

BRUNCH OFFERINGS

EASTER SUNDAY 10:30AM - 3PM

FEATURING
LIVE MUSIC

EASTER SUNDAY JAZZ BRUNCH BUFFET

Try Copeland's Brunch Buffet with a huge selection of delicious signature dishes, prepared fresh from scratch, authentic New Orleans inspired cuisine.

FEATURES

CARVING STATION

Prime Rib, Cajun Fried Turkey, and Cajun Honey Glazed Ham

OMELET & WAFFLE STATION

DRINK SPECIALS

\$8.00 MIMOSAS

BUILD YOUR OWN BLOODY MARY BAR

\$8.00 per glass Featuring Tito's Vodka

ADULTS \$39⁹⁵ EACH

CHILDREN (5-10) \$16⁹⁵ EACH • CHILDREN UNDER 5 FREE

COPELAND'S FAVORITES

APPETIZERS

ARTICHOKE AND SPINACH DIP

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

CRAB STUFFED BEIGNETS

Our delicious crabcake mix dipped in tempura batter lightly fried and served with white Remoulade dressing. 9.95

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. 13.79
Try it with Jumbo Shrimp.

BUFFALO SPRING ROLLS

A combination of broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce. 8.95

SOUPS & SALADS

CAJUN GUMBO YA YA *Since 1983*

Classic Cajun roux, loaded with shrimp, scallops and Copeland's gourmet touches. Cup 5.95 Bowl 7.95

CORN & CRAB BISQUE

Lump crabmeat, corn and green onions in a sweet cream bisque. Cup 5.95 Bowl 7.95

PENTHOUSE SALAD®

Crisp lettuce, fresh tomatoes, eggs, Cheddar cheese, bacon, homemade croutons, choice of dressing. 9.49
House 5.95

Add chicken 3.95 or shrimp 4.95, grilled or fried

CAESAR SALAD

Fresh, chilled Romaine with Copeland's Caesar dressing, Parmesan cheese and homemade croutons. 8.49 Small 5.29

Add chicken 3.95 or shrimp 4.95, grilled or fried

BRUNCH ENTRÉES

EGGS SARDOU

Poached eggs on top of sautéed spinach, mushrooms, artichoke hearts and spicy Tasso. Served over a buttered croissant topped with Hollandaise sauce. 10.49

CRABCAKE BENEDICT

A hot biscuit topped with crabcake, poached eggs and Hollandaise sauce. 16.49

CLASSICS ENTRÉES

BLACKENED REDFISH *Since 1983*

Farm raised redfish blackened or grilled, served with vegetable jambalaya and choice of any one signature side. 23.95

CHICKEN ALFREDO

Breaded fresh chicken breast fried and served with fettuccine sautéed in Alfredo sauce. 14.95

TOMATO BASIL CHICKEN

Grilled, seasoned, fresh chicken breast, angel hair pasta, plum tomatoes, fresh basil, olive oil, a touch of garlic butter, Parmesan cheese. 13.95

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 cream sauce. 15.49

SHRIMP MAGNOLIA PASTA

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

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. 16.95

SHRIMP AND TASSO PASTA *Since 1983*

Gulf shrimp pan sautéed with our original recipe of Cajun ham, "Tasso", in a Parmesan cheese and cream sauce, served over bow tie pasta. 15.49

CHESAPEAKE SALMON

Pan roasted salmon, sautéed baby spinach, lump crabmeat and a white wine lemon sauce 24.95

STEAK

RIBEYE *Since 1983*

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling with a complimentary side. 31.95

AL'S FAVORITE FILET

Center cut, Certified Angus Beef® tender filet, topped with fabulous caramelized onions and sizzling steak butter. 34.95

Add Bleu cheese for just 2.00

CLASSIC FILET *Since 1983*

Tender center cut Certified Angus Beef® filet served sizzling. 6 oz. 29.95 8 oz. 33.95

PRIME TOP SIRLOIN

10 oz. USDA Prime top sirloin steak served sizzling. 25.95

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

CNO 63 4/17