

**TAKE HOME OUR SIGNATURE BLEND OF  
HOMETOWN NEW ORLEANS!**

**ORDER TO GO**

**COPELAND'S**  
of New Orleans

*Since 1983* **30<sup>TH</sup>** *Anniversary*

**Celebrate flavor. Celebrate life.**



BBQ SHRIMP BOIL

**1400 Plaza Place  
Southlake, TX 76092  
817-305-2199**



## Welcome to Copeland's!

New Orleans is my family's hometown, a place with its own unique flavors, fashions and passions. Over 30 years ago, my father began a tradition that my family is proud to carry on today: to serve an authentic, hometown New Orleans taste and ambiance to guests who enjoy truly exceptional food and hospitality.

Our casually festive atmosphere combines New Orleans flavor and comfort with an upscale sensibility.

From the Creole favorites that embody the heart and soul of Southern Louisiana, to our flavorful takes on seafood, pasta, salads, steaks and desserts, we offer something for everyone.



We are very proud of our new menu. Some of our original dishes are still featured on our menu – you'll find them marked since 1983. Everything on our menu is made from scratch with only the freshest, premium ingredients. Our chefs take pride in blending mouthwatering sauces and seasonings to bring out the robust signature flavors we're famous for nationwide. And please, enjoy dessert — our own recipe of delicious homemade signature cheesecake is the ultimate in decadent delight!



At Copeland's, our goal is to provide a superlative dining experience like no other, whether you're dining with family or business associates, sharing a romantic evening or celebrating a special occasion.

My father was so proud of this restaurant and out of a sincere sense of pride in our unique foods, flavors and our friendly, professional staff, he gave it our family name. It is a pleasure to continue his vision, and share our family's signature blend of hometown New Orleans with you. This is your Copeland's.

Enjoy,

*Art Copeland Jr*

# Appetizers

## ARTICHOKE AND SPINACH DIP 9.95

Topped with Monterey Jack and served with **fried bow tie pasta**.

## JAZZY WINGS Extra Large Portion 14.95

Jumbo whole chicken wings seasoned and fried. Homemade Cheddar Bleu cheese dressing or Ranch dressing. **Regular Portion 8.95**

## BONELESS WINGS Extra Large Portion 13.95 *New*

Boneless chicken, jazzed up like our wings, crispy fried. Homemade Cheddar Bleu cheese dressing or Ranch dressing. **Regular Portion 7.95**

## ONION-MUM® 7.95

Taste the ORIGINAL Onion-Mum® — Served with tangy Rosette sauce.

## CRAWFISH BREAD 9.95

Artichoke and spinach, sautéed crawfish, Alfredo sauce, Monterey Jack cheese.

## COPELAND'S CRABCAKES 10.95

Golden fried, with spicy remoulade sauce. **Try Crabcakes Blackened.**

## AL'S CAJUN POPCORN 8.49

Shrimp lightly seasoned, battered and golden fried. **Try It With Crawfish.**

## STUFFED MUSHROOMS Since 1983 8.95

Homemade lump crabmeat stuffing, signature sauce.

## BUFFALO SPRING ROLLS 10.29

Chicken, hot sauce, Mozzarella, Cheddar Bleu cheese dressing and wing butter sauce.

## COPELAND'S FAVORITES SAMPLER PLATTER 11.95

A sampling of our Artichoke and Spinach Dip, Bayou Broccoli®, and Al's Cajun Popcorn.

## HOT CRAB CLAWS 13.49

Fresh Louisiana Blue Crab claws sautéed in an olive oil vinaigrette with a light garlic touch.

**Try It With Shrimp 11.95**

## BAYOU BROCCOLI® Since 1983 7.95

Broccoli, bacon, cheese, Tiger sauce.



BAYOU BROCCOLI®

# Hot Tasting Plates

## \*STEAK LABOUCHERE 7.95

Seared Prime sirloin steak, garlic butter, tossed angel hair pasta with Labouchere sauce.

## SHRIMP & EGGPLANT REMOULADE 6.95 *New*

Panéed eggplant, shrimp Remoulade, and garnished with crispy fried oyster with garlic butter.

## PECAN CRUSTED CATFISH 6.95

Crusted with fresh pecans. Topped with a Creole Meunière sauce and crispy fried onion strings.

## SEAFOOD PASTA 7.95

Shrimp, crabmeat, oysters and fresh herbs simmered in a light red gravy, angel hair pasta, Parmesan cheese.

