



APPETIZERS 10

Jazzy Wings \$16.99

Jumbo chicken wings seasoned, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing

Jazzy Tenders \$13.99

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing

Artichoke & Spinach Dip \$14.79

Topped with monterey jack cheese. Served with our unique fried bow tie pasta

Shrimp & Crab Ocados \$14.99

Panko crusted avocado, boiled shrimp, lump crab meat, firecracker sauce, and cilantro

Smoked Tuna Dip \$11.99

Smoked yellowfin tuna, sweet and sour pickles, Honey Bourbon pickled veggies and pita chips

Hot Crab Claws AVAILABLE OPTIONS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast \$16.29
Substitute for Shrimp: \$13.99

Bayou Broccoli®, Since 1983 \$10.99

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce

Crawfish Bread \$14.99

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese

Buffalo Spring Rolls \$13.99

Chicken, hot sauce, mozzarella cheese, cheddar bleu cheese dressing, wing butter sauce

Crab Stuffed Beignets \$12.49

Tempura battered crabcakes with remoulade dressing

SOUPS & SALADS 6

Corn & Crab Bisque AVAILABLE OPTIONS

Lump crab meat, corn, and green onions in a sweet cream bisque \$5.99
\$8.99

Cajun Gumbo Ya Ya, Since 1983		AVAILABLE OPTIONS
Classic cajun roux, loaded with shrimp and crawfish		\$6.99
		\$8.99
Seafood Louis		\$19.29
Boiled shrimp, lump crab meat, boiled eggs, asparagus, tomato, spring mix, Louis dressing		
Caesar Salad		\$12.79
Penthouse Salad®		AVAILABLE OPTIONS
Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, cheese toast, choice of dressing		\$7.99
		\$13.99
Club Salad		\$14.99
Spring mix, ham, turkey, bacon, avocado, diced egg, tomato, colby cheese, mozzarella cheese, tossed in honey mustard dressing and served with cheese toast		

HANDHELDS 5

Copeland Burger, Since 1983		\$15.49
Monterey jack cheese, cheddar cheese, applewood smoked bacon, lettuce, tomato, onion, our original Tiger Sauce, garlic mayo, croissant. Served with beer-battered French fries		
Spicy Chicken Sliders		\$13.99
Three slider buns, fried chicken cutlets, Louis dressing, house dressing, sweet and sour pickle, and pimento cheese. Served with beer-battered French fries		
Club Sandwich		\$14.99
Sliced brioche bread, mozzarella cheese, colby cheese, applewood bacon, sliced turkey and ham, honey mustard, tomato and shredded lettuce. Served with beerbattered French fries		
Shrimp or Catfish Po-Boy		\$14.99
Hand-battered, golden fried, dressed and served overstuffed. Served with beerbattered French fries		
Half Po-Boy + Soup or Side		\$12.49
Half shrimp or catfish po-boy dressed with tartar sauce, shredded lettuce, tomatoes, sweet and sour pickles. Choice of cup of soup or side		

PIZZA PASTA BOWLS 3

Blackened Shrimp Alfredo		\$18.99
Linguine pasta, alfredo sauce		
BBQ Shrimp		\$19.99
Jumbo Gulf shrimp, Creole seasoning, garlic, worcestershire butter sauce over linguine pasta		
Blackened Chicken Alfredo		\$18.99
Linguine pasta, alfredo sauce		

STEAK 4

Steak Laboucherie	\$19.99
Seared USDA flat iron chuck steak, angel hair pasta, garlic butter, Laboucherie Sauce	
Ribeye, Since 1983	\$37.99
Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side	
Classic Filet, Since 1983	\$39.99
8oz. tender center cut Certified Angus Beef® filet served sizzling, one side	
Pork Ribs Pontchartrain	AVAILABLE OPTIONS
Tender St. Louis Ribs, smothered in our homemade BBQ sauce, one side	
	\$29.99
	1/2 Rack: \$17.99

