



Welcome to Copeland's

Growing up in New Orleans meant a lot of good things when I was a kid. There was a strong sense of neighborhood then — a feeling of belonging when you'd walk into the neighborhood restaurant and see friendly, familiar faces. And the **food** — there's just no food that can compare with the Cajun American tastes of New Orleans! In creating Copeland's, we have worked hard developing the perfect New Orleans neighborhood restaurant — complete with what we believe to be the most delicious first class menu with dishes that will delight even the most critical palate.

Popeyes Famous Fried Chicken & Biscuits was the first restaurant chain to bring Cajun food throughout America & many foreign countries. Popeyes is now the most copied restaurant in America, with spicy chicken as a "new" fast food category all its own. I have similarly successful expectations of Copeland's but with an even more ambitious menu & a flair that is strictly the best of New Orleans.

Copeland's, you'll discover, does things differently. We think you'll like our unique approaches...

- like featuring authentic New Orleans cocktails, such as Pat O'Brien Hurricane, Oak Alley Mint Julep, the original Sazerac and more,
- like fresh from scratch preparation of all menu items,
- like all sauces being stock-based, homemade from natural drippings and fresh vegetables,
- like smoking all our meat ourselves,
- like making all our own andouille sausage,
- like aging our steaks longer than usual,
- like fresh-blending all our own seasonings & sauces,
- like using only the freshest vegetables, meat & fish,
- like making all our own ice cream,
- like making all our own biscuits from scratch,

The very finest Cajun gourmet chefs have been assembled to create Copeland's outstanding menu. We've worked closely for many long hours during the past few years, testing, tasting & perfecting the greatest dishes of the finest Cajun/American chefs.

We are creating a new niche in the restaurant business here. I gave my family's name to the restaurant out of a sincere sense of pride and confidence in our menu & staff. I pledge to maintain our high quality standards so we can enjoy your valued patronage again & again.

Enjoy yourself. Welcome to our new New Orleans neighborhood restaurant!

Al Copeland

Bon Appetite Appetizers

Huey's Andouille	Fresh, homemade andouille, poached & smoked, then sliced, grilled & laced with tasso, placed on a bed of collard greens & served with a Creole mustard sauce. The Kingfish's favorite.....	3.95
Shrimp Carribe	Select Gulf shrimp fried in a coconut beer batter, served with an orange horseradish sauce. A unique blend of opposite tastes & textures.....	5.75
Stuffed Mushrooms	Fresh mushrooms, filled with a delicious homemade Louisiana blue crab claw meat stuffing & fried just so. Très bien stuff.....	4.95
Fettuccinni Lamborghini	Powerfully-seasoned with our own tasso, a rich Cajun-smoked pork secret that revs a nest of fresh pasta.....	3.95
Onion Mumm	A delightful blossom of a sweet Spanish onion, carved by hand, spiced, then deep fried to crispy perfection, served with a Rosette Sauce.....	3.95
Bayou Broccoli	Fresh broccoli with bacon & cheese, battered & breaded into balls with special seasonings, fried to a fabulous crunchiness, with a great sauce.	4.95
Al's Cajun Popcorn	Lou-zee-anna crawfish, fried so good even Yankees love 'em! The favorite Cajun appetizer, seasoned the Copeland's way, served with a spectacular sauce.....	5.45
Oysters en Brochette	Succulent, select Louisiana oysters breaded & seasoned, with fresh mild-cured bacon all skewered & covered with a Creole menieure sauce.	4.45
Le Cheese Toast	Fresh French bread adorned with melted Monterey Jacques and cheddar cheese, with a whispered accent of garlic butter.....	2.95

Le Petite Portions

A luncheon-size portion, served from 11 to 5:

Blackened Redfish	A Louisiana tradition & our chef's favorite — a filet of redfish dusted with spicy Cajun seasonings, pepper-charred in a special cast iron skillet. (In Season).....	5.95
Fresh Fish Copeland	Filet of fresh fish, with open flames locking in the marvelous flavors of this favorite fish at Copeland's	5.95
Y Fresh Filet Lacombe	Filet of fresh fish, deep fried to a golden brown, garnished with Louisiana crawfish, heavy cream & fresh dill. Heavenly	6.95

