

GARDEN DISTRICT MENU

\$39.99

First Course

Caesar Salad

Entrée

Please select one of the following

TOMATO BASIL CHICKEN

Hickory grilled chicken served over angel hair pasta sautéed with olive oil, garlic, basil and roma tomatoes

CLASSIC 8 OZ. FILET WITH CARMELIZED ONIONS

Broiled medium in an 1800 degree oven to sear in the juices served with red hot mashed potatoes

VEAL COPELAND

Milk-fed veal, spiced and paned with a creamy blend of linguine, shrimp and Tasso

13 oz RIBEYE

Broiled medium in an 1800 degree oven to sear in the juices served with red hot mashed potatoes

DAWN'S SALMON CHEESECAKE

Hickory grilled salmon filet served over fresh spinach sautéed in olive oil and roasted garlic, then topped with crabmeat

FRIED SHRIMP PLATTER

Gulf shrimp seasoned and fried then served with fritters, french fries and onion strings

Dessert

SOUTHERN STYLE CHEESECAKE

with strawberry topping

or

CHOCOLATE FUDGE CAKE

4310 Southside Blvd.

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www.copelandsjacksonville.com



BOURBON STREET MENU

\$26.99

First Course

House Salad

with peppercorn ranch dressing

Entrée

Please select one of the following

WOOD GRILLED CHICKEN & YAMS

Topped with roasted pecans, caramelized onions, and our homemade worcestershire sauce

SHRIMP ETOUFFEE

Classic roux based sauce with garlic, green onions and spices served over rice

CATFISH ACADIANA

Fried catfish filets topped with creamy shrimp butter served with fresh steamed vegetables

SKILLET BLACKENED CHICKEN

Served with red hot mashed potatoes and creole corn

BURGUNDY BEEF

Tender beef filet tips in a savory burgundy-mushroom sauce served over rice

Dessert

BROWNIE DELUXE

Rich brownie with pecans & smooth fudge icing

or

SOUTHERN STYLE CHEESECAKE

with strawberry topping

Dinner Banquet Menus

All Menus include choice of coffee, tea or soda

A 20% gratuity and applicable taxes will be added to all checks

FRENCH QUARTER MENU

\$32.99

First Course

Caesar Salad

Entrée

Please select one of the following

STEAK LABOUCHERE

Seared ribeye steak, sliced thin, garlic butter, tossed with angel hair pasta with Labouchere sauce

CRABCAKES AND SHRIMP ALFREDO

Twin fried crabcakes on a bed of angel hair pasta topped with a light shrimp Alfredo sauce

RICOCHET CATFISH

Lightly fried catfish topped with a sesame pecan mix, creole meuniere sauce, and onion strings then served with fresh steamed vegetables

WOOD GRILLED CHICKEN & YAMS

Topped with roasted pecans, caramelized onions, and our homemade worcestershire sauce

12 oz. PRIME TOP SIRLOIN

Broiled medium in an 1800 degree oven to sear in the juices and served with red hot mashed potatoes

WOOD GRILLED SALMON

Hickory grilled salmon filet served with fresh steamed vegetables

SHRIMP & CRAWFISH ETOUFFEE

Classic roux based sauce with garlic, green onions and spices served over rice

Dessert

WHITE CHOCOLATE BREAD PUDDING

Decadent white chocolate & frangelico cream sauce

or

SOUTHERN STYLE CHEESECAKE

with strawberry topping