

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

MERLOT

	GLASS	BOTTLE
Copper Ridge, California	6.50	
Blackstone, California	8.00	30
Sterling Vintner's, California		36

CABERNET SAUVIGNON

Frontera, Central Valley, Chile	6.50	
14 Hands, Washington	8.50	32
Silver Palm, California		36
Josh Cellars, North Coast		38

PINOT NOIR

Beaulieu Vineyard Coastal Estates, California	6.50	24
Mirassou, California	7.50	28
Mark West, California	8.00	30
La Crema, Sonoma		48

OTHER REDS

AVV Temptation, Zinfandel, Sonoma County	7.50	28
Malbec, Terrazas, Mendoza, Argentina	8.00	30
Menage a Trois, Folie a Deux, California		32

CHARDONNAY

	GLASS	BOTTLE
Copper Ridge, California	6.50	
Kendall Jackson, California	9.50	36
Clos du Bois, North Coast		38
La Crema, Sonoma Coast		48

SAUVIGNON BLANC

Kendall-Jackson, California	9.00	34
Sterling Napa, California	10.00	38
Kim Crawford, New Zealand		42

PINOT GRIGIO

Mezzacorona, Northern Italy	7.00	26
Ruffino Lumina, Delle Venezie, Italy	8.00	30

SPARKLING

William Wycliff, California	6.00	18
La Marca Prosecco, Northern Italy		28
Dom Perignon, 2003, France		199

OTHER WHITES

White Zinfandel, Beringer, California	6.00	22
Moscato, Mezzacorona, Northern Italy	6.50	24
Riesling, Chateau Ste. Michelle, Washington	7.50	28

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

APPLEWOOD SMOKED BACON BLOODY MARY

Traditional Bloody Mary featuring Zing Zang Bloody Mary mix, Copeland's Creole Hot Sauce, slice of Applewood Smoked Bacon and Absolut Vodka. 8.49 Non-Alcoholic Version 5.49

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



SPICY CRAWFISH CHEESE FRIES



ONION PETALS

APPETIZERS

ARTICHOKE AND SPINACH DIP

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

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. 7.95

NEW **ONION PETALS**
Thick cut onion petals hand-battered and golden fried served with tangy Rosette sauce for dipping. 7.95

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

Our delicious crabcake mix dipped in tempura batter lightly fried and served with white Remoulade dressing. 9.25

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal) sautéed in an olive oil vinaigrette with a light garlic touch. Served with crispy crouton toast just right for dipping. 14.95
Try it with hot garlic shrimp 12.95

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

BAYOU BROCCOLI® Since 1983

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

STUFFED MUSHROOMS Since 1983

Homemade lump crabmeat stuffing, lightly battered and fried, served with our signature sauce. 9.95

SOUPS

CAJUN GUMBO YA YA Since 1983

Classic Cajun roux, loaded with shrimp, crawfish 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



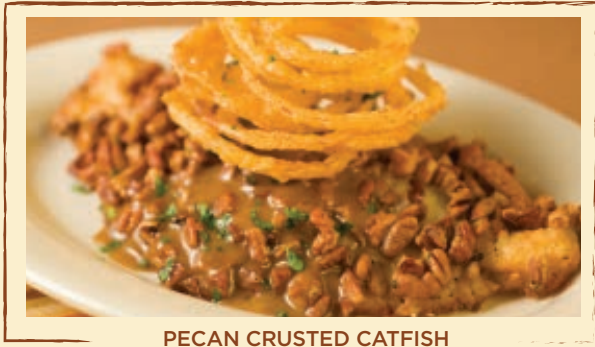
CORN & CRAB BISQUE

SOUP OF THE DAY

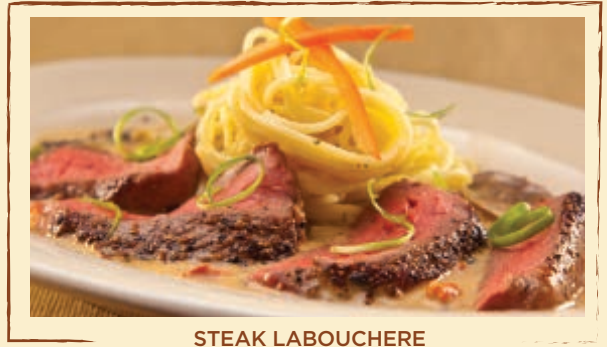
Fresh Soups Made Daily

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

Cup 4.49 Bowl 6.49



PECAN CRUSTED CATFISH



STEAK LABOUCHERE

SMALL PLATES

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. 9.79

PECAN CRUSTED CATFISH

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

CRABMEAT RAVIOLI

Jumbo crabmeat ravioli smothered in Alfredo sauce and baked to bubbly perfection. 7.95

