

## APPETIZERS

- ARTICHOKE AND SPINACH DIP**   
Served with fried bow tie pasta with Monterey Jack Cheese. 11.49
- SOUTHWEST EGG ROLLS** **NEW**  
Spinach, roasted peppers, corn, black beans, monterey jack, colby cheese. Served with southwest ranch, chimichurri sauce, avocado and cotija cheese. 9.99
- BUFFALO SPRING ROLLS**   
Chicken, hot sauce, Mozzarella, ranch dressing, wing butter sauce. 11.49
- HOT CRAB CLAWS**   
Fresh Louisiana Blue Crab claws (seasonal) sautéed in an olive oil vinaigrette, garlic, crispy crouton toast. 13.99
- FIRECRACKER RANGOONS**  
Blended lump crab, ginger shrimp & cream cheese. Served with Firecracker sauce, marinated cucumber and sweet chili sauce. 9.99
- JAZZY TENDERS**   
Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade bleu cheese or ranch dressing 10.99

- CRAB AND CRAWFISH BAKE**  
Lump crabmeat, crawfish tails and artichoke hearts in a Parmesan cheese sauce. Served with crispy garlic croutons. 12.99
- SPICY CRAWFISH CHEESE FRIES** **NEW**  
Twice fried tavern fries, pimento cheese sauce, crawfish gravy, Mozzarella-fontina mix. 11.99
- CRAWFISH BREAD**  
Artichoke and spinach, crawfish, alfredo sauce, monterey jack cheese. 12.99
- BAYOU BROCCOLI**   
Broccoli, crispy bacon, melted cheese mix, and our original Tiger sauce. 10.49
- BUFFALO WINGS**  
Breaded, tossed in wing butter sauce. Served with homemade Bleu cheese or Ranch dressing. 12.49
- BALSAMIC HERBED BRUSCHETTA**  
Marinated tomatoes, basil, feta cheese with toasted pita. 6.99

## SOUPS & SALADS

- FRENCH ONION**  
Rich beef broth of stewed onions, melted Swiss and Mozzarella cheese, croutons. 5.99
- GUMBO** Cup 5.99 | Bowl 8.49  
Chicken, smoked sausage, okra.
- BISTRO HOUSE**  
Large 8.99 | Small 3.99
- CAESAR SALAD**  
Large 9.99 | Small 3.99
- COBB SALAD**  
Avocado, diced eggs, tomatoes, shaved onions, spicy bacon, croutons, Bleu cheese. 10.99
- SHRIMP, CRAB & AVOCADO**  
Boiled Gulf shrimp, tomatoes, red onions, Kalamata olives, egg, Spicy Louis dressing, avocado and golden fried or fresh lump crabmeat. Large 15.99 | Small 9.79
- Add grilled or panéed chicken 3.99  
Add grilled shrimp 4.99  
Add grilled/blackened salmon 9.99  
Add soup 2.99

## LUNCH PLATES 12.99

- Served Monday - Friday from 11am- 4pm: Lunch portion sized entrée with salad, biscuit and brownie.  
**Substitute Brownie for Strawberry Cheesecake + 6.00**
- CRAWFISH RAVIOLI**  
Fried ravioli, stuffed with Ricotta, topped with crawfish tails, green onions in a spicy crawfish cream sauce.
- BLACKENED CHICKEN ALFREDO**  
Alfredo, linguine pasta.
- GARDEN CHICKEN**  
Seared breast, sautéed mushrooms, squash noodles and lemon butter sauce.
- CRABCAKE AND SHRIMP ALFREDO**  
Fried crabcake, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce.
- MEATBALL MARINARA** **NEW**  
Beef, pork & veal blended meatballs, marinara, garlic butter, angel hair pasta, parmesan herb mix.
- JAMBALAYA PASTA**  
Gulf shrimp, chicken, Andouille, peppers, mushrooms, bow tie pasta.
- BBQ SHRIMP LINGUINE**  
Jumbo Gulf shrimp, Creole seasoning, garlic. Worcestershire butter sauce over linguine.
- RED BEANS AND RICE**  
Served with Andouille.

## PLATES

- BISTRO TROUT WITH CRAWFISH GRAVY**  
Lightly fried trout, rosemary red mashed potatoes, crawfish gravy. 24.99
- ISLAND GRILLED SALMON & SHRIMP** **NEW**  
Tropical seasonings, poke marinade, jasmine rice, island glaze, grilled pineapple & avocado salsa. 25.99
- GARDEN CHICKEN**  
Seared breast, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce. 13.99
- STEAK DIJON**  
Filet medallions seared, rosemary red mashed potatoes, asparagus, creamy dijon & mushroom demi gloss. 25.99
- CHICKEN WITH WAFFLES**  
Buttermilk waffles, fried cutlets topped with powdered sugar, cane syrup. 12.99
- SPICY HERB FRIED CHICKEN**  
Half chicken marinated 12 hours and fried. Served with French fries (please allow 15 minutes). 14.99
- HERB CRUSTED SALMON**  
Seared with herbs and seasoning, topped with lump crab meat garlic bordelaise with rosemary roasted potatoes. 25.99
- FRIED SEAFOOD PLATTER**  
Gulf shrimp, oysters (seasonal), catfish, beer-battered French fries, French bread, tartar sauce and spicy cocktail sauce, hand-battered fried onion string. 24.99
- FRIED SHRIMP OR CATFISH PLATTER** 19.99