FISH 5

Blackened Redfish	AVAILABLE OPTIONS
Blackened redfish filet, shrimp Creole rice, one side	
	\$26.99
	Add a Filet of Redfish for:
	\$9.99
Redfish with Crawfish Lacombe Sauce	\$27.99
Seared redfish filet, red hot potatoes, crawfish Lacombe Sauce, lemon half, and parsley	
Catfish Acadiana, It's Back	\$25.99
Fried seasoned catfish filet topped with shrimp cream sauce, served with red hot potatoes and corn fritters	
Herb Crusted Salmon	\$26.99
Salmon seared with herbs and seasoning, topped with lump crab meat, garlic bordelaise, served with rosemary roasted potatoes	
Blackened Catfish	AVAILABLE OPTIONS
Served with Creole shrimp rice, one side	
	\$17.99
	Add a Filet of Catfish for:
	\$4.99

CHICKEN 9

Fried Chicken & Waffles	\$16.49
Buttermilk vanilla waffles topped with fried chicken cutlets, maple syrup, garlic butter and powdered sugar	
Blackened Bayou Chicken	\$19.99
Blackened chicken breast, cornbread dressing, rich crawfish tasso, cream sauce	
Chicken Rene	\$22.49
Fried chicken breast topped with seasoned crawfish tails and lump crab meat tossed in a mushroom hollandaise served over garlic butter angel hair pasta	
Garden Chicken	\$16.29
Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce	
Spicy Herb Fried Chicken	\$16.49
Half a chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes)	

Tomato Basil Chicken	\$17.49
Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese	
Chicken Parmesan	\$17.99
Breaded chicken breast, angel hair pasta, alfredo, marinara, mozzarella cheese, parmesan cheese	
Chicken Alfredo	\$17.99
Breaded chicken breast, linguine pasta, alfredo sauce	
New Orleans Red Beans & Rice	AVAILABLE OPTIONS
Served with Andouille	\$10.99
	Fried Chicken Tenders:
	\$11.99
	Fried Catfish Strips: \$12.99

NEW ORLEANS SEAFOOD DISHES 13

Shrimp Dill-Icious	\$17.49
Seared Gulf shrimp, fettuccine pasta, Lacombe Sauce, parmesan cheese, fresh dill, and seared lemon	
Blackened Trio	\$22.99
Blackened Chicken, Blackened Catfish, and Blackened Shrimp served over angel hair pasta and topped with Lemon Bordelaise Sauce	
Crabcakes & Shrimp Alfredo	\$20.49
Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce	
Shrimp Ducky	\$17.99
Roasted and flash fried strips of duck, sautéed Gulf shrimp, Burgundy mushroom sauce served over rice	
Veal Copeland, Since 1983	\$21.99
Veal, spiced and panéed, Gulf shrimp, and tasso in a creamy sauce served over linguine pasta	
Eggplant Pirogue®, Since 1983	\$18.49
Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), angel hair pasta	
Shrimp Étouffée	AVAILABLE OPTIONS
Shrimp in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice	\$16.99
	Substitute Shrimp for Crawfish for:
	\$2.99
Crawfish Ravioli	\$19.99
Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce	
Jambalaya Pasta, Since 1983	\$19.59
Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta	
Shrimp & Tasso Pasta, Since 1983	\$19.99
Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta	

Crawfish Fettuccine	\$20.99
Crawfish, cream sauce, special seasonings	
Seafood Platter	\$25.99
Jumbo Gulf shrimp, crabcake, crispy catfish, beer-battered French fries, corn fritters, garlic toast, cocktail and tartar sauce	
Shrimp or Catfish Platter	\$21.99
Crispy catfish or popcorn Gulf shrimp, beer-battered French fries, corn fritters, garlic toast, cocktail and tartar sauce	

SIDES 11

Mashed Sweet Potatoes

Creamed Spinach

Steamed Broccoli Florets

Red Beans and Rice

Macaroni & Cheese

Red Hot Potatoes

Fresh Baked Potato

Beer-Battered French Fries

Side Salad

Cornbread Dressing

Corn Fritters

WHITE WINE 9

Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	AVAILABLE OPTIONS
	Glass (6 oz): \$9.00
	Glass (9 oz): \$13.00
	Bottle: \$27.00
Sauvignon Blanc, Kendall-Jackson, Vintner's Reserve, California	AVAILABLE OPTIONS
	Glass (6 oz): \$9.00
	Glass (9 oz): \$13.00
	Bottle: \$27.00
Sauvignon Blanc, Matua, Marlborough, New Zealand	AVAILABLE OPTIONS
	Glass (6 oz): \$11.00
	Glass (9 oz): \$16.00
	Bottle: \$33.00