CRAB STUFFED SHRIMP

Jumbo Gulf shrimp stuffed with lump crabmeat dressing, breaded and fried to a golden brown. Served over Tasso (spiced pork) butter cream. 8.95

STEAK LABOUCHERE

Seared USDA Prime sirloin steak, angel hair pasta tossed with garlic butter and finished with our own Labouche sauce, a creamy Burgundy mushroom sauce perfectly seasoned. 9.29

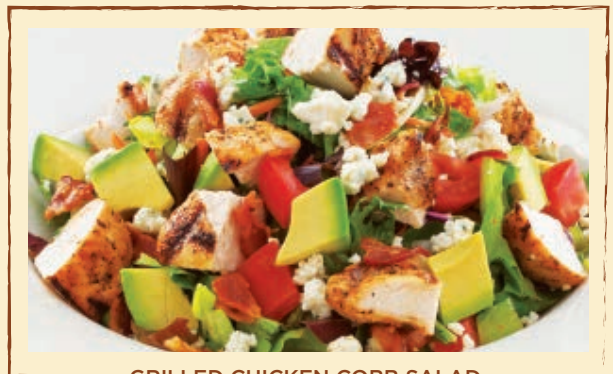
SHRIMP ORLEANS

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

SALADS



SHRIMP & LUMP CRABMEAT REMOULADE SALAD



GRILLED CHICKEN COBB SALAD

* SHRIMP & LUMP CRABMEAT REMOULADE SALAD

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. 13.79 Small 7.49

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 5.79
Add Sliced Prime Sirloin Steak 5.95

PENTHOUSE SALAD®

Crisp lettuce, fresh tomatoes, eggs, Cheddar cheese, bacon, homemade croutons, choice of dressing. 9.95 House 5.95
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. 8.95 Small 5.49
Add chicken or shrimp, grilled or fried 4.95

* SALMON COBB SALAD

Grilled salmon, bacon, tomatoes, eggs and red onions. Topped with avocado and drizzled with Balsamic vinaigrette. 17.95

CAESAR SALAD

Fresh, chilled Romaine with Copeland's Caesar dressing, Parmesan cheese and homemade croutons. 8.95 Small 5.29
Add chicken or shrimp, grilled or fried 4.95

All items marked () are prepared without the use of gluten containing ingredients; however, they may not meet the technical definition of "gluten free" because there are other gluten containing ingredients and products located in our kitchen.



CRABCAKES AND SHRIMP ALFREDO



CHICKEN PARMESAN

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. 17.49

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

STUFFED SHRIMP ALFREDO

Lump crabmeat stuffed shrimp on a bed of angel hair pasta, topped with a light shrimp Alfredo sauce. 17.29

SHRIMP AND TASSO PASTA *Since 1983*

Gulf shrimp pan sautéed with our original recipe of Tasso (spiced pork), 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 FETTUCCINE

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

CAJUN CRAWFISH PASTA

Rich crawfish cream sauce served over pasta accompanied with sautéed mushrooms, roasted corn, green onions and Parmesan cheese. 16.49

SHRIMP MAGNOLIA PASTA

Gulf shrimp, cremini mushrooms, grape tomatoes, roasted garlic, basil, shrimp butter, white wine, garlic butter, fettuccine pasta. 14.95

NEW



SHRIMP MAGNOLIA PASTA

PARMESANS

CHICKEN PARMESAN

Breaded fresh chicken breast fried, angel hair tossed with Alfredo topped with Marinara, melted Mozzarella, Fontina and Parmesan cheeses. 13.59

EGGPLANT PARMESAN

Seasoned and fried eggplant slices, angel hair tossed with Alfredo topped with Marinara, melted Mozzarella, Fontina and Parmesan cheeses. 13.29

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. 17.29
Add an extra slice of veal 3.99

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. 13.79

SIGNATURE PASTA

JAMBALAYA PASTA *Since 1983*

Shrimp, chicken, Andouille and smoked sausages, spicy jambalaya sauce, peppers, mushrooms, bow tie pasta. 15.59

CHICKEN ALFREDO

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

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. 16.49

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

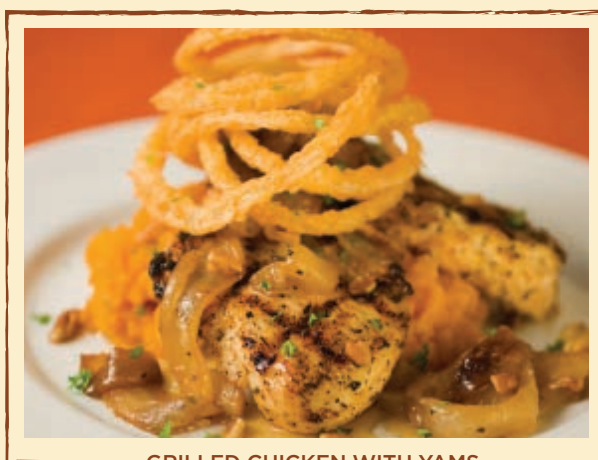


TOMATO BASIL CHICKEN

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



EGGPLANT PIROGUE®



GRILLED CHICKEN WITH YAMS

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 (spiced pork). 16.99
Add an extra slice of 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

