

LUNCH MENU

MONDAY-FRIDAY UNTIL 4PM

APPETIZERS

ARTICHOKE

AND SPINACH DIP

Served with fried bow tie pasta. 10.49

BUFFALO SPRING ROLLS

Cheddar Bleu cheese dressing and wing butter sauce. 10.95

BAYOU BROCCOLI® *Since 1983*

Served with our original Tiger sauce. 8.49

SPICY CRAWFISH CHEESE FRIES

Thick garlic butter fries, topped with crawfish gravy, spicy Pimento cheese, Mozzarella, melted and garnished with green onions. 10.49

CRAB STUFFED BEIGNETS

Served with white Remoulade dressing. 8.95

CRAWFISH BREAD

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

HOT CRAB CLAWS

Sautéed in an olive oil vinaigrette, light garlic touch, crouton toast. 15.29

SEAFOOD STUFFED MUSHROOMS

Shrimp and oyster stuffed cremini mushrooms, baked, Citrus Honey gastrique. 9.95

ONION PETALS®

Hand-battered, golden fried, tangy Rosette sauce for dipping. 7.95

NEW

SIGNATURE ENTRÉES

Side salad with lunch entrée add 2.99

JAMBALAYA PASTA *Since 1983*

Shrimp, chicken, Andouille sausage, spicy jambalaya sauce, peppers, mushrooms, bow tie pasta. 9.95

PASTA SHRIMP COPELAND

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

EGGPLANT PIROGUE® *Since 1983*

Fresh Cajun fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta. 10.29

CATFISH ACADIANA®

Creamy shrimp butter sauce, roasted pecan cole slaw, two corn fritters and choice of any one signature side. 9.99

CRABCAKE AND SHRIMP ALFREDO

Crabcake golden fried, sautéed Gulf shrimp, light shrimp Alfredo sauce, angel hair pasta. 10.95

CRAWFISH FETTUCCINE

Sautéed in a light cream sauce with green onions, fettuccine. 9.49

NEW

LUMP CRABCAKE WITH ZUCCHINI BASIL "PASTA"

Panko crusted crabcake, sautéed shrimp, zucchini noodles, grape tomatoes in a parmesan broth. 9.95

NEW

PECAN CRUSTED RICOCHET CATFISH

Lightly fried catfish, crusted with fresh pecans. Topped with a Creole Meunière sauce. Served with roasted pecan cole slaw, two corn fritters choice of any one signature side. 12.95

TOMATO BASIL CHICKEN

Grilled airline chicken breast, angel hair pasta, plum tomatoes, Parmesan cheese. 10.95

CHICKEN ALFREDO

Chicken breast fried and served with linguine, Alfredo sauce. 8.95

BLACKENED CATFISH

Fillet of catfish blackened, one signature side. 9.99

CHICKEN PARMESAN

Chicken breast fried, angel hair tossed with Alfredo topped with Marinara, Mozzarella, Fontina, Parmesan cheeses. 9.89

HANDHELDS

NEW

BUFFALO RANCH CHICKEN WRAP

Chicken lightly battered and fried, tossed in Buffalo sauce. Lettuce, tomato, bacon, celery, cheese, and Ranch all in a steamed lavash wrap. 10.49

NEW

SPICY CHICKEN SANDWICH

Southern spiced chicken breast, lightly battered and fried on a toasted Hawaiian Brioche bun, with garlic mayo, homemade Sweet & Sour pickles, roasted pecan cole slaw, drizzled with Steen's Cane Syrup, served with fries. 10.49

NEW

CHICKEN AND AVOCADO CLUB

Sliced avocado, bacon, lettuce, tomato, garlic mayonnaise, Swiss cheese on toasted brioche bread and served with fries. 11.49

HICKORY CHEDDAR BURGER

8 oz. hand-formed ground chuck, tangy BBQ glaze, beefy mayo, diced yellow onions, grated Cheddar cheese, fries. 11.49