Pinot Grigio, Fontana Candida, Veneto, Italy	AVAILABLE OPTIONS
	Glass (6 oz): \$7.00
	Glass (9 oz): \$11.00
	Bottle: \$23.00
Chardonnay, Three Thieves, California	AVAILABLE OPTIONS
	Glass (6 oz): \$7.00
	Glass (9 oz): \$11.00
	Bottle: \$23.00
Chardonnay, Kendall-Jackson, Vintner's Reserve, California	AVAILABLE OPTIONS
	Glass (6 oz): \$11.00
	Glass (9 oz): \$16.00
	Bottle: \$33.00
Chardonnay, Sonoma-Cutrer, Russian River, California	AVAILABLE OPTIONS
	Glass (6 oz): \$14.00
	Glass (9 oz): \$20.00
	Bottle: \$42.00
Moscato, Castello del Poggio, Italy	AVAILABLE OPTIONS
	Glass (6 oz): \$8.00
	Glass (9 oz): \$12.00
	Bottle: \$26.00
White Zinfandel, Beringer, California	AVAILABLE OPTIONS
	Glass (6 oz): \$7.00
	Glass (9 oz): \$10.00
	Bottle: \$22.00

RED WINE 10

Pinot Noir, Three Thieves, California	AVAILABLE OPTIONS
	Glass (6 oz): \$8.00
	Glass (9 oz): \$12.00
	Bottle: \$26.00
Pinot Noir, Boen, California	AVAILABLE OPTIONS
	Glass (6 oz): \$12.00
	Glass (9 oz): \$18.00
	Bottle: \$36.00
Pinot Noir, La Crema, Monterey, California	AVAILABLE OPTIONS
	Glass (6 oz): \$11.00
	Glass (9 oz): \$16.00
	Bottle: \$33.00
Merlot, Decoy, California	AVAILABLE OPTIONS
	Glass (6 oz): \$11.00
	Glass (9 oz): \$16.00
	Bottle: \$33.00

Malbec, Trivento Reserve, Mendoza, Argentina	AVAILABLE OPTIONS
	Glass (6 oz): \$9.00
	Glass (9 oz): \$14.00
	Bottle: \$29.00
Cabernet Sauvignon, Murphy Goode, Sonoma Alex Valley, California	AVAILABLE OPTIONS
	6 oz.: \$9.00
	9 oz.: \$14.00
	Bottle: \$29.00
Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington	AVAILABLE OPTIONS
	Glass (6 oz): \$8.00
	Glass (9 oz): \$12.00
	Bottle: \$26.00
Cabernet Sauvignon, Bonanza, California	AVAILABLE OPTIONS
	Glass (6 oz): \$10.00
	Glass (9 oz): \$14.00
	Bottle: \$29.00
Cabernet Sauvignon, Joel Gott 815 California	AVAILABLE OPTIONS
	Glass (6 oz): \$12.00
	Glass (9 oz): \$18.00
	Bottle: \$36.00
Red Blend, Conundrum, California	AVAILABLE OPTIONS
	Glass (6 oz): \$9.00
	Glass (9 oz): \$14.00
	Bottle: \$29.00

ROSÉ AND SPARKLING 3

Rosé, Studio Miraval, Provence, France	AVAILABLE OPTIONS
	Glass (6 oz): \$11.00
	Glass (9 oz): \$16.00
	Bottle: \$33.00
Champagne, Opera Prima, Castilla-La Mancha, Spain	AVAILABLE OPTIONS
	Glass (6 oz): \$7.00
	Glass (9 oz): \$11.00
	Bottle: \$23.00
Prosecco, Maschio, Veneto, Italy	\$12.00

PREMIUM MARTINIS 8

Passion Fruit Martini	\$11.00
Vodka, Passoa passion fruit liqueur, lime juice, simple syrup, and champagne	
Cucumber Martini	\$11.00
Cucumber and lime juices, Barrow's intense ginger liqueur, simple syrup, vodka, mint with cucumber slice	

