

QUALITY • FLAVOR • VALUE • PRIDE

STEAKHOUSE



SIZZLIN' STEAKS

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.

CLASSIC FILET *Since 1983* 27.99

8 oz. of the most tender center cut filet served sizzlin'.

PETITE FILET 23.99

6 oz. tender filet.

AL'S FAVORITE FILET 28.99

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

GARLIC FILET 28.99

Center cut, tender filet, topped with fresh minced garlic butter.

PRIME TOP SIRLOIN 22.99

12 oz. USDA Prime top sirloin steak.

RIBEYE *Since 1983* 25.99

A 13 oz. Prime marbled ribeye steak, aged for perfection.

BONE IN RIBEYE 38.99

22 oz. Prime Bone In Ribeye aged and marbled for perfection. Topped with steak butter and served with one of our complimentary sides.

FILET RIBEYE OSCAR 24.99

8 oz. Prime filet ribeye cooked in 1800 degree oven, topped with velvet crawfish, served with asparagus spears, drizzled with Lemon Bordelaise.



CLASSIC FILET

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

CREATE YOUR OWN SPECIALTY STEAK

SHRIMP 4.99

CRABMEAT 4.99

SAUTÉED CRAWFISH 4.99

CARAMELIZED ONIONS 1.00

BLEU CHEESE 1.50

RENE MUSHROOMS 2.00

ONION STRINGS 1.00

GARLIC 1.00

SIDES ALL SIDES 3.99

BAKED POTATO

MASHED SWEET POTATOES

RED HOT POTATOES

COPELAND'S FRIES

POTATO AU GRATIN

RED BEANS AND RICE

SAUTÉED MUSHROOMS

VEGETABLES TOOT TOOT®

BROCCOLI CROWN

FRESH SPINACH

ONION STRINGS

ASPARAGUS

RECOMMENDED WINES TO COMPLEMENT YOUR MEAL

RODNEY STRONG SONOMA CABERNET SAUVIGNON 38.00

ACACIA CARNEROS PINOT NOIR 48.00

BERINGER FOUNDER'S ESTATE CABERNET SAUVIGNON 34.00