## SHRIMP ORLEANS 6.95 *New*

Shrimp, Andouille and smoked sausage sautéed with Creole trinity of vegetables, shrimp stock, touch of cream, over jasmine rice.

## CRAB STUFFED SHRIMP 7.95 *New*

Jumbo shrimp stuffed with lump crabmeat dressing, breaded and fried to a golden brown. Served over Tasso butter cream.

## CRABMEAT RAVIOLI 7.79

Jumbo crabmeat ravioli smothered in Alfredo sauce and baked to bubbly perfection.

## SHRIMP & GRITS WITH CREOLE GRAVY 7.95

Creamy cheese grits topped with a spicy Creole gravy.

## Cold Tasting Plates

### COBB SALAD 4.95

Mixed greens, tomato, Bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette. **Add Chicken 1.00**

### CHOP SALAD 4.95

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 4.95

Fresh apple, toasted almonds, crumbled Bleu cheese, sun dried tomato, red onion, mixed greens, Honey Balsamic vinaigrette. *Calories 170.*

## Salads

### CAESAR SALAD 7.95 Small 4.95

Fresh, chilled Romaine with Copeland's Caesar dressing, Parmesan cheese and homemade croutons. **Add chicken or shrimp, grilled or fried 4.95**

### PENTHOUSE SALAD® 8.95 House 5.29

Crisp lettuce, fresh tomatoes, eggs, Cheddar cheese, bacon, homemade croutons, choice of dressing. **Add chicken or shrimp, grilled or fried 4.95**

### CHOP SALAD 8.95

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

**Add Sliced Prime Sirloin Steak\* 5.95**

### SHRIMP & LUMP CRABMEAT REMOULADE 12.95 Small 6.49

Boiled shrimp, mixed greens, sliced celery, diced tomatoes, tossed in a white Remoulade dressing. Topped with fresh lump crabmeat and sliced avocado.

### GRILLED CHICKEN

### COBB SALAD 13.49

Grilled chicken breast, mixed greens, tomato, Bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette.



SHRIMP & LUMP  
CRABMEAT REMOULADE

### APPLE ALMOND BLEU SALAD 8.95

Fresh apple, toasted almonds, crumbled Bleu cheese, sun dried tomato, red onion, mixed greens, Honey Balsamic vinaigrette. *Calories 510.*

### WARM SPINACH SALAD 7.29

Bacon, pecans, red onion, mushrooms, eggs, hot bacon dressing.

**Add Sliced Prime Sirloin Steak\* 5.95**

## Soups

### CAJUN GUMBO YA YA *Since 1983* Bowl 5.95 Big Bowl 7.95

Classic Cajun roux, loaded with shrimp, scallops and Copeland's gourmet touches.

### CORN & CRAB BISQUE Bowl 5.95 Big Bowl 7.95

Lump crabmeat, corn and onions in a sweet cream bisque.

## Overstuffed Po-Boys

### **ROAST BEEF, SWISS & MUSHROOM 9.95** *New*

Roast beef tossed in steak glaze, René mushrooms and Swiss cheese, toasted wheat bun with garlic mayo and fries.

### **ROAST BEEF RICH-BOY** *Since 1983* 9.95

THE ULTIMATE ROAST BEEF PO-BOY- Garlic mayo, lettuce, tomato, pickle on New Orleans own French bread with fries.

### **SHRIMP PO-BOY 9.95 • CATFISH PO-BOY 9.95**

*All seafood is seasoned, hand-battered, golden fried, dressed and served overstuffed on New Orleans own French bread with fries.*

## Sandwiches & Burgers

### **MUFFALETTA 9.95** *New*

Black Forest ham, Sopressata, Mortadella, Provolone, Mozzarella cheese, olive salad, toasted muffaletta bread, fries.

### **LE CLUB CROISSANT** *Since 1983* 9.95

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

### **BLACKENED BBQ CHICKEN MELT 9.95**

Blackened fresh chicken, signature BBQ sauce, cheese, mushrooms, bacon slices, onion strings, honey bacon mustard dressing, and fries.

