

## MARDI GRAS MENU

\$25.99

### First Course

Caesar Salad

### Entrée

Please select one of the following

WOOD GRILLED CHICKEN & YAMS  
Topped with roasted pecans, caramelized onions, and  
our homemade worcestershire sauce

GRILLED SALMON  
Fresh filet of salmon, hickory grilled and  
served with steamed vegetables

FILET MIGNON  
Classic 6 oz. tender filet broiled in an 1800 degree oven  
served with red hot mashed potatoes

SHRIMP DUCKY  
Strips of fresh duck with sautéed shrimp in a rich burgundy  
mushroom sauce and served over rice

CRABCAKE AND SHRIMP ALFREDO  
Fried crabcake on a bed of angel hair pasta  
topped with a light shrimp Alfredo sauce

ST. LOUIS RIBS  
½ rack of "fall off the bone" tender ribs, smothered in our  
homemade BBQ sauce and served with french fries

### Dessert

WHITE CHOCOLATE BREAD PUDDING  
Decadent white chocolate & frangelico cream sauce  
or

SOUTHERN STYLE CHEESECAKE  
with strawberry topping

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[www.copelandsjacksonville.com](http://www.copelandsjacksonville.com)



## ZYDECO MENU

\$14.99

### First Course

House Salad

with peppercorn ranch dressing

### Entrée

Please select one of the following

RICOCHET CATFISH  
Lightly fried catfish topped with sesame pecan mix,  
creole mueniere sauce and onion strings  
served with fresh steamed vegetables

GRILLED CHICKEN ALFREDEAUX  
Hickory wood grilled breast of chicken, served with fettuccine  
sauteed in a rich, creamy alfredeaux sauce

### SHRIMP CREOLE

Shrimp sauteed in a traditional creole sauce  
served with white rice

### PASTA SHRIMP COPELAND

Tender gulf shrimp sautéed with garlic, mushrooms and  
fresh herbs then served over angel hair pasta

ANDOUILLE SAUSAGE, RED BEANS AND RICE  
A New Orleans tradition, from the best recipe of its kind

### SIMPLY GRILLED CHICKEN

Tender, juicy grilled chicken breast  
served with red hot mashed potatoes

### SHRIMP PO-BOY

Golden fried shrimp on a po-boy loaf with lettuce, tomato, and  
tartar sauce - served with french fries

## Lunch Banquet Menus

All Menus include choice of coffee, tea or soda

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

## DIXIELAND MENU

\$18.99

### 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 AND TASSO PASTA  
Shrimp sautéed with tasso in a parmesan cheese and cream  
sauce, tossed with bow tie pasta and  
topped with green onions

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

SKILLET BLACKENED CHICKEN  
Served with red hot mashed potatoes

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

JAMBALAYA  
Shrimp, chicken, andouille & more in a seasoned creole sauce  
served over penne pasta

GRILLED FRESH FISH  
Fresh filet of fish, hickory grilled &  
served with steamed vegetables

### Dessert

BROWNIE DELUXE  
with pecans and fudge icing  
or  
SOUTHERN STYLE CHEESECAKE  
topped with strawberry sauce