## PASTAS

- CRABCAKE AND SHRIMP ALFREDO**   
Fried crabcake, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 17.99
- CRAWFISH RAVIOLI**  
Fried ravioli, stuffed with Ricotta, topped with crawfish tails, green onions in a spicy crawfish cream sauce. 17.99
- CHICKEN PASTA COPELAND**  
Panéed chicken over crawfish tails in a spicy parmesan cream sauce with bow tie pasta and green onions. 16.99
- JAMBALAYA PASTA**  
Gulf shrimp, chicken, Andouille, peppers, mushroom, bow tie pasta. 16.99
- CHICKEN PARMESAN**   
Fried, angel hair, alfredo, red sauce, Mozzarella, Fontina and Parmesan. 13.99

## SIDES 3.99

- FRENCH FRIES  
FRIED ONION STRINGS  
BROCCOLI FLORETS  
RED BEANS & RICE  
ROSEMARY RED MASH  
SQUASH NOODLES

## PIZZA PASTA BOWLS

- BBQ SHRIMP LINGUINE**  
Jumbo Gulf shrimp, Creole seasoning, garlic. Worcestershire butter sauce over linguine. 17.99
- BLACKENED SHRIMP ALFREDO**  
Gulf shrimp, alfredo, linguine pasta. 17.99
- BLACKENED CHICKEN ALFREDO**  
Alfredo, linguine pasta. 16.99
- MEATBALL MARINARA** **NEW**  
Beef, pork & veal blended meatballs, marinara, garlic butter, angel hair pasta, parmesan herb mix. 17.99
- STEAK LABOUCHERIE** **NEW**  
Filet tips, roasted red peppers, alfredo sauce, angel hair pasta Labouchere sauce. 19.99
- MEATBALL MARSALA** **NEW**  
Beef, pork & veal blended meatballs, marsala, mushrooms, demi glace, garlic butter, angel hair pasta, Mozzarella-fontina mix 17.99

## HANDHELDS

- Served with your choice of Beer-Battered French Fries or Hand-Battered Fried Onion Strings.
- FRIED CHICKEN STACK**  
Fried chicken strips on a brioche bun with goat cheese spread, Nonis Pepper Jelly & roasted peppers. 10.49
- SPICY FRIED CATFISH STACK**  
Fried catfish strips on a brioche bun, Colby cheese, spicy mayo, pickled cabbage. 11.49
- SWEET HEAT FRIED SHRIMP STACK** **NEW**  
Asian glazed fried shrimp, cilantro, island glaze, avocado, lettuce, red onion and firecracker sauce. 10.99
- MEATBALL MOZZARELLA STACK** **NEW**  
Deep fried meatballs, alfredo sauce, marinara, Mozzarella-fontina mix. 10.99
- AMERICAN CLASSIC CHEESEBURGER**  
Ground chuck, Colby cheese, lettuce, tomatoes, red onions, pickles, garlic aioli, mustard, ketchup. 12.99
- CHICKEN AND AVOCADO CLUB**  
Grilled chicken, avocado, bacon, lettuce, tomato, garlic aioli, Swiss cheese on toasted brioche bread. 11.99
- FRIED SHRIMP OR CATFISH PO-BOY**  
Dressed with tomatoes, tartar sauce, lettuce, pickles. 11.99






\* Copeland's Classic dishes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# WINE & SPECIALTY COCKTAILS

## WINE

WHITE	6 oz.	9 oz.			
<b>Riesling, Chateau Ste Michelle</b> Columbia Valley, Washington	9	13			27
<b>Sauvignon Blanc, Kendall-Jackson</b> Vintner's Reserve, California	9	13			27
<b>Sauvignon Blanc, Kim Crawford</b> Marlborough, New Zealand	11	16			33
<b>Pinot Grigio, Ruffino Lumina</b> Delle Venezie IGT, Italy	7	11			23
<b>Chardonnay, Trinity Oaks, California</b>	7	11			23
<b>Chardonnay, Kendall-Jackson</b> Vintner's Reserve, California	11	16			33
<b>Chardonnay, Sonoma-Cutrer</b> Russian River, California	14	20			42
<b>Moscato, Mezzacorona</b> Northern Italy	7	11			23
<b>White Zinfandel, Beringer, California</b>	7	10			22
<b>RED</b>					
<b>Pinot Noir, Three Thieves, California</b>	8	12			26
<b>Pinot Noir, Meiomi, Coastal California</b>	13	19			38
<b>Merlot, Blackstone, California</b>	8	12			26
<b>Malbec, Terrazas de los Andes</b> Mendoza, Argentina	9	14			29
<b>Cabernet Sauvignon, 14 Hands.</b> Columbia Valley, Washington	8	12			26
<b>Cabernet Sauvignon, Bonanza</b> California	10	14			29
<b>Cabernet Sauvignon, Joel Gott 815</b> California	12	18			36
<b>Red Blend, 7 Moons, California</b>	8	12			26
<b>ROSÉ AND SPARKLING</b>					
<b>Rosé, Meiomi, Coastal California</b>	10	15			32
<b>Champagne, Opera Prima</b> Castilla-La Mancha, Spain	7	11			23
<b>Prosecco, La Marca, Italy (187mL)</b>	12				