SOUPS

NEW

DUCK, ANDOUILLE AND SHRIMP GUMBO

Duck, Andouille and shrimp with Copeland's gourmet touches. Cup 5.99 Bowl 7.99

CAJUN GUMBO YA YA *Since 1983*

Classic Cajun roux, loaded with shrimp and crawfish. 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

SOUP OF THE DAY

Fresh Soups Made Daily

| | |
|-----------|------------------|
| MONDAY | RED BEAN |
| TUESDAY | BAKED POTATO |
| WEDNESDAY | BROCCOLI CHEDDAR |
| THURSDAY | CHICKEN FAJITA |
| FRIDAY | RED BEAN |
| SATURDAY | BAKED POTATO |
| SUNDAY | CHICKEN FAJITA |

Cup 4.49 Bowl 6.49

ADD A DELICIOUS SALAD TO YOUR SOUP OF THE DAY.

SALADS

SHRIMP & LUMP CRABMEAT REMOULADE SALAD

Boiled Gulf shrimp, celery, Roma tomatoes, homemade white Remoulade dressing, avocado. Small 7.95

PENTHOUSE SALAD®

Fresh tomatoes, eggs, Cheddar cheese, bacon, croutons, choice of dressing. House 5.95

Add chicken or shrimp, grilled or fried 4.95

GRILLED CHICKEN COBB SALAD

Tomato, Bleu cheese, bacon, avocado, boiled egg, Balsamic vinaigrette. Small 7.49



GRILLED CHICKEN COBB SALAD

SMALL PLATES

CRABMEAT RAVIOLI

Smothered in Alfredo sauce, baked to bubbly perfection. 8.19

PECAN CRUSTED RICOCHET CATFISH

Pecans, Creole Meunière sauce, crispy fried onion strings. 8.95

STEAK LABOUCHERE

Seared USDA Prime sirloin steak, angel hair pasta, Labouche sauce. 8.79

CRAB STUFFED SHRIMP

Jumbo Gulf shrimp stuffed with lump crabmeat dressing, fried, Tasso butter cream. 8.95

SHRIMP ORLEANS

Gulf shrimp, Andouille and smoked sausage sautéed with Creole trinity of vegetables, shrimp stock, touch of cream, over steamed rice. 8.59

BAKERY

CHEESECAKES

SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust. 5.99

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 5.99

SIGNATURE TOPPING ADD 2.00

**TOP IT
YOUR
WAY!**



FRESH STRAWBERRY
SIGNATURE
CHEESECAKE

Bananas Foster
Original Praline
Caramel Pecan
Caramel

Chocolate Fudge Brownie
White Chocolate
Raspberry

White Chocolate Raspberry
White Chocolate Strawberry
Fresh Ripe Strawberry

CHEF CRAFTED CHEESECAKE

7.99

Red Velvet
Killed By Chocolate
Turtle
Black and White Tuxedo

Cookies & Cream
Peanut Butter Cheesecake
Made with Reese's®
Ultimate Snickers
SNICKERS® is a registered trademark of Mars, Incorporated



RED VELVET
CHEESECAKE

COPELAND'S ORIGINAL DESSERTS

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

New! CHOCOLATE CHUNK COOKIE 2.95



WHITE CHOCOLATE
BREAD PUDDING

TALL CAKES

7.99

ALEX'S CARROT CAKE
BIG AL'S CHOCOLATE FUDGE CAKE

SPECIALTY COFFEES *Available Anytime*

LOCAL NEW ORLEANS ROAST
Regular or Decaffeinated 2.79

CAPPUCCINO 3.95

DOUBLE ESPRESSO 3.79

CAFE AU LAIT 3.95

*Steamin' Hot
or Ice Cold!*

CARAMEL MACCHIATO 3.95

SOUTHERN PECAN MOCHA 3.95

WHITE CHOCOLATE MOCHA 3.95

ADD AN EXTRA SHOT OF ESPRESSO 1.95



WHITE CHOCOLATE MOCHA

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.