Big Al's Favorite Cosmopolitan	\$12.00
Tito's handmade vodka, Cointreau, lemon and lime juices and a splash of cranberry	
Tito's Lemon Drop	\$11.00
Tito's handmade vodka, Bols triple sec, sweet and sour	
Margaritadini	\$11.00
Sauza Hornitos, Grand Marnier, sweet and sour	
Pontchartrain Beach	\$11.00
Don Q coco, Midori, crème de banana, Bols blue curacao, orange juice, cranberry juice, pineapple juice, Sprite	
Woo Woo	\$11.00
Absolut peach vodka, peach schnapps, white cranberry juice	
Appletini	\$11.00
apple vodka, apple pucker, Midori, sweet and sour and grenadine	

SIGNATURE COCKTAILS 9

Gold Rush	\$11.00
Maker's Mark, honey simple syrup and lemon juice	
Crash & Burn	AVAILABLE OPTIONS
Served with seven liquors including Bols cordials, dark rum, Southern Comfort and Don Q cristal rum. Blended with tropical fruit juices and topped with Don Q 151 rum	Single Serve: \$11.00 Punch Bowl: \$17.00
Mardi Gras Punch	\$11.00
Don Q coco rum, Bols peach schnapps and fruit juices	
Copeland's Margarita	\$12.00
Sauza gold tequila, Grand Marnier, sweet and sour and a splash of orange juice	
Hurricane	\$11.00
Pat O'Brien's hurricane mix, Don Q cristal rum, Myers dark rum, orange slice	
Applewood Smoked Bacon Bloody Mary	AVAILABLE OPTIONS
Absolut vodka, Zing Zang bloody mary mix, Copeland's creole hot sauce, with a slice of applewood smoked bacon	\$11.00 Non-Alcoholic Version: \$7.00
Strawberry Lemonade	\$11.00
Bols vodka, Barrow's intense ginger liqueur, lemon juice, simple syrup and strawberry purée	
Sangria	\$11.00
Red wine, sweetened seasonal fruit	
Blended Beverages	\$11.00
Piña Colada, Mango, Peach Bellini or Strawberry Daiquiri	

LOCAL COCKTAILS 3

Espressotini	\$11.00
Absolut vodka, Galliano's coffee liquor and New Orleans Roast Espresso	
Strawberry Whiskey Lemonade	\$11.00
Louisiana Hardhide Ponchatoula Strawberry Whiskey, fresh lemonade and simple syrup	
King Caketini	\$11.00
Gambino's rum cream, Absolut vodka and soft serve vanilla mix	

SPECIALTY DAIQUIRIS 2

Crash & Burn	\$11.00
Strawberry Lemonade	\$11.00

SPIRITS 6

Tequila
40th Anniversary Maestro Dobel Diamante, Patrón Silver, Don Julio, Sauza Gold, Partida Reposado, Sauza Hornitos Reposado, Herradura Añejo
Scotch
Glenlivet, Johnnie Walker Red
Bourbon/Whiskey
Crown Royal, Maker's Mark, Old Forester, Woodford Reserve, Jameson, Jack Daniel's
Gin
Bombay Sapphire, Hendrick's, Tanqueray, Aviation
Vodka
Tito's Handmade Vodka, Absolut, Grey Goose, Ketel One, Wheatley, Bols
Rum
Bumbu Rum, Bacardi White, Don Q Cristal, Don Q 151, Captain Morgan Spiced Rum, Diplomático

DRINKS 8

\$2 Off Premium Martinis	
Beer	\$3.00
9 oz Wine Pour for 6 oz Price	
Half-Priced Well Drinks	
Crash & Burn (Single Serve)	\$7.00
Sangria	\$7.00
Mardi Gras Punch	\$7.00
Frozen and Blended Beverages	\$7.00

FOOD 5

Smoked Tuna Dip

Bayou Broccoli

Crab Stuffed Beignets

Artichoke & Spinach Dip

Fried Chicken Sliders

CHEESECAKES 2

Signature Cheesecake \$6.49

Our original creamy cheesecake recipe with a buttery pecan crust

Al's Favorite Homemade Creole Style Cheesecake \$6.49

CHEF CRAFTED CHEESECAKE 3

Killed by Chocolate

Cookies & Cream

Turtle

40TH ANNIVERSARY FEATURE 1

Chantilly Cheesecake \$8.49

New York Original Cheesecake, Frangelico Sauce, Blueberry Sauce, and Strawberry Sauce

