-selected, USDA approved, 100% corn-fed Midwestern beef that has been naturally aged 28 days – ensuring a perfectly flavorful steak each and every time.

All steaks are broiled to your satisfaction and served with a complimentary side.

RIBEYE *Since 1983*

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling with a complimentary side. 31.95

AL'S FAVORITE FILET

Center cut, tender filet, topped with fabulous caramelized onions and sizzling steak butter. 33.95
Add Bleu cheese for just 1.50

CLASSIC FILET *Since 1983*

8 oz. of the most tender center cut filet served sizzling. 32.95

PETITE FILET

6 oz. tender filet. 27.95

PRIME TOP SIRLOIN

10 oz. USDA Prime top sirloin steak. 25.95



RIBEYE

NEW

GRILLED SIRLOIN

5 oz. grilled USDA Prime top sirloin, served with vegetable medley, drizzled with Balsamic vinaigrette. 16.95

NEW

BRANDY GLAZED PORK CHOP

Roasted thick cut pepper crusted pork chop glazed with a brandy peach sauce and peach slices. Served with choice of Brussels Sprout Hash, Mushroom Dressing or any one signature side. 29.95



BRANDY GLAZED PORK CHOP

SPECIALTY TOPPINGS

ADD TO YOUR FAVORITE STEAK

Garlic Sautéed Crabmeat 5.95
Garlic Sautéed Crawfish 4.95
René Mushrooms 2.50

Caramelized Onions 1.00
Garlic 1.50
Bleu Cheese 1.50

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

SIGNATURE SIDES

Copeland's Fries 3.95

NEW

Garlic Sweet Potato Fries 3.95

Loaded Macaroni & Cheese 3.95

NEW

Brussels Sprout Hash 3.95

Red Hot Potatoes 2.95

Red Beans and Rice 2.95

Corn Macque Choux 3.95

Loaded Baked Potato 4.95

NEW

Loaded Crawfish Baked Potato 6.95

Creamed Spinach 3.95

Mashed Sweet Potatoes 3.95

NEW

Vegetable Medley 3.95

Side Salad 2.99

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

FRIED SEAFOOD PLATTERS

Our new frying shortening delivers our traditional fried food flavor now with 29% less saturates, 50% less trans-fat, and 33% less cholesterol. Additionally, our frying shortening contains 0 grams of artificial trans-fat per serving.

Fried seafood platters served with onion strings, fries, corn fritters and Leidenheimer French bread.

COPELAND'S FAMOUS FRIED SEAFOOD PLATTER

Gulf shrimp, crawfish tails, oysters (seasonal), golden fried hand-formed crabcake and our thin crispy catfish served with onion strings, fries, signature corn fritters and Leidenheimer french bread. 25.95

FRIED SHRIMP PLATTER

Gulf shrimp seasoned and lightly fried. 19.95

THIN CRISPY FRIED CATFISH PLATTER

Thinly sliced catfish, seasoned and lightly fried. 18.29



COPELAND'S FAMOUS FRIED SEAFOOD PLATTER

FISH SELECTIONS

*Fresh fish filleted daily, perfectly cooked to order.
Topped with your choice of Lemon Bordelaise, Garlic Butter, Creole Meunière.*



CATFISH ACADIANA®



FRESH SALMON

Vegetables change seasonally

CRAB STUFFED CATFISH BORDELAISE

Fillet of catfish stuffed with our lump crabmeat stuffing, seasoned and broiled. Topped with garlic butter and served with a mixture of seasonal vegetables and choice of any one signature side. 16.95

CATFISH ACADIANA®

Golden fried catfish with creamy shrimp butter sauce served with roasted pecan cole slaw, two corn fritters and choice of any one signature side. 13.95

BLACKENED CATFISH

Fillet of catfish seasoned and blackened, served with a mixture of seasonal vegetables and choice of any one signature side. 13.49
Add a fillet of catfish for 4.95

RICOCHET CATFISH®

Lightly fried catfish, topped with pecans, sesame and Creole Meunière sauce served with roasted pecan cole slaw, two corn fritters and choice of any one signature side. 13.95

BLACKENED REDFISH *Since 1983*

NEW

Farm raised redfish blackened or grilled, served with a mixture of seasonal vegetables and choice of any one signature side. Market Price

FRESH FISH ORLEANS

Grilled fresh fish, Gulf shrimp, Andouille and smoked sausage with Creole trinity of vegetables, shrimp stock, touch of cream. Served with choice of any one signature side. Market Price

FRESH SALMON

NEW

Grilled or blackened, served with a mixture of seasonal vegetables and choice of any one signature side. Market Price

FRESH FISH OF THE DAY

Fillet of hand cut fresh fish, grilled or blackened, served with a mixture of seasonal vegetables and choice of any one signature side. Market Price

GARLIC SHRIMP & CATFISH

NEW

Shrimp and catfish sautéed with garlic and herbs in a light marinara sauce, tossed with whole grain pasta. 14.95

OVERSTUFFED PO-BOYS

All seafood is seasoned, hand-battered, golden fried, dressed and served overstuffed on New Orleans Leidenheimer French bread with fries.

