Cheesecake BISTRO
by Copeland's

Starters

Artichoke & Spinach Dip
Topped with Monterey Jack cheese. Served with our unique fried bow tie pasta. 15.49

Southwest Chicken Egg Rolls *New*
Eggrolls stuffed with seasoned chicken, corn, black beans and mixed cheese. Served with southwest ranch, guacamole and crushed pepper parmesan. 13.49

Jazzy Tenders
Chicken tenders tossed in a mild buffalo sauce, topped with bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing. 16.29

Bistro Fried Chicken Nachos *New*
Tortilla chips piled high with creamy red beans, fried chicken, pimento cheese sauce, melted mixed cheese, southwest ranch, guacamole, jalapeños and cilantro. 10.99

Jazzy Wings
Jumbo chicken wings, seasoned, floured, and fried. Tossed in our mild buffalo sauce and served with homemade cheddar bleu cheese or ranch dressing. 16.99

Boudin Balls *New*
Pork, rice and vegetables, battered and breaded, served over red peppers, topped with parsley and served with our ranch dressing. 10.99

Sautéed Garlic Shrimp
Sautéed Gulf shrimp, olive oil vinaigrette, garlic, crispy crouton toast. 14.99

Crawfish Bread
Artichoke and spinach, sautéed crawfish, alfredo sauce, Monterey Jack cheese. 15.99

Seafood Au Gratin *New*
Louisiana crawfish tails and Gulf shrimp au gratin. Served with crispy crouton toast. 14.99

Soups & Salads

Corn and Crab Bisque
Lump crab meat, corn, green onions in a sweet cream bisque. 8 oz. 7.99

Chicken and Sausage Gumbo
Chicken, smoked sausage, okra. Served with white rice. 8 oz. 7.99

Penthouse Salad®
Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, cheese toast, choice of dressing. 9.49 | 14.99

Caesar Salad 8.49 | 13.49

Add To Salad:
Chicken (grilled or fried) 5.99
Shrimp (grilled or fried) 6.99
Salmon (grilled or blackened) 11.29
Cup of soup 5.99

Handhelds

Copeland Burger
Croissant, Monterey Jack cheese, cheddar cheese, applewood smoked bacon, lettuce, tomato, onion, sweet and sour pickles, our original Tiger Sauce, garlic mayo. Served with French fries. 16.49

Fried Shrimp or Catfish Po-boy
Hand-battered Gulf shrimp or catfish dressed with tartar sauce, shredded lettuce, tomatoes, sweet and sour pickles and served overstuffed. Served with French fries. 15.99

Chicken Monterey Sandwich *New*
Fried chicken topped with applewood smoked bacon, Monterey Jack cheese, guacamole, shredded lettuce, tomatoes and ranch dressing on a brioche bun. 14.99

Trio Platters

Blackened Trio
Blackened chicken, blackened catfish, and blackened shrimp served over angel hair pasta and topped with lemon bordelaise sauce. 22.99

Bistro Gulf Shrimp Trio *New*
A trio of Gulf shrimp favorites featuring Popcorn Shrimp, Garlic Sautéed Shrimp Pasta and classic Shrimp Étouffée. 22.99

Taste of New Orleans *New*
A trio of Louisiana favorites featuring Shrimp Étouffée, fried crab cake with lemon bordelaise sauce and creamy Crawfish Fettuccine. 22.49

Signature Plates

Grilled Chicken & Yams
Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions, green onions and Worcestershire sauce. 16.99

Fried Chicken & Waffles
Buttermilk vanilla waffles spread with garlic butter, topped with fried chicken cutlets and powdered sugar, served with maple syrup. 16.99

Spicy Fried Chicken
Half chicken marinated 12 hours and fried. Served with French fries (please allow 15 minutes). 17.99

New Orleans Red Beans and Rice *New*
Served with choice of: fried chicken tenders, Andouille link or fried catfish strips. 14.49

Fried Seafood Platter
Gulf shrimp, crabcake, crispy catfish, French fries, corn fritters, garlic toast, cocktail and tartar sauce. 25.99

Fried Shrimp or Catfish Platter
Crispy catfish or Gulf shrimp, French fries, corn fritters, garlic toast, cocktail and tartar sauce. 21.99

Grilled Salmon
Served with Creole shrimp rice, one side. 26.29
Add a filet of salmon for 11.29

Blackened Catfish
Served with Creole shrimp rice, one side. 19.79
Add a filet of catfish for 5.99

Bistro Catfish with Crawfish Étouffée
Lightly fried seasoned catfish filets, served over rice, and topped with Crawfish Étouffée and green onions. 22.99

Pastas

Sautèed Garlic Shrimp Pasta
Seared Gulf shrimp, Rene mushrooms, garlic lemon butter sauce, over angel hair pasta, with crispy crouton toast. 17.99

BBQ Shrimp Linguine
Jumbo Gulf Shrimp, creole seasonings, garlic, Worcestershire butter sauce over linguine served in a pizza pasta bowl. 18.99

Chicken Alfredo
Breaded chicken breast, linguine pasta, alfredo sauce. 19.49 *Try it grilled!*

Chicken Parmesan
Breaded chicken breast, angel hair pasta, alfredo, marinara, mozzarella cheese, parmesan cheese.19.79 *Try it grilled!*

Crawfish Ravioli
Fried ravioli, stuffed with ricotta, topped with crawfish tails, green onions in a spicy crawfish cream sauce. 21.99

Smothered Chicken Ravioli *New*
Cheese ravioli with breaded chicken, creamy mushroom peppercorn sauce, mozzarella, red peppers and parmesan cheese. 21.49

Jambalaya Pasta
Gulf shrimp, chicken, Andouille, peppers, mushroom, and bow tie pasta. 20.99