FEATURE DESSERT 1

Christmas Cookie Cheesecake \$8.49

Cinnamon streusel cheesecake topped with red and green sugars

ORIGINAL DESSERTS 5

Bananas Foster \$7.29

Served with gourmet vanilla ice cream

Alex's Carrot Cake \$8.99

Fudge Brownie a la Mode \$8.49

Big Al's Chocolate Fudge Cake \$8.99

Rum Cream Bread Pudding \$7.99

Topped with rum sauce made with Gambino's King Cake Rum Cream

COFFEE 4

Local New Orleans Roast	\$2.99
Regular or Decaffeinated	
Cafe au Lait	\$2.99
Double Espresso	\$3.49
Cappuccino	\$3.79

MAIN 6

Little Shrimpers	\$4.95
Lightly battered shrimp, deep fried, and served with fries.	
Mini Copeland's Burger	\$4.29
A 4 ounce hamburger patty grilled and served on a toasted bun, with shredded lettuce, tomato, and mayonnaise, Served with fries and a pickle spear.	
Fearless Fried Chicken Strips	\$4.95
Always a kid's favorite. Fried chicken breast strips and your choice of macaroni & cheese, fries or red beans and rice.	
BBQ Chicken Strips with Macaroni & Cheese	\$4.95
A summertime backyard that you can get anytime. It's boneless BBQ chicken breast strips served with our made to order macaroni & cheese.	
Macaroni & Cheese	\$3.95
Cheese Please! Hey kids if you like macaroni & cheese you'll flip your lid for made to order macaroni & cheese. it has cool bow tie pasta.	
Homemade Waffle Cone Sundae	\$2.95
Topped with whipped cream, cherry, and your choice of chocolate, caramel or strawberry sauce.	

PLATED MEALS 5

Jambalaya Pasta	
Chicken Alfredo	
Grilled Chicken	
with side salad	
Penthouse Salad	
Red Beans & Rice	
with Andouille, Fried Chicken Tenders or Fried Catfish	

SOUPS & SALAD 4

Cajun Gumbo Ya Ya	\$20.00
Corn & Crab Bisque	\$20.00
Penthouse Salad®	\$22.00

Caesar Salad	\$20.00
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PARTY FAVORS 9

Bayou Broccoli®	\$31.00
Buffalo Spring Rolls	\$30.00
Hot Crab Claws	\$60.00
Crab Stuffed Beignets	\$41.00
Crawfish Bread	\$37.00
Jazzy Tenders	\$30.00
Jazzy Wings	\$50.00
Artichoke and Spinach Dip	\$40.00
with Bowtie Pasta or Tortilla Chips	
Corn Fritters	\$9.00

SANDWICH & PARTY TRAYS 8

Copeland Burger	\$37.00
Spicy Fried Chicken Sliders	\$37.00
Catfish Po-Boy	\$34.00
Oyster Po-Boy (Seasonal)	\$38.00
Shrimp Po-Boy	\$34.00
Traditional Cheese Platter	\$33.00
Fresh Fruit Platter	\$36.00
Garden Veggie Platter	\$25.00

MAIN DISHES 16

Crabcakes & Shrimp Alfredo	\$60.00
Eggplant Pirogue®	\$50.00
Crawfish Ravioli	\$60.00
Crawfish Fettuccine	\$60.00
Shrimp & Tasso Pasta	\$50.00
Shrimp and Cheese Grits	\$60.00

Jambalaya Pasta	\$45.00
Steak Laboucherie	\$75.00
Veal Copeland	\$65.00
Tomato Basil Chicken	\$45.00
Chicken Parmesan	\$45.00
Chicken Alfredo, Grilled or Fried	\$45.00
Vegetable Pasta Primavera	\$34.00
Pasta Shrimp Copeland	\$36.00
Creole Shrimp Rice	\$45.00
Butterflied Shrimp Creole	\$45.00

A LA CARTE PROTEINS 10

Blackened Catfish	\$40.00
Fried Catfish Strips	\$36.00
Blackened or Grilled Salmon	\$80.00
Fried or Grilled Shrimp	\$41.00
Copeland's Crabcakes	\$40.00
Spicy Herb Fried Chicken	\$29.00
Grilled or Blackened Chicken	\$28.00
Pan Seared Chicken and Mushrooms	\$32.00
Fried Chicken Tenders	\$28.00
Fried Oysters (Seasonal)	\$65.00

