



ALL-
AROUND
RESTAURANT

Three Courses for Two, just \$59.99

STARTER (Choose 1)

Bayou Broccoli

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger Sauce.

Artichoke and Spinach Dip

Topped with Monterey Jack. Served with our unique fried bow tie pasta.

Fried Crabcakes

Maryland-style crabcakes, panko crusted and lightly fried, served with Copeland's signature sauce. *Try it blackened!*

ENTRÉE (Choose 2)

Chicken Parmesan

Breaded fresh chicken breast fried, angel hair pasta, alfredo, red sauce, mozzarella cheese and parmesan cheese. *Try it grilled!*

Crabcake & Shrimp Alfredo

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. *Try it blackened!*

Steak Laboucherie

Seared USDA flat iron steak, angel hair pasta, garlic butter, Laboucherie sauce.

Bistro Catfish with Crawfish Étouffée

Lightly fried seasoned catfish filets, served over red hot potatoes, and topped with crawfish étouffée and green onions.

Salmon Oscar

Salmon seared with herbs, garlic sautéed shrimp and spinach, red hot potatoes, hollandaise sauce.

Crawfish Fettuccine

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

DESSERT (Choose 1)

Rum Cream Bread Pudding

Signature Cheesecake

Topped with Fresh Ripe Strawberry topping.



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. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.