Crawfish Fettuccine
Signature seasoned crawfish in parmesan cream sauce topped with green onions. 21.99

Crabcakes and Shrimp Alfredo
Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 22.99 *Try it blackened!*

Sides

Classic Sides 5.99
Mashed Sweet Potatoes
Red Beans and Rice
Corn Fritters
French Fries
Side Salad

Premium Sides 6.49
Broccoli Florets
topped with parmesan cheese
Macaroni and Cheese

20% service charge will be added to parties of 6 or more.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SOME FOODS MAY CONTAIN NUTS, TRACES OF NUTS AND NUT OILS OR MAY HAVE BEEN MADE ALONGSIDE OTHER PRODUCTS CONTAINING NUTS. WE CANNOT BE HELD RESPONSIBLE FOR ANY ISSUES RESULTING FROM FOOD ALLERGIES*

Drinks and Dessert

New Frozen Martinis

Frozen Pink Lemonade
Malibu Pink rum and frozen lemonade. 12.00

Frozen Blueberry Lemon Drop
Louisiana Sugarfield Vodka with sugar rim. 12.00

Frozen Copeland's Colada
Don Q Coconut rum. Garnished with toasted coconut. 12.00

Frozen Margaritini
Partida Reposado tequila with tajin and salt rim. 12.00

Happy Hour *Every Day 3pm - 6pm*

$2 off Signature Martinis | $3 Beer | Half-Priced Well Drinks

9 oz wine pour for 6 oz price

$7.00 Crash & Burn (Single Serve and Frozen)

Half-Priced Select Appetizers:
Boudin Balls | Artichoke & Spinach Dip
Jazzy Tenders | Bistro Nachos

Signature Martinis

Tito's Lemon Drop
Try our Blueberry Lemon Drop
Tito's handmade vodka, Bols triple sec, sweet and sour. 12.00

Passion Fruit Martini
Vodka, Passoa passion fruit liqueur, lime juice, simple syrup, and champagne. 12.00

Appletini
Apple vodka, apple pucker, Midori, sweet and sour, and grenadine. 12.00

Big Al's Favorite Cosmopolitan
Tito's handmade vodka, Cointreau, lemon and lime juices and a splash of cranberry. 12.00

Espressotini
Absolut vodka, Galliano's coffee liquor and *New Orleans Roast Espresso*. 12.00

Woo Woo
Absolut peach vodka, peach schnapps, white cranberry juice. 12.00

Cocktails

Crash & Burn
Served with seven liquors including Bols cordials, dark rum, Southern Comfort, Don Q cristal rum. Blended with tropical fruit juices, topped with Don Q 151 rum.
Single Serve 11.00
Punch Bowl 17.00 **Frozen** 11.00

Old Fashioned
Buffalo Trace bourbon, Angostura bitters, simple syrup, Bada Bing cherries and an orange wedge. 12.00

Blueberry Whiskey Smash
1792 Bourbon, blueberry syrup, lemon juice, simple syrup, and mint. 12.00

Strawberry Whiskey Lemonade
Louisiana Hardhide Ponchatoula Strawberry Whiskey, fresh lemonade and simple syrup. 12.00

Copeland's Margarita
Espolón reposado tequila, Grand Marnier, sweet and sour, splash of orange juice. 13.00

Hurricane
Pat O'Brien's hurricane mix, Don Q cristal rum, Myers dark rum, orange wedge. 12.00

Wine

	6 oz	9 oz	
White Wine			
Sauvignon Blanc, Matua *Marlborough, New Zealand*	11	16	33
Pinot Grigio, Benvolio *Friuli-Venezia Giulia, Italy*	8	12	26
Chardonnay, Kendall-Jackson *Vintner's Reserve, California*	11	16	33
Moscato, Castello del Poggio *Italy*	8	12	26
Reisling, Relax *Gernany*	9	13	27
Red			
Pinot Noir, La Crema *Monterey, California*	11	16	33
Merlot, Decoy *California*	11	16	33
Cabernet Sauvignon, Bonanza *California*	11	16	33
Red Blend, Conundrum *California*	9	14	29
Sparkling			
Brut Sparkling Champagne, Wycliff *California*	7	11	23
Prosecco, Avissi *Italy*	13	-	-

Dessert

Original Desserts

Big Al's Chocolate Fudge Cake 9.99

Rum Cream Bread Pudding
Topped with rum sauce made with Gambino's King Cake Rum Cream. 8.99

Fall Features

Pumpkin Pecan Bread Pudding 8.99

Pumpkin Pecan Cheesecake 8.99

Rum Spiced Apple Cheesecake 8.99

Cheesecakes

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

Signature Topping *Add 2.00*
Bananas Foster
Creme Caramel
Blueberry Crumble
Fresh Ripe Strawberry
Dulce de Leche & Praline
White Chocolate Strawberry

Specialty Cheesecakes

New **S'mores Cheesecake** 8.99

Chantilly Cheesecake 8.99

Turtle Cheesecake 8.99

New **Lemon Mixed Berry Cheesecake** 8.99

Cookies and Cream Cheesecake 8.99

New **Irish Coffee Cheesecake** 8.99

Spirits

Bourbon/Whiskey
Bulleit, Crown Royal, Maker's Mark, Woodford Reserve, Jameson, Jack Daniel's, Buffalo Trace, 1792 Bourbon

Scotch
Johnnie Walker Red

Tequila
Patrón Silver, Don Julio, Partida Reposado, Espolón Reposado

Gin
Hendrick's, Tanqueray

Vodka
Tito's Handmade Vodka, Absolut, Grey Goose, Bols, Louisiana Sugarfield Vodka

Rum
Malibu Pink, Don Q Cristal, Don Q 151