CRAB STUFFED SHRIMP

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

BBQ SHRIMP BOIL

Jumbo Gulf shrimp, roasted corn and boiled potatoes in a spicy garlic seafood broth. 15.95

CRAWFISH ETOUFFÉE

A classic Louisiana dish. Crawfish in a dark roux-based sauce seasoned with garlic, green onions, and spices, ladled over steamed rice. 16.95
Try it with shrimp. 14.95

STEAK & SHRIMP LABOUCHERE

Prime sirloin, Gulf shrimp, sautéed mushrooms, in our signature Labouchere sauce over steamed rice. 14.95

SHRIMP ORLEANS

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

PORK RIBS PONTCHARTRAIN®

"Fall off the bone" tender St. Louis Ribs, smothered in our homemade BBQ sauce. Served with choice of any one signature side. 25.95 1/2 Rack 14.95



VEAL COPELAND®

CHICKEN

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 crawfish Tasso (spiced pork) cream 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 jambalaya spring vegetables, homemade Worcestershire sauce and choice of any one signature side. 13.29

NEW BROILED GLAZED CHICKEN

Broiled chicken on a bed of carrot puree, topped with black bean relish and Balsamic vinaigrette. 12.79

NEW ORLEANS FAMOUS RED BEANS AND RICE

Since 1983

A New Orleans tradition, from the best recipe of its kind.

ANDOUILLE SAUSAGE 9.29

FRIED CATFISH STRIPS 9.49

FRIED CHICKEN STRIPS 9.49



RED BEANS AND RICE WITH ANDOUILLE SAUSAGE

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.

STEAK

* RIBEYE *Since 1983*

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling with a complimentary side. 32.49

* AL'S FAVORITE FILET

Center cut, tender filet, topped with fabulous caramelized onions and sizzling steak butter. 34.95
Add Bleu cheese for just 1.50

* CLASSIC FILET *Since 1983*

Tender center cut filet served sizzling.
6 oz. 29.95 8 oz. 33.95

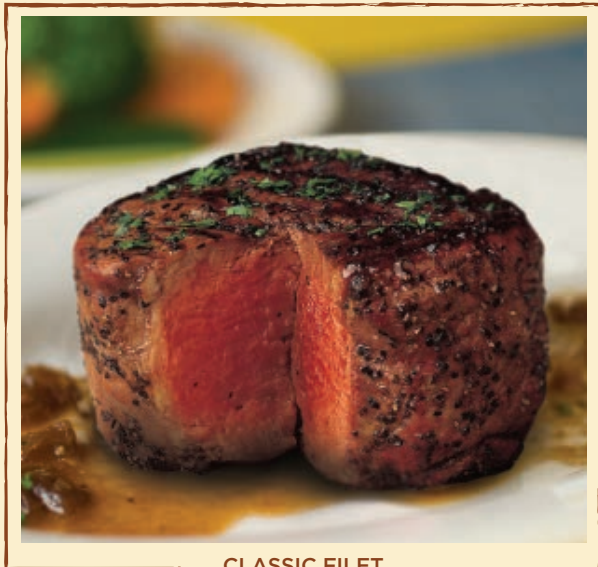
* PRIME TOP SIRLOIN

10 oz. USDA Prime top sirloin steak. 27.95



* GRILLED SIRLOIN

5 oz. grilled USDA Prime top sirloin served with parmesan roasted cauliflower, drizzled with Italian dressing. 17.49



CLASSIC FILET

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

Loaded Macaroni & Cheese 3.95

NEW Jambalaya Spring Vegetables 2.95

Red Hot Potatoes 2.95

Red Beans and Rice 2.95

NEW Parmesan Roasted Cauliflower 3.95

Corn Macque Choux 3.95

Fresh Baked Potato 4.95
Add crawfish gravy topping 2.00

* Creamed Spinach 3.95

Mashed Sweet Potatoes 3.95

* Vegetable Medley 2.95

* Side Salad 3.29

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, Leidenheimer French bread, cocktail and tartar sauce.