## BISTRO CLASSICS

### CRASH & BURN

Served with seven liquors including Bols Cordials, Dark Rum, Southern Comfort and Don Q Cristal Rum. Blended with tropical fruit juices and topped with Don Q 151 Rum. 9.99 Punch Bowl 15.99

### BISTRO MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice. 9.99

### HURRICANE

Pat O'brien's Hurricane mix, light rum, dark rum, orange slice. 8.99

### MAI TAI

Tropical juices mixed with dark rum, light rum, and Bols Triple Sec. 8.99

### LONG ISLAND ICED TEA

A classic blend of several liquors together with the taste of Sweet and Sour. 9.99

### NEW ORLEANS ICED TEA

Take a Long Island and add Grand Marnier. 9.99

### APPLEWOOD SMOKED

### BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon. 10.49 Non-alcoholic version 6.99

### PATRÓN PERFECT MARGARITA

Patrón Silver, Patrón Citrónge, fresh lime juice. 12.99

### CATEGORY 5

Blue Margarita featuring Sauza Gold Tequila, Blue Curacao, Sweet and Sour and a splash of lime. 14.99 Serves Two / 8.99 Serves One

### BLENDED BEVERAGES

Piña Colada, Peach Bellini, Mango or Strawberry Daquiri 10.00

**\$10 NEW  
FROZEN**

**CRASH & BURN, PEACH BELLINI OR  
STRAWBERRY LEMONADE**

## MARTINIS

### APPLETINI

Apple Vodka, Bols Sour Apple, Midori, sweet and sour, and Grenadine. 9.99

### BIG AL'S FAVORITE

### COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry. 9.99

### TITO'S LEMON DROP

Tito's Vodka, triple sec, sweet and sour. 9.99

### SANDY ASS

Cruzan Pineapple Rum, Island Blue Pucker, pineapple juice 9.99

### SEX IN THE CITY

Vodka, Peach Schnapps, pineapple, cranberry juice 9.99

### WOO WOO

Absolute Peach Vodka, Peach Schnapps, white cranberry juice 9.99

### STRAWTINI

Strawberry Vodka, sweetened strawberry halves 9.99

### GARDEN DISTRICT

Pomegranate Vodka, Cointreau, Chambord, pineapple, white cranberry juice 9.99

## HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM  
FRIDAY - SATURDAY 9PM - CLOSE

~ Half- Priced ~

### WELL DRINKS

### SELECT APPETIZERS

BALSAMIC HERBED BRUSCHETTA

BAYOU BROCCOLI

FIRECRACKER RANGOONS

ARTICHOKE & SPINACH DIP

\$2 OFF PREMIUM MARTINIS

\$3.00 DOMESTIC BEER

\$6.00

CRASH & BURN (SINGLE SERVE)

BLENDED BEVERAGES

FROZEN BEVERAGES

## Bakery

## CHEESECAKES

### ORIGINAL

Our original creamy cheesecake recipe with a buttery pecan crust. 6.99

### TOPPING ADD 2.00

Bananas Foster	Dulche de Leche & Praline
Fudge Brownie	White Chocolate Macadamia
Creme Caramel	White Chocolate Raspberry
Fresh Ripe Strawberry	White Chocolate Strawberry

### CHEF CRAFTED CHEESECAKE 8.99

Red Velvet	Cookies and Cream
Turtle	Killed By Chocolate

### STRAWBERRY STREUSEL CHEESECAKE 8.99

### MARDI GRAS CHEESECAKE 8.99

## HOMEMADE DESSERTS

### FUDGE BROWNIE A LA MODE 8.99

### WHITE CHOCOLATE BREAD PUDDING 7.99

### ALEX'S CARROT CAKE 8.99

### BIG AL'S CHOCOLATE FUDGE CAKE 8.99

## COFFEE

~ Available Anytime ~

### LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

CAPPUCCINO 3.79

DOUBLE ESPRESSO 3.49

CAFE AU LAIT 2.99

CAFE LATTE 3.99

CAFE MOCHA 3.99

ADD AN EXTRA SHOT OF ESPRESSO 1.99