



**COPELAND'S**  
*of New Orleans*  
SINCE 1983

There's Always Something Good.



# APPETIZERS

- New** **OYSTERS, BACON & BRIE** Fried oysters, melted Brie, creamed spinach, crisp bacon on four crostini, Yellow Pepper Coulis, Citrus Honey Gastrique, microgreens 9.95
- ARTICHOKE AND SPINACH DIP** Topped with Monterey Jack and served with our unique fried bow tie pasta 10.79
- HOT CRAB CLAWS** Fresh Louisiana Blue Crab claws (seasonal) sautéed in an olive oil vinaigrette, garlic, crispy crouton toast 13.95
- BUFFALO SPRING ROLLS** Chicken, hot sauce, Mozzarella, Cheddar Bleu cheese dressing, wing butter sauce 10.95
- New** **SHRIMP & JALAPEÑO DEVILED EGGS** Chipotle stuffing, shrimp, Applewood smoked bacon, Citrus Honey Gastrique 6.95
- BAYOU BROCCOLI®** *Since 1983* Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 8.95
- SEAFOOD STUFFED MUSHROOMS** Shrimp and oyster stuffed cremini mushrooms, broiled, Citrus Honey Gastrique 10.29
- JAZZY WINGS** Jumbo whole chicken wings seasoned and fried, homemade Cheddar Bleu cheese or Ranch dressing 10.95
- CRAB STUFFED BEIGNETS** Our delicious crabcake mix dipped in tempura batter lightly fried, Remoulade dressing 9.95
- CRAWFISH BREAD** Artichoke and spinach, sautéed crawfish, Alfredo sauce, Monterey Jack cheese 10.79
- ONION PETALS®** Thick cut onion petals hand-battered, golden fried, served with tangy Rosette sauce 6.95
- GRILLED SHRIMP WITH MANGO AVOCADO SALSA** Shrimp, mango avocado salsa, romaine hearts, lavash crisps 11.95

## SMALL PLATES

- New** **GRILLED CHICKEN SKEWERS** Basted with Blondie BBQ sauce, shredded apple ginger slaw, crisp bacon, microgreens 6.95
- CRABMEAT RAVIOLI** Jumbo crabmeat ravioli smothered in Alfredo sauce, baked to bubbly perfection 7.95
- New** **PECAN CRUSTED RICOCHET CATFISH** Lightly fried catfish, crusted with fresh pecans, Creole Meunière sauce, crispy fried onion strings 8.29
- STEAK LABOUCHERE** Seared USDA Prime sirloin steak, angel hair pasta, garlic butter, Labouche sauce 8.29
- SHRIMP ORLEANS** Gulf shrimp, Andouille and smoked sausage, Creole trinity of vegetables, shrimp stock, cream, steamed rice 7.95

## SOUPS

- CORN & CRAB BISQUE** Lump crabmeat, corn and green onions in a sweet cream bisque Cup 5.49 Bowl 7.95
- CAJUN GUMBO YA YA** *Since 1983* Classic Cajun roux, loaded with shrimp and crawfish Cup 5.49 Bowl 7.95
- New** **WHITE CHICKEN CHILI** Golden hominy, green chilies slow cooked Cup 5.49 Bowl 7.95




