



EGGPLANT PIROGUE®



GRILLED CHICKEN WITH YAMS



VEAL COPELAND®

CLASSICS

SHRIMP DUCKY 15.99

Strips of fresh duck with sautéed shrimp in a rich Burgundy mushroom sauce over rice or linguine.

EGGPLANT PIROGUE® *Since 1983* 15.99

Fresh Cajun fried eggplant slices, smothered in a delicious au gratin sauce with shrimp and crab claws. Served over angel hair pasta.

BLACKENED CHICKEN 12.49

Blackened fresh chicken breast, sautéed peppers, served with choice of any two signature sides.

GRILLED CHICKEN WITH YAMS 15.99

Mashed sweet potatoes, roasted pecan pieces, caramelized onions, homemade Worcestershire sauce, onion strings.

SHRIMP CREOLE 15.99

Traditional New Orleans sauce loaded with shrimp ladled over steamed rice.

SIMPLY GRILLED CHICKEN 12.49

Grilled chicken breast served with choice of any two signature sides.

STUFFED SHRIMP 15.99

Jumbo shrimp stuffed with crabmeat dressing, breaded and fried to a golden brown. Served over Tasso butter cream with fries.

VEAL COPELAND® *Since 1983* 17.99

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

Add an extra slice of veal for 2.00

SHRIMP ETOUFFÉE 15.99

A classic Louisiana dish. Shrimp in a dark roux-based sauce seasoned with garlic, green onions, and spices, ladled over white rice.

Try it with crawfish *(seasonal)* 17.99

ANDOUILLE SAUSAGE, RED BEANS AND RICE *Since 1983* 10.99

A New Orleans tradition, from the best recipe of its kind.