Lagniappe

Red Beans & Rice	So nice. The traditional slow-cookin'-on-washday from the best New Orleans time-honored recipe. Makes even Monday a special day.	.95
Maw-Maw's Jambalaya	A bounteous, hearty mix of homemade andouille sausage, rabbit, chicken, & seasoned rice, all topped with our own piquant sauce, & lots of motherly love.....	1.95
Vegetables Toot-Toot	Cajuns who work the river boats like their vegetables steamed, too. Fresh select garden vegetables of the day.....	1.75

Y Shrimp may be substituted, seasonally.

Cajun Specialties

Dixie Grilled Chicken	Always in season & always well-seasoned. Grill-blackened chicken breast over fresh spinach, with a hot bacon dressing & bleu cheese crumbles. A biscuit, too, y'all.	6 ⁹⁵
Blackened Chicken Little	"The sky is falling!" Skillet-blackened chicken breast, ...and watch out for that drop biscuit!	6 ²⁵
Pasta Primavera	A spring bouquet of fresh garden vegetables, spiced with tasso & smoked lean ham, then sauteed in garlic butter & tossed with fresh pasta.	7 ⁹⁵
Roast Cajun Duck	Slow-roasted duckling, crisp outside, with an original Cajun brown gravy and a finesse all its own. Tender. Flavorful. Magnificent!	8 ⁹⁵
Cajun Duckanoff	Like a stroganoff, but there's no Russkies in the swamp. Fresh, tender duckling meat sautéed in butter & mushrooms & a Cajun-American burgundy duck sauce, tossed with fresh pasta.	7 ⁹⁵
Bayou Rabbit	Fresh, tender rabbit, braised ever so slowly in a special country gravy & flavor-enhanced thru our own unique smothering technique. ...	8 ⁹⁵
Pork Ribs Pontchartrain	Seriously-smoked tender baby back ribs that are char-grilled & served with steak fries. Our ribs'll stick to yours.	9 ⁹⁵
Chicken Fais Do Do	Lemon chicken dancing with sautéed country mushrooms, onions, garlic & parsley on a bed of angel hair pasta. We drop a biscuit for you, too. cher!	6 ⁹⁵
Eggplant Pirogue	Fried fresh eggplant, lightly seasoned, breaded & topped with a shrimp & crabmeat au gratin sauce. Bon voyage!	9 ⁹⁵
Artichoster	Fresh whole artichoke, steamed and stuffed with fried oysters, fried shrimp and fried redfish, then covered with an oyster-tasso hollandaise	9 ⁹⁵
Pork Tenders	Filet of pork a la Cajun country, seasoned & smoked, sliced thin & dished out with a crabmeat-mushroom dressing, spiced apples & a snappy gingersnap gravy.	8 ⁹⁵




Steaks in their Prime


Blackened Prime Rib	Fine, juicy prime that's marinated, roasted, seasoned some more, then blackened in our super-hot skillet & served with sauce, a biscuit and a smile.	11 ⁹⁵
Filet Mignon	We age these tender prime steaks just right, then char-grill over an open flame to perfection. Mmmmmmm... 6 oz... 9 ⁹⁵ ... 8 oz... 10 ⁹⁵	
Le Ribeye	Also known as the Delmonico, this rich 8 oz. prime steak is also aged, then char-grilled as you desire. The juiciest of all steaks.	9 ⁹⁵

Veal

Veal René	Milk-fed baby veal dusted in seasoned flour, then fried with mushrooms & gently garnished with a luxurious hollandaise sauce.	9 ⁹⁵
Veal Copeland	Milk-fed baby veal, breaded & spiced, served with pasta, shrimp, oysters & tasso. Talk about good!	10 ⁹⁵
Veal Fettucinni	Specially-seasoned milk-fed baby veal that is breaded & served with fresh fettucinni & tasso in a scrumptious cream sauce.	10 ⁹⁵