CATFISH PO-BOY 10.99

SHRIMP PO-BOY 11.99

NEW

ROAST BEEF DEBRIS PO-BOY

THE ULTIMATE TRADITIONAL ROAST BEEF PO-BOY
Roast beef mayo, lettuce, tomato, pickle on
New Orleans own French bread with fries. 12.49



ROAST BEEF DEBRIS PO-BOY

BURGERS

COPELAND BURGER *Since 1983*

1/2 lb. hand-formed choice ground chuck, Monterey Jack, Cheddar cheese, crispy Applewood smoked bacon, beefy mayo, Tiger sauce on a croissant and fries. 12.95

HICKORY CHEDDAR BURGER

8 oz. hand-formed ground chuck, tangy BBQ sauce, diced yellow onions, grated Cheddar cheese, and fries. 11.49

BON TEMPS BURGER *Since 1983*

1/2 lb. hand-formed choice ground chuck, melted Monterey Jack, served with BBQ sauce and fries. 11.49
Additional charge for Applewood smoked bacon or croissant.



CREOLE KITCHEN BURGER

NEW

CREOLE KITCHEN BURGER

Griddle top burger, René mushrooms, Swiss cheese, Homemade Sweet & Sour Pickles, Tabasco® aioli and Tiger sauce. Served with our Loaded Crawfish Baked Potato. 14.95

Tabasco® is a registered trademark exclusively of McIlhenny Company, Avery Island, Louisiana 70513.

SANDWICHES

LE CLUB CROISSANT *Since 1983*

Smoked turkey, lean ham, Applewood smoked bacon, cheeses, served with Tiger sauce and fries. 11.95

BLACKENED BBQ CHICKEN MELT

Fresh chicken blackened with special spices, topped with signature BBQ sauce, signature cheese mix, fresh mushrooms, Applewood smoked bacon slices, crispy fried onion strings, homemade Honey Mustard dressing and fries. 12.79



OOEY GOOEY GRILLED CHEESE

NEW

OOEY GOOEY GRILLED CHEESE

Mozzarella, Fontina, Swiss and Parmesan cheeses, grilled on Brioche bread, brushed with homemade Pineapple-Apple Butter. Served with apple slices and choice of any one signature side. 9.95
Additional charge for Applewood smoked bacon.

Fresh Squeezed Lemonade
Flavored Lemonade and Tea
Fiji Water
Perrier
Cranberry Juice
Orangeberry
Fresh Orange Juice

Ask Your Server About Our Wheat Bread Options

CHEESECAKE BAKERY

SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust.

SWEET DECEIT

Low carb, reduced sugar cheesecake. Only 4 grams of sugar per slice. Calories 480.
(Cheesecake slice only - calorie count does not include whipped cream or topping.)

5.99

SELECT A TOPPING - Add 2.00

- | | |
|-------------------------|-----------------------------------|
| Bananas Foster | White Chocolate |
| Original Praline | White Chocolate Raspberry |
| Caramel Pecan | White Chocolate Strawberry |
| Caramel | Raspberry |
| Chocolate Fudge Brownie | Fresh Ripe Strawberry |
| | Fresh Strawberry - No Sugar Added |



RED VELVET CHEESECAKE

CHEF CRAFTED CHEESECAKE

NEW | RED VELVET CHEESECAKE

TURTLE

ULTIMATE SNICKERS®

SNICKERS® is a registered trademark of Mars, Incorporated

KILLED BY CHOCOLATE

BLACK AND WHITE TUXEDO

PEANUT BUTTER CHEESECAKE

Made with Reese's®

COOKIES & CREAM

7.99

COPELAND'S ORIGINAL DESSERTS

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 5.99

Select a topping - add 2.00

BANANAS FOSTER

Traditional Bananas Foster with gourmet vanilla ice cream. 6.95

HOMEMADE BROWNIE DELUXE A LA MODE

7.95



COPELAND'S ORIGINAL ICE CREAM

Gourmet vanilla ice cream. 2.95

WHITE CHOCOLATE BREAD PUDDING 6.95

TALL CAKES

ALEX'S CARROT CAKE 7.99

BIG AL'S CHOCOLATE FUDGE CAKE 7.99

SPECIALTY COFFEES

LOCAL NEW ORLEANS ROAST — Regular or Decaffeinated 2.49

- | | |
|----------------------------|----------------------|
| Cappuccino 3.95 | Double Espresso 3.79 |
| Creole Au Lait 3.95 | Cafe Au Lait 3.95 |
| Cafe Latte 3.95 | Cafe Noir 3.95 |
| White Chocolate Mocha 4.95 | Irish Coffee 5.95 |
| | Cafe Mocha 4.79 |

AVAILABLE
ANYTIME



Some foods may contain nuts, traces of nuts and nut oils or may have been made alongside other products containing nuts. We cannot be held responsible for any issues resulting from food allergies.