BREAKFAST & BRUNCH 9

Shrimp & Cheese Grits	\$60.00
Cajun Scrambled Eggs	\$43.00
Scrambled Eggs	\$18.00
Applewood Smoked Bacon Slices	\$31.00
Grilled Andoullie	\$30.00

Brabant Potatoes	AVAILABLE OPTIONS
	Regular: \$6.00
	Large: \$12.00
Southern Cheese Grits	AVAILABLE OPTIONS
	Regular: \$7.00
	Large: \$14.00
Biscuits	AVAILABLE OPTIONS
	½ Dozen: \$5.00
	Dozen: \$9.00
Blueberry Biscuits	AVAILABLE OPTIONS
	½ Dozen: \$5.00
	Dozen: \$9.00

DESSERTS 9

Big Al's Chocolate Fudge Cake	\$70.00
Alex's Carrot Cake	\$70.00
Bread Pudding	\$50.00
Homemade Brownies	\$15.00
Chocolate Chip Cookie	\$6.00
Chocolate Covered Strawberries	\$15.00
Dessert Combo Tray	\$30.00
Chef Crafted Cheesecakes	\$55.00
Signature Cheesecake	\$50.00

CHOICE OF STARTER 3

Penthouse Salad
Cajun Gumbo Ya-Ya
Corn & Crab Bisque

CHOICE OF ENTRÉE 10

Chicken Alfredo
Jambalaya Pasta
Chicken Parmesan
Pasta Shrimp Copeland

Shrimp Po-Boy

Served with choice of side

Fried Chicken Tenders

Served with choice of side

Spicy Fried Chicken

Served with choice of side

Pan Seared Chicken & Mushrooms

Served with choice of side

Vegetable Pasta Primavera

Add grilled or blackened chicken +\$25, Add grilled shrimp +\$40

Crabcake & Shrimp Alfredo

+\$15

MEAL KIT 4

Disposable Plates

Bowls

Cups

Cutlery

PLATES 5

Big Easy 3 \$10.99

3 eggs any style, choice of meat, side and a biscuit

Fried Chicken & Gravy \$12.99

Fried chicken served over a biscuit and topped with Andouille gravy, hot sauce and green onion

Shrimp and Grits \$13.99

Seasoned shrimp, Andouille, peppers, stewed tomatoes and Worcestershire sauce served under cheesy grits

Fat City Brunch Fries \$11.99

Twice cooked beer-battered French fries topped with pimento cheese, roasted red peppers, colby jack cheese, applewood bacon, scrambled eggs, house dressing and chives

Grits & Grillades \$13.99

Pan fried veal, sauteed mushrooms, grillade gravy, cheesy grits

OMLETTES 3

California \$12.99

4 egg whites, seared chicken pieces, roasted red pepper, spinach, monterey jack cheese with tomatoes and avocado

Crescent City Creole	\$12.99
4 eggs, Andouille sausage, chicken, peppers, tomatoes, grillade sauce and green onion	
Crawfish Velvet	\$14.29
4 eggs, crawfish tails, tasso cream sauce, colby jack cheese, parmesan cheese, and chives	

SWEET & SAVORY WAFFLES 4

Fried Chicken and Waffles	\$16.49
Buttermilk vanilla waffles topped with fried chicken cutlets, maple syrup, garlic butter, and powdered sugar	
Classic Honey Butter Waffles	\$8.99
Served with bacon	
Bananas Foster	\$11.99
Strawberries & Cream	\$11.99

BENEDICTS 3

Jazz	\$14.99
Crawfish toast topped with two poached eggs, fried crawfish tails, hollandaise, and parmesan cheese	
Crabcake Pontchartrain	\$15.99
Copeland's Signature Biscuit over spicy creole sauce, crabcakes, two poached eggs, and hollandaise sauce	
Copeland's Benedict	\$13.29
Copeland's Signature Biscuit topped with grilled Chisesi ham, two poached eggs, and hollandaise sauce	

BRUNCH SIDES 4

Cheesy Grits	\$2.99
Brunch Tomato Slices	\$2.99
Biscuits & Gravy	\$4.99
Breakfast Potatoes	\$4.99

MEATS 4

Andouille Link	
Egg Any Style	
Grilled Ham (2)	
Applewood Smoked Bacon (4)	