Seafood-Cajun Style

Blackened Redfish	A Louisiana tradition & our chef's favorite — a large filet of redfish dusted with spicy Cajun seasonings, pepper-charred in a special cast iron skillet. (In Season)	10 ⁹⁵
Fresh Fish Copeland	Filet of fresh fish, with open flames locking in the marvelous flavors of this favorite fish at Copeland's	10 ⁹⁵
 Fresh Filet Lacombe	Filet of fresh fish, garnished with Louisiana crawfish, heavy cream & fresh dill. Heavenly	10 ⁹⁵
BBQ Shrimp	An enhancement of the traditional New Orleans favorite, we sauté succulent Gulf shrimp in a very special peppery butter sauce. Mmm.	10 ⁹⁵
Shrimp Ducky	Fine filet strips of duck combined with sautéed shrimp, nestled in a dark brown sauce, all happily served over rice or French croissant pastry.	8 ⁹⁵
Fishin' Camp Scampi	Oysters and large, tender shrimp, sautéed in a light garlic sauce and lovingly ladled over fresh angel hair pasta. Served with our drop biscuit. Heavenly	7 ⁴⁵
 Crawfish Etouffée René	Probably the best critters you done ever et, cher. René the Gourmet creates this delicacy in a deep, dark roux & then ladles it into a fantastic French croissant pastry, or over rice.	9 ⁷⁵
Shrimp Bucktown	A colorful, exciting dish of tender Gulf shrimp, sautéed with green onions, hearts of artichoke, spicy tasso, ham & pimento ladled over fresh pasta	9 ⁹⁵
Stuffed Soft Shell Crab	Two soft shell crabs, stuffed with a crabmeat dressing, rolled in our seasoned bread crumbs and delicately fried. Delicious	13 ⁹⁵
Shrimp Dill-icious	Sautéed shrimp with fresh pasta, crowned with a grand sauce of heavy cream and fresh dill. A majestic entree	9 ⁹⁵
Richochet Catfish	A nutty South Louisiana delicacy: deep fried fresh catfish, topped with pecans, sesame and our Creole menieure sauce. Steamed veggies and a biscuit	6 ⁹⁵
Catfish Acadiana	Golden fried bayou catfish caught on Papa's trotline, with our special creamy shrimp butter. Fresh steamed veggies, too	7 ⁴⁵
 Stuffed Enuff Fresh Fish	Baked fish filet over our crabmeat stuffing, with a crawfish hollandaise sauce. Biscuit	8 ⁹⁵

 Shrimp may be substituted, seasonally.

Delectable Desserts

Wild Bread Pudding	1 ⁹⁵	Homemade Ice Cream	2 ⁹⁵
Mile & Half High Pie (for two)	5 ⁹⁵	Chocolate Pecan Pie	2 ⁷⁵
Chocolate Glace	3 ⁹⁵	Bananas Foster	3 ⁴⁵

French Market Fresh Salads and Soups

The House Salad	Crisp, cold lettuce with cucumbers, tomatoes, red cabbage and carrots. A fresh festival of colors and honest tastes.....	1 95
A Certain Sailor's Spinach	Fresh-from-the-patch leaf spinach with chopped egg, real bacon and mushrooms—all capped with Copeland's special Hot Bacon Dressing...	4 75
Caesar's Wife's Salad	It's above reproach: fresh hearts of romaine with our triumphant salad dressing, crowned with homemade croutons. (Single)..... 2 95 (For Two).....	4 95
Plantation Choice	Our most extravagant salad, with the freshest ham, turkey, artichoke hearts, fresh mushrooms, Monterey Jacques & cheddar cheese, tomatoes, egg and real bacon.....	5 95
Soup & Salad Combo	Your choice of one of our own classic soups served alongside the House Salad with complimentary hot cheese toast. Viola!.....	5 75
Shrimp Boat Avocado	A shrimp and avocado stuffed avocado boat with a creole dressing garnished with a marinated fruit salad.....	6 95
Crescent City Chicken Salad	Orleanians and all good Cajuns love spicy chicken. Zesty, marinated chicken atop chopped lettuce, ginger-honey, mayo, and a fruit salad garnish.....	6 45
Potage à Trois Combo	Demi-tasse portions of our 3 soups: Gumbo, Oyster/Artichoke and French Onion served with Salad and hot cheese toast. Trois bien.....	6 95
Blackened Redfish Salad	Fresh, marinated veggies, crisp lettuce, our famous blackened redfish, House Dressing.....	7 95