COPELAND'S FAMOUS FRIED SEAFOOD PLATTER

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

JUMBO BUTTERFLIED SHRIMP PLATTER

Jumbo Gulf shrimp seasoned and lightly fried. 19.95

FRIED CATFISH PLATTER

Sliced catfish, seasoned and lightly fried. 18.95



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®

CRAB STUFFED CATFISH BORDELAISE

Fillet of catfish stuffed with our lump crabmeat stuffing, seasoned and broiled. Topped with garlic butter and served with jambalaya spring vegetables and choice of any one signature side. 17.49

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 jambalaya spring vegetables and choice of any one signature side. 13.49
Add a fillet of catfish for 4.95

CATFISH & GARLIC SHRIMP

Seared catfish on top of vegetable medley. Topped with jumbo shrimp, cooked in a garlic caper tapenade sauce. 14.95



FRESH SALMON

Vegetables change seasonally

BLACKENED REDFISH *Since 1983*

Farm raised redfish blackened or grilled, served with jambalaya spring 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

Grilled or blackened, served with jambalaya spring 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 jambalaya spring vegetables and choice of any one signature side. Market Price

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



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.)

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

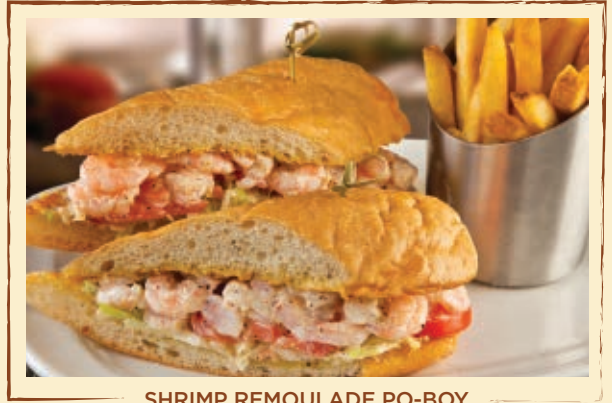
NEW

SHRIMP REMOULADE PO-BOY

Boiled Gulf shrimp, Remoulade sauce, green onions, shredded lettuce, roma tomatoes, served on New Orleans Leidenheimer French bread. Served with fries. 10.99

ROAST BEEF DEBRIS PO-BOY

THE ULTIMATE TRADITIONAL ROAST BEEF PO-BOY
Chuck roast slow cooked in a trinity of vegetables, herbs and natural gravy. Shredded and served on Leidenheimer French bread with beefy mayo, lettuce, tomato and Homemade Sweet & Sour Pickles with fries. 11.95



SHRIMP REMOULADE PO-BOY



ROAST BEEF DEBRIS PO-BOY

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

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
Add Applewood smoked bacon. 2.00

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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

CREOLE KITCHEN BURGER

Griddle top burger, René mushrooms, Swiss cheese, Homemade Sweet & Sour Pickles, Tabasco® aioli and Tiger sauce. Served with fries. 11.95

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



HICKORY CHEDDAR BURGER

CHEESECAKE BAKERY

SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust.

SWEET DECEIT

Low carb, reduced sugar cheesecake.

Only 7 grams of sugar per slice. Calories 480.

(Cheesecake slice only - calorie count does not include whipped cream or topping.)

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE

5.99

SELECT A TOPPING - Add 2.00

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

CHEF CRAFTED CHEESECAKE

7.99



RED VELVET CHEESECAKE

RED VELVET

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

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

TALL CAKES

ALEX'S CARROT CAKE 7.99

BIG AL'S CHOCOLATE FUDGE CAKE 7.99

SPECIALTY COFFEES

~ AVAILABLE ANYTIME ~

Steamin' Hot or Ice Cold!

LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.79

CAPPUCCINO 3.95

DOUBLE ESPRESSO 3.79

CAFE AU LAIT 3.95

CAFE LATTE 3.95

CARAMEL MACCHIATO 3.95

VANILLA LATTE 3.95

SOUTHERN PECAN MOCHA 3.95

WHITE CHOCOLATE MOCHA 3.95

CAFE MOCHA 3.95

ADD AN EXTRA SHOT OF ESPRESSO 1.45



ICED SOUTHERN PECAN 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.

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 5.79
Add Sliced Prime Sirloin Steak 5.95

PENTHOUSE SALAD®

Crisp lettuce, fresh tomatoes, eggs, Cheddar cheese, bacon, homemade croutons, choice of dressing. 9.95 House 5.95
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. 8.95 Small 5.49
Add chicken or shrimp, grilled or fried 4.95

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

ROAST BEEF DEBRIS PO-BOY

THE ULTIMATE TRADITIONAL ROAST BEEF PO-BOY
Chuck roast slow cooked in a trinity of vegetables, herbs and natural gravy. Shredded and served on Leidenheimer French bread with beefy mayo, lettuce, tomato and Homemade Sweet & Sour Pickles with fries. 11.95

LE CLUB CROISSANT *Since 1983*

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

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
Add Applewood smoked bacon. 2.00

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. 9.89

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 Tasso (spiced pork), 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 jambalaya spring vegetables and choice of any one signature side. 9.79

RICOCHE 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