

**APPETIZERS**

**JAZZY WINGS** **LIMITO TIME** 

Jumbo chicken wings seasoned, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing 16.99

**JAZZY TENDERS** 

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade bleu cheese or ranch dressing 12.99

**ARTICHOKE AND SPINACH DIP** 

Served with fried bow tie pasta with Monterey Jack Cheese. 13.49

**SOUTHWEST EGG ROLLS**

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. 13.99

**HOT CRAB CLAWS** 

Fresh Louisiana Blue Crab claws (seasonal) sautéed in an olive oil vinaigrette, garlic, crispy crouton toast. 15.99

Try with Shrimp 13.99

**FIRECRACKER RANGOONS**


Blended lump crab, ginger shrimp & cream cheese. Served with Firecracker sauce, marinated cucumber and sweet chili sauce. 10.99

**CRAB AND CRAWFISH BAKE**  
Lump crabmeat, crawfish tails and artichoke hearts in a Parmesan cheese sauce. Served with crispy garlic croutons. 13.49

**SPICY CRAWFISH CHEESE FRIES**

Twice fried tavern fries, pimento cheese sauce, crawfish gravy, Mozzarella-fontina mix. 12.99

**CRAWFISH BREAD** 

Artichoke and spinach, crawfish, alfredo sauce, monterey jack cheese. 13.49 

**BAYOU BROCCOLI®**

Broccoli, crispy bacon, melted cheese mix, and our original Tiger sauce. 10.99

**SOUPS & SALADS**

**FRENCH ONION**

Rich beef broth of stewed onions, melted Swiss and Mozzarella cheese, croutons. 5.99

**GUMBO** Cup 6.49 | Bowl 8.99

Chicken, smoked sausage, okra.

**BISTRO HOUSE**

Large 10.49 | Small 5.49

**CAESAR SALAD**

Large 11.49 | Small 5.49

**COBB SALAD**

Avocado, diced eggs, tomatoes, shaved onions, spicy bacon, croutons, Bleu cheese. 11.49

**SHRIMP, CRAB & AVOCADO**

Boiled Gulf shrimp, tomatoes, red onions, Kalamata olives, egg, Spicy Louis dressing, avocado and golden fried or fresh lump crabmeat.

Large 16.99 | Small 10.49

**Add grilled or panéed chicken 3.99**

**Add grilled shrimp 4.99**

**Add grilled/blackened salmon 9.99**

**Add soup 3.99**

**LUNCH PLATES** 13.49

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.

**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 CATFISH WITH CRAWFISH GRAVY**

Lightly fried seasoned catfish filets, served over rosemary red mashed potatoes, and topped with crawfish cream sauce and green onions. 19.99

**ISLAND GRILLED SALMON & SHRIMP**

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 LABOUCHERIE** 

Filet medallions, roasted red peppers, alfredo sauce, angel hair pasta Labouchere sauce. 19.99

**FRIED CHICKEN & WAFFLES**

Buttermilk vanilla waffles topped with fried chicken cutlets, maple syrup, garlic butter and powdered sugar 14.29

**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. 26.99

**FRIED SEAFOOD PLATTER**

Gulf shrimp, crispy catfish, onion strings, beer-battered French fries, garlic toast, cocktail and tarter sauce 25.99

**FRIED SHRIMP OR CATFISH PLATTER**

Gulf shrimp or crisp catfish, onion strings, beer-battered French fries, garlic toast, cocktail and tarter sauce 21.49

**PIZZA PASTA BOWLS HANDHELDS**

**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

**SIDES** 4.59

**FRENCH FRIES**

**FRIED ONION STRINGS**

**BROCCOLI FLORETS**

**RED BEANS & RICE**

**ROSEMARY RED MASH**

**SQUASH NOODLES**

Served with your choice of Beer-Battered French Fries or Hand-Battered Fried Onion Strings.

**SWEET HEAT FRIED SHRIMP PITA**

Asian glazed fried shrimp, cilantro, island glaze, avocado, lettuce, red onion and firecracker sauce wrapped in pita bread. 12.49

**CHICKEN CAESAR PITA**

Romaine ribbons, parmesan cheese, roma tomatoes, diced bacon and seared chicken cutlets wrapped in pita bread. 11.99

**FRIED CHICKEN STACK**

Fried chicken strips on a brioche bun with goat cheese spread, Nonis Pepper Jelly & roasted peppers. 12.49

**SPICY FRIED CATFISH STACK**

Fried catfish strips on a brioche bun, Colby cheese, spicy mayo, pickled cabbage. 12.49

**AMERICAN CLASSIC CHEESEBURGER**

Ground chuck, Colby cheese, lettuce, tomatoes, red onions, pickles, garlic aioli, mustard, ketchup. 13.49

**CHICKEN AND AVOCADO CLUB**

Grilled chicken, avocado, bacon, lettuce, tomato, garlic aioli, Swiss cheese on toasted brioche bread. 13.49

**FRIED SHRIMP OR CATFISH PO-BOY**

Dressed with tomatoes, tartar sauce, lettuce, pickles. 13.99

**PASTAS**

**CRABCAKE AND SHRIMP ALFREDO** 

Fried crabcake, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 19.99

**CRAWFISH RAVIOLI**

Fried ravioli, stuffed with Ricotta, topped with crawfish tails, green onions in a spicy crawfish cream sauce. 18.99

**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. 18.99

**CHICKEN PARMESAN** 

Fried, angel hair, alfredo, red sauce, Mozzarella, Fontina and Parmesan. 15.99



\* **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.	Bottle
<b>Riesling, Chateau St. Michelle</b> Columbia Valley, Washington	9	13	27
<b>Sauvignon Blanc, Kendall-Jackson</b> Vintner's Reserve, California	9	13	27
<b>Sauvignon Blanc, Matua</b> Marlborough, New Zealand	11	16	33
<b>Pinot Grigio, Fontana Candida</b> Veneto, Italy	7	11	23
<b>Chardonnay, Three Thieves 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, Castello del Poggio</b> Italy	8	12	26
<b>White Zinfandel, Beringer, California</b>	7	10	22

### RED

<b>Pinot Noir, Three Thieves, California</b>	8	12	26
<b>Pinot Noir, Meiomi, Coastal California</b>	13	19	38
<b>Pinot Noir, La Crema, Monterey</b>	11	16	33
<b>Merlot, Decoy, California</b>	11	16	33
<b>Malbec, Trivento Reserve</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, Conundrum</b> California	9	14	29

### ROSÉ AND SPARKLING

<b>Rosé, Studio Miraval</b> Provence, France	11	16	33
<b>Champagne, Opera Prima,</b> Castilla-La Mancha, Spain	7	11	23
<b>Prosecco, Maschio, 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, PINA COLADA OR  
STRAWBERRY LEMONADE**

## MARTINIS

### SIDECAR

Old forester bourbon, Cointreau, simple syrup, lemon juice with a partial sugar rim 11.99

### 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

BAYOU BROCCOLI

FIRECRACKER RANGOONS

ARTICHOKE & SPINACH DIP

\$2 OFF PREMIUM MARTINIS

\$3.00 DOMESTIC BEER

\$7.00

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

Cookies and Cream Killed By Chocolate Turtle

## Featured Dessert

### BLUEBERRY CHEESECAKE CRUMBLE

Homemade creole cheesecake topped with blueberry cobbler and pecan crust 7.99

### CHANTILLY CHEESECAKE

Signature cheesecake topped with blueberries, strawberries and Frangelico sauce 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

RUM CREAM BREAD PUDDING

Topped with rum sauce made with Gambino's King Cake Rum Cream 7.99

## COFFEE

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