BRIE, STRAWBERRY AND ALMOND SALAD

ALWAYS FRESH  
ALWAYS NEW ORLEANS  
ALWAYS COPELAND'S

## SALADS

ADD A CUP OF SOUP TO ANY SALAD 2.00

- New** **BRIE, STRAWBERRY AND ALMOND SALAD** Almond crusted Brie wedges, spring mix, arugula, sliced strawberries, shaved onions, toasted almonds, crisp bacon, Balsamic vinaigrette 7.95
- SHRIMP & LUMP CRABMEAT REMOULADE SALAD** Celery, tomatoes, Remoulade dressing, avocado 14.29 Small 7.79
- GRILLED CHICKEN COBB SALAD** Tomatoes, Bleu cheese, bacon, avocado, boiled egg, Balsamic vinaigrette 13.49 Small 7.29
- SALMON COBB SALAD**  Grilled salmon, bacon, tomatoes, eggs, red onions, avocado, Balsamic vinaigrette 15.95
- PENTHOUSE SALAD®** Tomatoes, eggs, Cheddar cheese, bacon, homemade croutons, choice of dressing 9.95 House 5.95
- CAESAR SALAD** Fresh, chilled romaine, Copeland's Caesar dressing, Parmesan cheese, homemade croutons 8.95 Small 5.29
- New** **CREOLE TUNA SALAD** Freshly seared tuna, tomato and olive salad, boiled eggs, crushed potatoes remoulade, asparagus, spicy green beans, St. Charles croutons 15.95
- 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 9.29 Small 4.95 Add Sliced Prime Sirloin Steak 5.95

Add chicken 3.95 or shrimp 4.95 grilled or fried to any salad



Eat Fit NOLA menu items meet the nutritional criteria designated by Ochsner Health System. 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. Ask your server for more details or visit [EatFitNOLA.com](http://EatFitNOLA.com)



## NEW ORLEANS CUISINE

- SHRIMP AND TASSO PASTA** *Since 1983* Gulf shrimp pan sautéed, Tasso, Parmesan cheese, cream sauce, bow tie pasta 15.95
- CRAWFISH FETTUCCINE** Crawfish sautéed in a light cream sauce with green onions, special seasonings, fettuccine 14.49
- JAMBALAYA PASTA** *Since 1983* Shrimp, chicken, Andouille sausage, spicy jambalaya sauce, mushrooms, bow tie pasta 15.95
- CRAWFISH ETOUFFÉE** Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 16.95
- EGGPLANT PIROGUE®** *Since 1983* Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta 15.95
- BBQ SHRIMP BOIL** Jumbo Gulf shrimp, Andouille sausage, roasted corn, boiled potatoes in a spicy garlic seafood broth 14.79
- BLACKENED BAYOU CHICKEN** Blackened chicken breast, Madeira mushroom dressing, crawfish tasso cream sauce 15.95
- New* **SHRIMP & MIRLITON PASTA** Sautéed shrimp, stewed mirliton, grape tomatoes, garlic lemon butter sauce, linguine pasta, topped with fried mirliton strips, microgreens, St. Charles Croutons 14.95



SHRIMP & MIRLITON PASTA



BLACKENED BAYOU CHICKEN

## COPELAND'S FAVORITES

- VEAL COPELAND®** *Since 1983* Milk-fed veal, spiced and panéed, Gulf shrimp, Tasso, in a creamy sauce served over linguine 17.95
- LUMP CRABCAKES WITH ZUCCHINI BASIL "PASTA"** Sautéed jumbo shrimp, grape tomatoes, parmesan broth 16.95
- CRABCAKES AND SHRIMP ALFREDO** Fried crabcakes, shrimp, angel hair pasta, light shrimp Alfredo sauce 16.95
- TOMATO BASIL CHICKEN** Grilled chicken breast, angel hair pasta, plum tomatoes, basil, olive oil, garlic, Parmesan cheese 13.95
- CHICKEN ALFREDO** Breaded fresh chicken breast, linguine sautéed in Alfredo sauce 14.95
- GRILLED CHICKEN WITH YAMS** Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 14.95
- CHICKEN PARMESAN** Breaded fresh chicken breast fried, angel hair, Alfredo, Marinara, Mozzarella, Fontina and Parmesan 14.95
- SEAFOOD PLATTER** Shrimp, crawfish tails, oysters (seasonal), crabcake, crispy catfish, onion strings, fries, corn fritters 24.49
- PASTA SHRIMP COPELAND** Shrimp, sautéed in a shrimp butter sauce with garlic, mushrooms, angel hair pasta 15.49
- SHRIMP DUCKY** Roasted and flash fried strips of duck, sautéed Gulf shrimp, Burgundy mushroom sauce, rice or fettuccine 16.49
- SHRIMP MAGNOLIA PASTA** Shrimp, mushrooms, tomatoes, garlic, basil, shrimp butter, white wine, garlic butter, fettuccine 15.95