Homemade Dressings

Copeland's House Dressing — Creamy Italian — Cheddar Bleu Cheese —
Light Herb Vinaigrette — Thousand & One Island — Hot Bacon

Cajun Gumbo Ya Ya	The classic Cajun stew with Copeland's serious gourmet touches. So authentic, you'll have a slight French accent afterwards.....	3 95
Oyster/Artichoke Soup	An old New Orleans original — the ultimate Creole-style cream soup with the freshest ingredients & most careful preparation.....	3 95
French Onion Soup	C'est magnifique! Freshly sliced, sautéed onions in a hearty beef stock, garnished with a large crouton & provolone cheese, baked gratine....	3 25

C'est Si Bon Burger Platters & Sandwiches

All Copeland's burger platters start with 8 ounces of freshly ground choice beef that is grilled to absolute perfection, garnished with shredded lettuce, tomato, a slice of onion. (Your burger served on a warm buttered croissant...add 95¢)

Copeland Burger	Our specialty, topped with Monterey Jacques & cheddar cheese, crisp bacon & Tiger Sauce.....	5 75
Bon Temps Burger	A good time with crisp slices of real bacon & melted Monterey Jacques cheese served with a zesty side of barbeque sauce we make for you...	5 75
South of the Bayou	For the brave Cajun, this one's got a hot & spicy topping, cheddar cheese & jalapeño peppers.....	5 75
Le Club Croissant	Copeland's own smoked turkey, lean ham, fresh bacon, Monterey Jacques & cheddar cheese, shredded lettuce & sliced tomato — all stacked high on a warm buttery croissant, topped with our own Tiger Sauce. Welcome to THE CLUB!.....	5 95

WINE

White

California		Bottle	Glass
Chardonnay	Glen Ellen, Sonoma	9.00	2.00
	Monterey, Monterey	13.00	
	Wente Bros., Arroyo Seco	14.00	
	Rutherford Hill, Napa	18.00	3.75
	Chateau St. Jean, Belle Terre, Sonoma	32.00	
Sauvignon Blanc	Beaulieu Vineyards, Napa	15.00	
	Carmenet, Sonoma	15.00	
	Robert Mondavi, Napa	17.00	
Chenin Blanc	Simi, Napa	15.00	3.00
Riesling	Chateau St. Michelle, Washington	12.00	
White Zinfandel	Glen Ellen, Sonoma	9.00	2.00
	Sutter Home, St. Helena	9.00	
Pinot Noir Blanc	Sanford, Central Coast	12.00	2.50
Cabernet Blanc	Sterling, Napa	12.00	
Imports			
Soave	Bolla, Italy	9.00	
Chenin Blanc	Vouvray, Marc Bredif, France	12.00	
Piesporter	Kayser, Germany	10.00	2.25
Liebfraumilch	Blue Nun, Germany	12.00	
Chardonnay	LaForet, France	14.00	

RED

California			
Cabernet Sauvignon	Beaulieu Vineyards, Napa	12.00	2.50
	Beaulieu Vineyards, Georges de la Tour (Private Reserve)	35.00	
Zinfandel	Gundlach Bundschu, Sonoma	20.00	
Merlot	Sterling, Napa	21.00	
Imports			
Beaujolais Villages	Georges du Boeuf, France	13.00	2.75
Bordeaux	Mouton Cadet, France	14.00	2.75

Sparkling Wines/Champagnes

Copeland's Private Label	9.00	Moet & Chandon — White Star	35.00
Codorniu Blanc de Blancs	14.00	Dom Perignon	75.00
Domaine Chandon Brut	28.00	Taittinger—Blanc de Blancs	75.00