### **\*COPELAND BURGER** *Since 1983* 9.95

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

### **\*BON TEMPS BURGER** *Since 1983* 8.95

1/2 lb. hand-formed choice ground chuck, melted Monterey Jack, served with BBQ sauce and fries. **Additional charge for bacon or croissant.**

### **\*HICKORY CHEDDAR BURGER 9.95**

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

*Ask Your Server About Our WHEAT BREAD OPTIONS*

## Pasta

### **CRAB STUFFED EGGPLANT 15.95**

Copeland's crabcake stuffed between two fresh eggplant slices, lightly battered and fried, served over angel hair pasta and topped with shrimp and crawfish au gratin.

### **CRABCAKES AND SHRIMP ALFREDO 17.49**

Twin fried crabcakes, on a bed of angel hair pasta, topped with a light shrimp Alfredo sauce.

### **PASTA SHRIMP COPELAND 15.95**

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

### **TOMATO BASIL CHICKEN 15.49**

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

### **SHRIMP AND TASSO PASTA** *Since 1983* 15.95

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

### **JAMBALAYA PASTA** *Since 1983* 15.95

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

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

**CRAB STUFFED SHRIMP ALFREDO 15.95 *New***

Shrimp stuffed with lump crabmeat on a bed of angel hair pasta, topped with a light shrimp Alfredo sauce.

**CHICKEN ALFREDO 15.95**

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

**CRAWFISH FETTUCCHINE 14.95**

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

**CHICKEN PARMESAN 15.49**

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

**EGGPLANT AND CHICKEN PARMESAN 14.95**

Breaded fresh chicken breast and eggplant breaded in brioche crumbs and golden fried, angel hair pasta with Marinara, drizzled with Alfredo, melted Mozzarella, Fontina and Parmesan cheeses.

**VEAL PARMESAN 17.49 *New***

Veal panéed, with angel hair pasta, Mozzarella, Marinara, Alfredo.

**SEAFOOD PASTA 15.95 *New***

Shrimp, crabmeat, oysters, fresh herbs in a light red gravy, angel hair pasta, Parmesan cheese.

*Ask your server about our WHOLE GRAIN PASTA option made with over 50 percent whole wheat and three times the fiber of traditional pasta.*

## Classics

**BBQ SHRIMP BOIL 12.95 *New***

Jumbo shrimp, roasted corn and boiled potatoes in a spicy garlic seafood broth.

**BLACKENED**

**BAYOU CHICKEN 14.95 *New***

Full breast of chicken coated with Cajun spices and blackened, served over our unique mushroom dressing and smothered with a rich, creamy, crawfish and Tasso sauce.



BLACKENED BAYOU CHICKEN

**SHRIMP DUCKY 16.79**

Strips of fresh duck with sautéed shrimp in a rich Burgundy mushroom sauce over rice or fettuccine.

**EGGPLANT PIROGUE® Since 1983 16.79**

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

**BLACKENED CHICKEN 14.95**

Blackened fresh chicken breast, sautéed peppers, served with choice of any two signature sides.

**GRILLED CHICKEN WITH YAMS 15.49**

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

**SHRIMP ETOUFFÉE 15.95**

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)

**SHRIMP CREOLE 15.95**

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

***Light* GRILLED CHICKEN CREOLE 14.95 *New***

Marinated grilled chicken breast, classic Creole sauce over jasmine rice. *Calories 470.*

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**SHRIMP & CATFISH CREOLE 14.95 *New***

Gulf shrimp, catfish pieces, olive oil, traditional Creole sauce and jasmine rice. *Calories 550.*

**PORK RIBS PONTCHARTRAIN® 21.95**

"Fall off the bone" tender St. Louis Ribs, smothered in our homemade BBQ sauce. Served with choice of any one signature side. **1/2 Rack 14.29**

**SHRIMP ORLEANS 14.95 *New***

Shrimp, Andouille and smoked sausage sautéed with Creole trinity of vegetables, shrimp stock, touch of cream, over jasmine rice.

**LOUISIANA GRILLED CHICKEN 14.95 *New***

Signature marinated grilled chicken breast served with choice of any two signature sides.

**CRAB STUFFED SHRIMP 16.49**

Jumbo shrimp stuffed with lump crabmeat dressing, breaded and fried to a golden brown. Served over Tasso butter cream with fries.

