

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