

TRY OUR  
SMALL TASTING PLATES  
FOR LUNCH

# LUNCH MENU

LUNCH AVAILABLE UNTIL 4PM

VALUE PRICED  
AT 10.99 AND  
UNDER

## SOUPS AND SALADS

**SOUP DU JOUR BOWL 3.99 BIG BOWL 5.99**

Ask your server about our fresh homemade soup of the day.

**SOUP DU JOUR & SALAD 7.99**

Copeland's Soup Du Jour and House Salad.

**SOUP & LOADED BAKED POTATO 7.99**

Copeland's Soup Du Jour and Loaded Baked Potato.

**PENTHOUSE SALAD® 8.99**

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

**ADD CHICKEN OR SHRIMP, GRILLED OR FRIED 4.49**

**STEAK CHOP SALAD 10.99**

Prime ribeye steak, chopped mixed greens, hearts of palm, olives, red onion, boiled egg, bacon, Bleu cheese, tomatoes, red wine vinaigrette, garnished with fried onion strings.

**APPLE ALMOND BLEU SALAD 7.99**

Fresh apple, toasted almonds, crumbled Bleu cheese, sun dried tomato, red onion, mixed greens, Honey Balsamic vinaigrette.

**\*FULL SALAD SELECTION INSIDE MENU**

## SANDWICHES

**SHRIMP PO-BOY 9.99**

Golden fried and served dressed on New Orleans own French bread with fries.

**\*COPELAND BURGER *Since 1983* 9.99**

1/2 lb. hand-formed choice ground chuck, Monterey Jack, Cheddar cheese, crispy bacon, beefy mayo, Tiger sauce on a croissant, fries.



**\*HICKORY CHEDDAR BURGER 9.99**

8 ounce hand-formed ground chuck, tangy BBQ sauce, diced yellow onions, grated Cheddar cheese, fries.

**LE CLUB CROISSANT *Since 1983* 9.99**

Smoked turkey, lean ham, bacon, cheeses, served with Tiger sauce and fries.

**\*ADDITIONAL PO-BOYS AND SANDWICHES INSIDE MENU**

## SIGNATURE ENTREES

Side salad with lunch entree add 1.99

**EGGPLANT PIROGUE® *Since 1983* 9.99**

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

**PASTA SHRIMP COPELAND 9.99**

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

**BLACKENED CATFISH 9.99**

Fillet of catfish seasoned and blackened, served with choice of any two signature sides.

**CATFISH ACADIANA® 9.99**

Golden fried catfish with our creamy shrimp butter sauce. Served with choice of any two signature sides.

**JAMBALAYA PASTA *Since 1983* 10.99**

Shrimp, chicken, Andouille and smoked sausages, spicy jambalaya sauce, peppers, mushrooms, bow tie pasta.

**CRAWFISH FETTUCCINE 9.99**

Crawfish sautéed in a light cream sauce with green onions, special seasonings, fettuccine.

**TOMATO BASIL CHICKEN 8.99**

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

**CHICKEN ALFREDO 8.99**

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

**BLACKENED CHICKEN 8.99**

Blackened fresh chicken breast, sautéed peppers, served with choice of one signature side.

**SHRIMP CREOLE 9.99**

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

**CRABCAKE & SHRIMP ALFREDO 10.99**

Crabcake on a bed of angel hair pasta, topped with a light shrimp Alfredo sauce.

**SHRIMP AND TASSO PASTA *Since 1983* 9.99**

Shrimp sautéed with Tasso in a Parmesan cheese and cream sauce, bow tie pasta.

**RICOCHET CATFISH® 9.99**

Lightly fried catfish, topped with pecans, sesame and Creole Meunière sauce. Served with choice of any two signature sides.

**CHICKEN PARMESAN 9.99**

Breaded fresh chicken breast fried, angel hair pasta with Marinara, drizzled with Alfredo, melted Mozzarella, Fontina and Parmesan cheeses.

**EGGPLANT PARMESAN 7.99**

Seasoned and fried eggplant slices, angel hair pasta with Marinara, drizzled with Alfredo, melted Mozzarella, Fontina and Parmesan cheeses.

**Add a chicken cutlet for 1.00**

**ANDOUILLE SAUSAGE,  
RED BEANS AND RICE *Since 1983* 8.99**

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

**GRILLED CHICKEN WITH YAMS 10.99**

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

**SHRIMP ETOUFFÉE 9.99**

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) 11.99**