LUNCH MENU

LUNCH AVAILABLE MONDAY-FRIDAY UNTIL 4PM

SOUPS & SALADS

SOUP DU JOUR

Ask your server about our fresh homemade soup of the day. Cup 4.49 Bowl 6.49

SOUP DU JOUR & SALAD

Copeland's Soup Du Jour and House Salad. 9.99

SOUP & LOADED BAKED POTATO

Copeland's Soup Du Jour and Loaded Baked Potato. 9.29

CHOP SALAD

Chopped mixed greens, hearts of palm, olives, red onion, boiled egg, bacon, Bleu cheese, tomatoes, Red Wine vinaigrette, garnished with fried onion strings. 9.79

Small 5.49

Add Sliced Prime Sirloin Steak 5.95

PENTHOUSE SALAD®

Crisp lettuce, fresh tomatoes, eggs, Cheddar cheese, bacon, homemade croutons, choice of dressing. 9.49

House 5.75

Add chicken or shrimp, grilled or fried 4.95

APPLE ALMOND BLEU SALAD

Fresh apple, toasted almonds, crumbled Bleu cheese, sun dried tomato, red onion, mixed greens, Honey Balsamic vinaigrette. Calories 510. 8.99
Small 5.29 Calories 170.

*Full Salad Selection Inside Menu

SANDWICHES

SHRIMP PO-BOY

Golden fried and served dressed on New Orleans own French bread with fries. 11.99

COPELAND BURGER *Since 1983*

1/2 lb. hand-formed choice ground chuck, Monterey Jack, Cheddar cheese, crispy Applewood smoked bacon, beefy mayo, Tiger sauce on a croissant and fries. 12.95

NEW

ROAST BEEF DEBRIS PO-BOY

THE ULTIMATE traditional ROAST BEEF PO-BOY Roast beef mayo, lettuce, tomato, pickle on New Orleans own French bread with fries. 12.49

LE CLUB CROISSANT *Since 1983*

Smoked turkey, lean ham, bacon, cheeses, served with Tiger sauce and fries. 11.95

NEW

OOEY GOOEY GRILLED CHEESE

Mozzarella, Fontina, Swiss and Parmesan cheeses, grilled on Brioche bread, brushed with homemade Pineapple-Apple Butter. Served with apple slices and choice of any one signature side. 9.95
Additional charge for Applewood smoked bacon.

*Additional Po-Boys and Sandwiches Inside Menu

SIGNATURE ENTRÉES

Side salad with lunch entrée add 2.99

EGGPLANT PIROGUE® *Since 1983*

Fresh Cajun fried eggplant slices, smothered in a delicious au gratin sauce with shrimp and crab claws. Served over angel hair pasta. 10.49

CRABCAKE AND SHRIMP ALFREDO

Crabcake on a bed of angel hair pasta, topped with a light shrimp Alfredo sauce. 10.95

JAMBALAYA PASTA *Since 1983*

Shrimp, chicken, Andouille and smoked sausages, spicy jambalaya sauce, peppers, mushrooms, bow tie pasta. 9.95

NEW ORLEANS FAMOUS RED BEANS AND RICE *Since 1983*

New Orleans tradition, from the best recipe of its kind. Served with Andouille sausage. 7.95
with Fried Catfish Strips 8.29
with Fried Chicken Strips 8.29

CRAWFISH FETTUCCINE

Crawfish sautéed in a light cream sauce with green onions, special seasonings, fettuccine. 9.49

CHICKEN PARMESAN

Breaded fresh chicken breast fried, angel hair tossed with Alfredo topped with Marinara, melted Mozzarella, Fontina and Parmesan cheeses. 9.79

CHICKEN ALFREDO

Breaded fresh chicken breast fried and served with fettuccine sautéed in Alfredo sauce. 8.95

SHRIMP AND TASSO PASTA *Since 1983*

Gulf shrimp pan sautéed with our original recipe of Cajun ham, "Tasso", in a Parmesan cheese and cream sauce, served over bow tie pasta. 9.95

PASTA SHRIMP COPELAND

Tender shrimp, sautéed in a shrimp butter sauce with garlic, mushrooms, parsley and green onions. Served over angel hair pasta. 9.95

CATFISH FAVORITES

CATFISH ACADIANA®

Golden fried catfish with creamy shrimp butter sauce served with roasted pecan cole slaw, two corn fritters and choice of any one signature side. 9.99

BLACKENED CATFISH

Fillet of catfish seasoned and blackened, served with a mixture of seasonal vegetables and choice of any one signature side. 9.79

RICOCHET CATFISH®

Lightly fried catfish, topped with pecans, sesame and Creole Meunière sauce served with roasted pecan cole slaw, two corn fritters and choice of any one signature side. 9.99