## BURGERS & SANDWICHES

- COPELAND BURGER** *Since 1983* Monterey Jack, Cheddar, Applewood smoked bacon, beefy mayo, Tiger sauce, croissant, fries 12.95
- HICKORY CHEDDAR BURGER** Tangy BBQ glaze, diced yellow onions, grated Cheddar cheese, fries 12.49
- BLACKENED BBQ CHICKEN MELT** BBQ glaze, cheese mix, mushrooms, bacon, onion strings, Honey Mustard, fries 12.49
- New* **SPICY CHICKEN SANDWICH** Garlic mayo, Sweet & Sour pickles, roasted pecan cole slaw, Steen's Cane Syrup, fries 11.95
- ROAST BEEF RICH-BOY** Horseradish mayo, lettuce, tomato, pickle on New Orleans own French bread with fries. 11.95
- CATFISH PO-BOY** Hand-battered, golden fried, dressed and served overstuffed with fries 11.95
- CHICKEN AND AVOCADO CLUB** Sliced avocado, bacon, lettuce, tomato, garlic mayo, Swiss cheese, brioche bread, fries 11.95





CLASSIC FILET



CRAB STUFFED CATFISH BORDELAISE


## STEAK

*All steaks are broiled to your satisfaction and served with a complimentary side.*

**RIBEYE** *Since 1983* Finest hand selected, 14 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling 34.95

**AL'S FAVORITE FILET** 8 oz. center cut, Certified Angus Beef®, topped with caramelized onions and sizzling steak butter 36.95

**CLASSIC FILET** *Since 1983* Tender center cut Certified Angus Beef® filet served sizzling 6 oz. 31.95 8 oz. 35.95

**PRIME TOP SIRLOIN**  10 oz. USDA Prime top sirloin steak served sizzling 26.95

### SPECIALTY TOPPINGS

Garlic Sautéed Crabmeat 5.95	Garlic 1.50
Garlic Sautéed Crawfish 4.95	Bleu Cheese 2.00
Caramelized Onions 1.00	René Mushrooms 1.00

## FISH

*New* **CHESAPEAKE SALMON** Pan roasted salmon, sautéed baby spinach, lump crabmeat and a white wine lemon sauce 25.95

**CRAB STUFFED CATFISH BORDELAISE** Catfish, lump crabmeat stuffing, broiled, crawfish rice pilaf, one side 17.49

**CATFISH ACADIANA®** Golden fried catfish, shrimp butter sauce, roasted pecan cole slaw, two corn fritters, one side 14.95

**BLACKENED CATFISH** Served with crawfish rice pilaf and choice of any one side 14.95 Add a fillet of catfish for 3.95

*New* **PECAN CRUSTED RICOCHET CATFISH** Creole Meunière sauce, roasted pecan cole slaw, two corn fritters, one side 15.49

**BLACKENED REDFISH** Farm raised redfish blackened or grilled, served with crawfish rice pilaf, one side 24.95

*Topped with your choice of Lemon Bordelaise, Garlic Butter, or Creole Meunière.*

## SIGNATURE SIDES

<i>New</i> Tasso Macaroni & Cheese 3.95	Side Salad 2.49
Red Hot Potatoes 2.95	<i>New</i> Crawfish Rice Pilaf 3.95
Steamed Broccoli Florets 3.95	Vegetables Toot Toot® 2.95
Red Beans and Rice 2.95	<i>New</i> Garlic Sautéed Spinach 3.95
Creamed Spinach 3.95	Fresh Baked Potato 4.95
Grilled Asparagus 3.95	Mashed Sweet Potatoes 3.95

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