



# BRUNCH BUFFET

SERVED 10:00AM - TILL

Try brass pearl's Brunch Buffet with a huge selection of delicious signature dishes, prepared fresh from scratch, authentic New Orleans inspired cuisine.

**\$22.95** per person • **\$10.95** children under 10

All Beverages A La Carte



## BIRTHDAY SUIT\*

freshly shucked oysters, served with an apple cider mignonette, crackers, cocktail sauce  
6 - 9.95 / 12 - 13.95

## CHARBROILED OYSTERS

freshly shucked oysters, topped with a garlic butter blend, parmesan and romano cheeses  
6 - 11.95 / 12 - 18.95

*Copeland's Brass Pearl uses only the best Louisiana-sourced oysters in our dishes.*

\*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.

## APPETIZERS

### ARTICHOKE & SPINACH DIP

topped with monterey jack, smoked paprika, unique fried bow tie pasta 10.95

### CRAWFISH BREAD

artichoke and spinach dip, sautéed crawfish, alfredo sauce, monterey jack cheese 11.95

### CRAB CLAWS

fresh Louisiana blue crab claws sautéed in an olive oil vinaigrette, garlic croutons 13.95

### SHRIMP & JALAPEÑO DEVEILED EGGS

chipotle stuffing, shrimp, applewood bacon, citrus honey gastrique 5.95

## SALADS, SOUPS & SANDWICHES

### CORN AND CRAB BISQUE

lump crabmeat, corn and green onions in a sweet cream bisque  
Cup 5.49 / Bowl 7.95

### CHICKEN ANDOUILLE GUMBO

okra, jasmine rice Cup 5.49 / Bowl 7.95

### BRASS HOUSE SALAD

spring mix, romaine, diced eggs, bacon, marinated cucumbers, grape tomatoes, topped with cheese mix and cheese toast.  
Choice of dressing 9.49

### SHRIMP & CRAB REMOULADE SALAD

celery, tomatoes, remoulade dressing, avocado 14.95

### COBB SALAD

tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette 9.95

### FRIED SHRIMP OR CATFISH PO-BOY

toasted French bread dressed with tartar sauce, shredded cabbage, sliced tomatoes, pickles and hot sauce, beer-battered French fries 11.95

### FRIED OYSTER PO-BOY

toasted French bread dressed with tartar sauce, shredded cabbage, sliced tomatoes, pickles and hot sauce, beer-battered French fries 16.95

### HALF PO-BOY COMBO

half po-boy with the choice of soup or side. 11.95

### COPELAND BURGER

monterey jack, cheddar, applewood bacon, shredded cabbage, tomato, red onion, tiger sauce, garlic mayo on a croissant, beer-battered French fries 12.95

### CHICKEN PARMESAN SANDWICH

breaded fried chicken cutlets, red sauce and mozzarella cheese on a parmesan-crusted French batard with alfredo sauce, beer-battered French fries 12.95

## ENTRÉES

### CRAWFISH RAVIOLI

fried ravioli, stuffed with ricotta cheese, topped with crawfish tails, green onions, spicy cream sauce 14.95

### EGGPLANT PIROGUE

fried eggplant slices, au gratin sauce, Gulf shrimp, angel hair pasta 13.95

### SHRIMP, GRITS & SUNNY EGG

jumbo tail-on Gulf shrimp, andouille sausage, peppers, creole tomato sauce, cheese grits, sunny-side up egg 13.95

### CRABCAKES & SHRIMP ALFREDO

panko-crusted crabcakes fried, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce 11.95/small 16.95/large

### GRILLED CHICKEN & YAMS

grilled chicken breast, onions, worcestershire, spiced pecans 13.95

### CATFISH ACADIANA®

shrimp butter sauce, roasted pecan coleslaw, choice of side 13.95

### BLACKENED CATFISH

crawfish rice, choice of side 13.95

### STEAK LABOUCHERE

28 day aged seared USDA prime sirloin steak, angel hair pasta, garlic butter, labouchere sauce 14.95

## SIZZLIN' STEAKS

### CLASSIC FILET

center cut Certified Angus Beef ® 8oz. filet served sizzling, choice of side 33.95

### PETITE FILET

center cut Certified Angus Beef ® 6oz. filet served sizzling, choice of side 30.95

### RIBEYE

finest hand selected, 12 oz. Certified Angus Beef ® ribeye steak, 28 day aged, served sizzling, choice of side 32.95

### STEAK TOPPINGS

Garlic 1.50

Sautéed Crabmeat 5.95

Sautéed Crawfish 4.95

Caramelized Onions 1.00



## DESSERTS

### AL'S CREOLE STYLE CHEESECAKE

choice of strawberry topping, bananas foster topping, café au lait caramel, or raspberry topping 7.95

### NEW YORK STYLE CHEESECAKE

choice of strawberry topping, bananas foster topping, café au lait caramel, or raspberry topping 7.95

### BIG AL'S CHOCOLATE FUDGE CAKE

topped with raspberry sauce 7.95

### BA'NILLAS FOSTER BOMB

'nilla wafer crust, 'nilla infused ice cream, banana ice cream, bananas foster crème anglaise, bruleed bananas, whipped cream, and foster syrup drizzle 7.95

### BEIGNETS DELUXE

2 classic beignets, frangelica cream sauce, strawberry sauce, café au lait caramel, dusted with powdered sugar 6.95

### WHITE CHOCOLATE BREAD PUDDING

French bread custard pudding, frangelica, raspberry drizzle 6.95

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 in food allergies.