



GLUTEN-FREE

TO START

STEAK TARTARE

Mustard vinaigrette, cornichons, crispy chips, sunny side quail egg 15

STUFFED PEPPADEW PEPPERS ■ 6

CHORIZO & MANCHEGO STUFFED MEDJOOL DATES - HAZELNUT ROMESCO 7

CHARCUTERIE

SALUMI

Prosciutto di San Daniele 9 | Bresaola 5 | Sweet Coppa 5
Calabrese 5 | Chorizo 5 | Jamón Serrano 7 | Finocchiona 5

SALUMI BOARD 15 | 22

Choose 3 or 5, marinated olives, pickled vegetables

SALUMI AND CHEESE BOARD 25

Choose 3 cheeses and 3 meats, traditional garnishes

ARTISANAL CHEESE ■

Selections include:

Parmigiano Reggiano | Manchego | Hudson Valley Camembert
Gruyère | Point Reyes Blue Cheese | Humboldt Fog Goat
Midnight Moon | Moliterno al Tartufo

CHOICE OF THREE 14

CHOICE OF FIVE 21

Accompanied by local honey, fig jam, spiced pecans, gluten-free crackers

SALADS

COOPER CHOPPED SALAD ■

*Grilled asparagus and carrots, crisp celery, edamame, chickpeas,
manchego, tomatoes, red wine vinaigrette 9*

GRILLED PEACHES & POINT REYES BLUE CHEESE

*Watercress, radicchio, frisee, candy spiced pecans, white balsamic
and honey gastrique, lemon-thyme dressing 13*

KALE & FLORIDA WATERMELON SALAD ■

*French feta, spicy arugula, radicchio, quinoa,
toasted pepitas, orange citronette 12*

TUSCAN SALAD

*Mixed greens, fresh mozzarella, polenta croutons, roasted garlic,
tomatoes, Kalamata olives, balsamic vinaigrette 12*

Add to any salad: grilled chicken 6

grilled Loch Duart salmon 8 | grilled shrimp 9 | seared tuna 9

TO FOLLOW

THE FARMER'S MARKET VEGETABLE PALETTE ■

*Grilled summer vegetable stack, braised artichokes, sweet corn,
edamame, and fava bean succotash, braised kale and Swiss chard,
quinoa pilaf, heirloom tomato emulsion, pistachio-basil pesto 18*

SESAME-SEARED AHI TUNA SALAD

Artisanal lettuces, avocado, cucumber, mango-lime vinaigrette 19

MEDITERRANEAN CHICKEN PAILLARD

*Local greens, sprouts and shoots, baby Kalamatas, cherry tomatoes,
shaved red onions, lemon-oregano vinaigrette 17*

DOUBLE-CUT DUROC PORK CHOP

Braised kale and Swiss chard, citrus mashed boniato, mango-papaya jam 25

PORCINI-DUSTED DIVER SCALLOPS

*Sweet corn fondue, wild mushrooms, shaved asparagus salad,
lemon truffle emulsion 29*

LOCH DUART SALMON "A LA PLANCHA"

Quinoa pilaf, olive oil-braised artichoke hearts, lemon citronette 24

MURRAY'S ROASTED HALF CHICKEN

Broccolini, Yukon Gold mashed potatoes, roasted chicken jus 19

THE COOPER BURGER

*8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar,
secret sauce, griddled gluten-free bun, hand-cut fries or coleslaw 14*

GRILLED TURKEY BURGER

Goat cheese, watercress, oven-roasted tomatoes, gluten-free bun 12

CHOPHOUSE



CLASSICS

Accompanied by Potato Pavé

DELMONICO 16 OZ. 38

USDA PRIME NEW YORK STRIP STEAK 14 OZ. 44

CENTER-CUT FILET MIGNON 8 OZ. 44

HANGER STEAK 10 OZ. 29

Salsa Verde | Red Wine Mushroom Sauce

ON THE SIDE

All items are Gluten-free and Vegetarian.

BROCCOLINI & SHALLOTS 7 | SAUTÉED SPINACH 6 | OLIVE OIL-BRAISED ARTICHOKE 7 | HAND-CUT FRIES 5 | SWEET POTATO FRIES 6

GRILLED ASPARAGUS WITH LEMON & SEA SALT 6 | RED & BLACK QUINOA PILAF 6 | YUKON GOLD MASHED POTATOES 6

ARTISANAL GREENS SALAD, RED WINE VINAIGRETTE 6 | SWEET CORN, EDAMAME, FAVA BEAN & ROASTED PEPPER SUCCOTASH 6

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. | Green Cay Farms, Delray Beach, Fla. | Pontano Farms, Boynton Beach, Fla. | Bedner Farms, Boynton Beach, Fla.

Executive Chef: Adam Brown

It is important to bring any food allergy you may have to the attention of your server. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of food-borne illness.

■ Item is Vegetarian.