**VEAL COPELAND® *Since 1983* 17.49**

Milk-fed veal, spiced and panéed with a creamy blend of fettuccine, shrimp and Tasso. **Add an extra slice of veal for 3.00**

**ANDOUILLE SAUSAGE, RED BEANS AND RICE *Since 1983* 10.95**

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

**RED BEANS AND RICE with Fried Catfish Strips 10.95 *New*****RED BEANS AND RICE with Fried Chicken Strips 10.95 *New***

## *Fried Seafood Platters*

*Fried seafood platters served with onion strings, fries, corn fritters and French bread.*

**\*COPELAND'S FAMOUS FRIED SEAFOOD PLATTER 23.49**

Shrimp, crawfish tails, oysters (seasonal), crabcake and thin crispy catfish.

**FRIED SHRIMP PLATTER 19.95**

Shrimp seasoned and lightly fried.

**THIN CRISPY FRIED CATFISH PLATTER 17.95**

Thinly sliced catfish, seasoned and lightly fried.

**\*FRIED OYSTER PLATTER 19.95 *New***

Oysters seasoned and lightly fried.

## *Fish Selections*

*Fresh fish filleted daily, perfectly cooked to order. Topped with your choice of Lemon Bordelaise, Garlic Butter, Creole Meunière.*

**\*FRESH FISH OF THE DAY Market Price**

Fillet of hand cut fresh fish, grilled or blackened, served with choice of any two signature sides.

**\*FRESH FISH ORLEANS Market Price *New***

Grilled fresh fish, shrimp, Andouille and smoked sausage with Creole trinity of vegetables, shrimp stock, touch of cream. Served with choice of any one signature side.

**\*FRESH SALMON 23.95**

Grilled or blackened, served with choice of any two signature sides.

**\*FRESH FISH FLORENTINE Market Price *New***

Grilled fresh fish, spinach, mushrooms, artichokes, light tomato seafood stock. Served with choice of any one signature side.

**\*FRESH FISH & CRAB CLAWS Market Price *New***

Grilled fresh fish topped with sautéed crab claws in an olive oil herb vinaigrette, served over angel hair pasta.

*Our new frying shortening delivers our traditional fried food flavor with reduced saturates (-29%), trans fat (-50%), and cholesterol (-33%).*

**\*BLACKENED REDFISH** *Since 1983* 23.95

Farm raised redfish blackened or grilled, served with choice of any two signature sides. *(Subject to availability.)*

**\*CRAB STUFFED CATFISH BORDELAISE** 18.95

Fillet of catfish stuffed with our lump crabmeat stuffing, seasoned and broiled. Topped with garlic butter and served with choice of any two signature sides.

**\*RICOCHET CATFISH®** 15.49

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

**\*BLACKENED CATFISH** 15.49

Fillet of catfish seasoned and blackened, served with choice of any two signature sides. **Add a fillet of catfish for 3.95**

**\*CATFISH ACADIANA®** 15.49

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

## Steak

**\*CLASSIC FILET** *Since 1983* 33.95

8 oz. of the most tender center cut filet served sizzlin'.

**\*PETITE FILET** 29.95

6 oz. tender filet.

**\*AL'S FAVORITE FILET** 34.95

Center cut, tender filet, topped with fabulous caramelized onions and sizzling steak butter. **Add Bleu cheese for just 2.00 Extra.**

**\*GARLIC FILET** 34.95

Center cut filet, topped with fresh minced garlic butter.

**\*PRIME TOP SIRLOIN** 23.95

10 oz. USDA Prime top sirloin steak.

**\*RIBEYE** *Since 1983* 28.95

A 12 oz. USDA Prime ribeye steak, aged for perfection.

**\*GRILLED SIRLOIN** 15.95 *New*

5 oz. grilled USDA Prime top sirloin, served with eggplant & mushroom and jasmine rice. *Calories 490.*

## USDA Prime Sirloin

**\*BACON WRAPPED SIRLOIN** 20.95 *New*

Prime sirloin cutlets, enrobed in bacon, with sautéed gulf shrimp, grilled asparagus, Red Hot potatoes, Worcestershire glazed mushrooms and lemon bordelaise sauce.

**\*STEAK & SHRIMP LABOUCHERE** 20.95 *New*

Prime sirloin, gulf shrimp, sautéed mushrooms, in our signature Labouche sauce over jasmine rice.

