



SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE 5 | CRISPY FRIED OLIVES 5 | MINI COOPER SLIDER 4
CHORIZO & MANCHEGO STUFFED DATES-HAZELNUT ROMESCO 7 | BRAISED CHICKEN EMPANADAS 7
CRISPY EGGPLANT CAKES WITH TZATZIKI 6 | GRILLED MEXICAN STREET CORN 6 | ZUCCHINI PANCAKES 5

TO START

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel, crispy eggplant cakes, pickled cucumbers, marinated olives, zaatar-toasted naan bread, tzatziki, Greek yogurt lebneh 16

QUESO FUNDIDO WITH CHORIZO

Queso Chihuahua, shaved jalapeño, crispy corn tortillas 12

BACON-BRAISED BRUSSELS SPROUTS • 12

TUNA TARTARE

Avocado jam, Japanese pickled cucumber and pickled ginger salad, yuzu-ponzu, crispy wontons 16

SWEET CORN & CRAB FRITTERS

House-pickled vegetables and tartar sauce 14

GRILLED SPANISH OCTOPUS •

Roasted fingerling potatoes, crushed olives, chorizo, baby kale, salsa verde. 16

FRIED HALLOUMI CHEESE ■

Quinoa and farro tabouleh, roasted eggplant spread, harissa tahini, sunflower sprouts 12

CRISPY PORK BELLY •

Sweet corn purée, Peruvian maiz cancha, bourbon caramel, radish sprouts 14

KOREAN LAMB RIBS

24-hour, Korean-style marinated, slow roasted and char grilled, accompanied by traditional kimchee and dipping sauce 16

SOUP & SALADS

SEASONAL SOUP

Chef's choice MP

HEIRLOOM TOMATO & WATERMELON GAZPACHO ■

Cucumbers, red onion, cilantro, aji crema 9

ROASTED AUTUMN SQUASH & BEET SALAD •■

North county mizuna & baby arugula, pickled yellow wax beans, shaved watermelon radish, creamy goat cheese, toasted pepitas, beet citronette, cider-walnut emulsion 13

COOPER CHOPPED SALAD •■

Grilled asparagus and carrots, crisp celery, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette 10

CLASSIC CAESAR SALAD

Romaine hearts, shaved Parmesan, white anchovies, garlic and herb croutons 11

TUSCAN SALAD •

Mixed greens, fresh mozzarella, polenta croûtons, roasted garlic, tomatoes, kalamata olives, balsamic vinaigrette 12

"BLT" WEDGE •

Crisp iceberg lettuce, beefsteak tomatoes, crispy bacon, pickled red onions, Point Reyes blue cheese dressing 12

MOZZARITA BURRATA •

Prosciutto di San Danielle, fig jam, pistachio-basil pesto, baby heirloom tomatoes, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

SESAME-SEARED YELLOWFIN TUNA

Seared rare & sliced thin, over chilled green tea soba noodles, nappa cabbage, pickled daikon and red bell peppers, with miso orange emulsion & crispy wontons 17-half/32-full

Add to any salad: grilled chicken 6 | grilled Black Pearl salmon 9 | grilled Denver Steak 11
grilled shrimp 9 | seared tuna 10 |

TO FOLLOW

THE FARMER'S MARKET VEGETABLE PALETTE •■

Berbere spiced cauliflower T-bone, roasted autumn squash, cauliflower-quinoa "cous cous," braised red cabbage, wilted swiss chard, calabaza squash puree, beet citronette 22

MURRAY'S ROASTED HALF CHICKEN •

Sauteed broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 23

DOUBLE-CUT DUROC PORK CHOP •

Serrano ham, sunchoke & shaved brussels sprouts hash, garnet yam puree, green apple-dried cherry compote 29

ZAATAR GRILLED BLACK PEARL SALMON

Zucchini pancakes, ancient grain pilaf, pomegranate-beet citronette, mint yogurt, local shoots and sprouts 29

THE GREEK CHICKEN PAILLARD

Heirloom tomatoes, cucumbers, Kalamata olives, local arugula, shaved red onions, warm naan bread, Valbreso feta, lemon-oregano vinaigrette 19

EAST COAST SEAFOOD CIOPPINO

Jumbo shrimp, diver scallops, little neck clams, local fish, Blue Bay mussels, fennel, saffron tomato broth, ciabatta crostini 34

JUMBO SHRIMP BUCATINI

Shaved garlic, crushed baby heirloom tomatoes, escarole, white wine, butter, arugula pesto 25

ROASTED WILD MUSHROOM STROZZAPRETI ■

Leek fondue, sottencenero al tartufo, black truffle butter, locatelli pecorino 25

THE COOPER BURGER

8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun, hand-cut fries or coleslaw 16

BUTCHER'S BLEND BURGER

Chuck, brisket, and short rib blended with shiitake, maitake, & oyster mushrooms, with pork belly, beamster vlaskaas, Lake meadow farms egg, roasted garlic aioli, mizuna, griddled challah bun 19

BRAISED BONELESS BEEF SHORT RIB •

Bacon braised collard greens, duck fat roasted fingerling potatoes, calabaza squash puree, veal-port jus, crispy sunchoke 36

PAN-SEARED DIVER SCALLOPS •

Braised red cabbage, maple roasted spaghetti squash, toasted pumpkin seed-brown butter vinaigrette, crispy kale 38

RAINBOW TROUT "A LA PLANCHA" •

Wilted spinach, green bean & toasted almond salad, warm bacon-mustard vinaigrette 26

JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, aged cheddar mashed potatoes, ancho barbecue sauce 19

Add to any burger: pecanwood bacon 2 | fried egg 2 | avocado 2

CHOPHOUSE CLASSICS

Accompanied by your choice of market fresh vegetables or potato pavé •

DELMONICO 16 OZ. • 39 CENTER-CUT FILET MIGNON 8 OZ. • 42 DAILY BUTCHER'S CUT • MP
DENVER STEAK 10 OZ • 33 14OZ DOUBLE CUT LAMB CHOPS 38•

The Cooper Steak Sauce | Salsa Verde • | Hazelnut Romesco | Pt Reyes Blue Cheese Crust

ON THE SIDE

BROCCOLINI & SHALLOTS 8 | SAUTÉED SPINACH 6 | HAND-CUT FRIES 5 | CARAMELIZED CAULIFLOWER & QUINOA "COUS COUS" ■ 7
BERBERE SPICED CAULIFLOWER T-BONE 8 | BACON BRAISED COLLARD GREENS 8 | RED & BLACK QUINOA PILAF 6 |
YUKON GOLD MASHED POTATOES 6 | ARTISANAL GREENS SALAD, RED WINE VINAIGRETTE 6 | ROASTED WILD MUSHROOMS 9

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. | Pontano Farms, Boynton Beach, Fla. | Totoro Farms, Hobe Sound, Fla. | Kai Kai Farm, Indiantown, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | McCoy's Apiary, Loxahatchee, Fla. | Gelato Petrini, Delray Beach, Fla. | Mozzarita, Pompano Beach, Fla.

Executive Chef Adam Brown

• Item is Gluten Free ■ Item is Vegetarian

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.