### SPECIALTY TOPPINGS

GARLIC SAUTÉED CRABMEAT 4.95

GARLIC SAUTÉED CRAWFISH 4.95

CARAMELIZED ONIONS 1.00

RENÉ MUSHROOMS 2.00

GARLIC 1.00

BLEU CHEESE 2.00

## Signature Sides ALL SIDES 3.95

COPELAND'S FRIES

LOADED MACARONI & CHEESE

SMOTHERED GREEN BEANS

RED HOT POTATOES

LYONNAISE POTATOES

RED BEANS AND RICE

VEGETABLES TOOT TOOT®

CORN MACQUE CHOUX

LOADED BAKED POTATO

GRITS AND GRAVY

EGGPLANT & MUSHROOM *New*

CREAMED SPINACH

MASHED SWEET POTATOES

SIDE SALAD

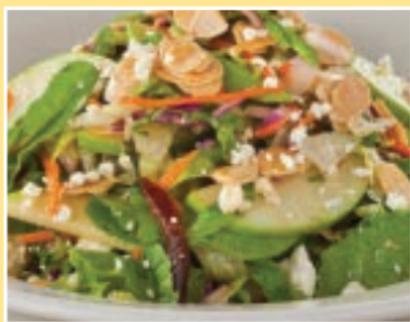
*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# Lunch Menu

LUNCH AVAILABLE UNTIL 4PM

VALUE PRICED  
AT 9.99 AND UNDER

Try Our Small Tasting Plates For Lunch



 APPLE ALMOND BLEU SALAD



HICKORY CHEDDAR BURGER

## SOUPS AND SALADS

**SOUP DU JOUR** Bowl 5.95 Big Bowl 7.95

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

**SOUP DU JOUR & SALAD** 7.95

Copeland's Soup Du Jour and House Salad.

**SOUP & LOADED BAKED POTATO** 7.95

Copeland's Soup Du Jour and Loaded Baked Potato.

**PENTHOUSE SALAD®** 8.95

Crisp lettuce, fresh tomatoes, eggs, Cheddar cheese, bacon, homemade croutons, choice of dressing. **Add chicken or shrimp, grilled or fried** 4.95

**CHOP SALAD** 8.95

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

**Add Sliced Prime Sirloin Steak\*** 5.95

 **APPLE ALMOND BLEU SALAD** 8.95

Fresh apple, toasted almonds, crumbled Bleu cheese, sun dried tomato, red onion, mixed greens, Honey Balsamic vinaigrette. *Calories 510.*

**\*FULL SALAD SELECTION INSIDE MENU**

## SANDWICHES

**SHRIMP PO-BOY** 9.95

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

**\*COPELAND BURGER** Since 1983 9.95

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** 9.95

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

**LE CLUB CROISSANT** Since 1983 9.95

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

**MUFFALETTA** 9.95 

Black Forest ham, Sopressata, Mortadella, Provolone, Mozzarella cheese, olive salad, toasted muffaletta bread, fries.

**ROAST BEEF, SWISS & MUSHROOM** 9.95 

Roast beef tossed in steak glaze, René mushrooms and Swiss cheese, toasted wheat bun with garlic mayo and fries.

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

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

## SIGNATURE ENTRÉES

Side salad with lunch entrée add 1.95

### EGGPLANT PIROGUE® *Since 1983* 9.95

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 9.95

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

### \*BLACKENED CATFISH 9.95

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

### \*CATFISH ACADIANA® 9.95

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

### JAMBALAYA PASTA *Since 1983* 9.95

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

### CRAWFISH FETTUCCHINE 9.95

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

### TOMATO BASIL CHICKEN 9.95

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 9.95

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

### GRILLED CHICKEN WITH YAMS 9.95

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

### CRABCAKE & SHRIMP ALFREDO 9.95

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

### SHRIMP AND TASSO PASTA *Since 1983* 9.95

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

### \*RICOCHET CATFISH® 9.95

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

### CHICKEN PARMESAN 9.95

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

### EGGPLANT PARMESAN 9.95

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

### EGGPLANT AND CHICKEN PARMESAN 9.95

Breaded fresh chicken breast and eggplant breaded in brioche crumbs and golden fried, angel hair pasta with Marinara, drizzled with Alfredo, melted Mozzarella, Fontina and Parmesan cheeses.

### BLACKENED CHICKEN 9.95

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

### ANDOUILLE SAUSAGE,

### RED BEANS AND RICE *Since 1983* 7.95

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

### RED BEANS AND RICE with Fried Catfish Strips 7.95 *New*

### RED BEANS AND RICE with Fried Chicken Strips 7.95 *New*