

## SNACKS

Crispy Mozzarella Curd-Stuffed Olives 5 v | Cooper Slider with aged Cheddar & Secret Sauce 5  
Chorizo & Manchego Stuffed Dates with Hazelnut Romesco 7 GF | Mini Crispy Oyster Sandwich with Spicy Tartar 5 | Crispy Pork Belly Taco 5

## TO START

### BEER-BRAISED MUSSELS

Sofrito-ale nage, butter, crostini 12

### KOREAN PORK RIBS

24-hour marinated, slow roasted and char-grilled,  
with kimchee & chili-soy dipping sauce 14

### TUNA TARTARE

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

### GRILLED SPANISH OCTOPUS GF

Roasted fingerling potatoes, crushed olives, chorizo, local greens, salsa verde 17

### BLISTERED SHISHITO PEPPERS GF / P

Roasted peanut oil, umami powder, bonito flakes, cashews 9

### GENERAL TSO'S CAULIFLOWER V / P

Flash-fried and tossed in classic sweet and spicy sauce 13

### KEY WEST PINK SHRIMP & SCALLOP CEVICHE GF

Aji amarillo, fresh lime juice, bell peppers, red onion, oranges, hearts of palm,  
Fresno chiles, cilantro, crispy plantain chips 16

### VEAL & PANCETTA MEATBALLS

Fresh ricotta, smoked scamorza, classic tomato sauce 14

### FRENCH ONION SOUP GRATINEE

Rich sherry laced broth, sourdough crostini, gruyere, chives 12

## SALADS

### ROMAINE AND BABY KALE CAESAR SALAD

Shaved American Grana, white anchovies, garlic and herbed croutons 11

### BURRATA&PROSCUITTO GF

Prosciutto San Danielle, grape tomatoes, balsamic gastrique,  
pistachio-basil pesto, extra virgin olive oil, coarse sea salt 14

### ROASTED BEETS & BAYLEY HAZEN BLUE GF / V

Local arugula, spiced pecans, honey-poppyseed vinaigrette 13

### COOPER CHOPPED SALAD GF / V

Carrots, crispy celery, asparagus, edamame, chickpeas,  
manchego, tomatoes, red wine vinaigrette 10

### "BLT WEDGE" GF

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

### ADD TO ANY SALAD:

grilled chicken 6 | grilled salmon 10 | grilled octopus 12 | grilled flat iron steak 12 | grilled shrimp 11 | seared tuna 12

## TO FOLLOW

### THE "GREEK" CHICKEN PAILLARD

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

### SEARED RARE TUNA "NICOISE"

Green beans, field greens, frisee, hard-boiled egg, fingerling potatoes,  
artichokes, tomatoes, white anchovies, Provencal vinaigrette 24

### MURRAY'S ROASTED HALF CHICKEN GF

Sautéed broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 24

### JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, Vermont cheddar mashed potatoes, ancho barbecue sauce 20

### GRILLED DOUBLE-CUT DUROC PORK CHOP GF

Sweet potato-cheddar gratin, braised Swiss chard, apple-dried cherry compote 29

### BRAISED BONELESS BEEF SHORT RIB GF

Roasted sunchokes, kohlrabi and mushrooms, sunchoke-beet puree, crispy sunchokes 30

### MASSMAN CURRY GF / V

Grilled tofu, lotus root, green beans, eggplant, scallions, calabaza, cashews, coconut milk,  
steamed basmati rice 19

Sub Chicken 7 | Sub Duck 7 | Sub Shrimp 11 | Sub Octopus 12

### THE FARMER'S MARKET VEGETABLE PALETTE GF / V

Roasted sunchokes, carrots and kohlrabi, broccolini,  
calabaza squash puree, berbere spice roasted cauliflower T-bone,  
quinoa pilaf, pomegranate citronette 22

### MAPLE GINGER GLAZED SALMON GF

Cauliflower-vegetable fried rice, edamame puree 29

### RAINBOW TROUT "A LA PLANCHA" GF

Maple roasted spaghetti squash, olive oil crushed golden potatoes,  
lemon-hazelnut butter sauce, local shoots 26

### SEARED DIVER SCALLOPS GF

Brussels sprouts and pancetta hash, calabaza squash puree,  
brown butter-pumpkinseed vinaigrette 32

### PAN SEARED BRANZINO GF

Roasted rainbow carrots & green beans, sweet corn sauce, watercress,  
frisee and radish salad, local sprouts 29

### "PGA PAELLA" GF

Shrimp, diver scallops, local fish, little neck clams, chorizo, chicken,  
mussels, green peas, saffron rice 35

## CHOPHOUSE CLASSICS

DELMONICO 16OZ. 39 GF

CENTER-CUT FILET MIGNON 8 OZ. 40 GF

COFFEE-RUBBED FLAT IRON 8 OZ 28 GF

### THE COOPER BURGER

8oz butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun 18

## ON THE SIDE

TRUFFLE MAC AND CHEESE 9 V | BROCCOLINI & SHALLOTS 8 GF / V | SAUTÉED SPINACH 6 GF / V | HAND-CUT FRIES 5 V | YUKON GOLD MASHED POTATOES 6 GF / V

ROASTED WILD MUSHROOMS 8 GF / V | BRUSSELS SPROUTS AND PANCETTA HASH 9 GF | CAULIFLOWER FRIED RICE 7 GF / V |

MAPLE ROASTED SPAGHETTI SQUASH 7 GF / V | ROASTED CAULIFLOWER T-BONE 8 GF / V

The Cooper proudly sources seasonal, local, and sustainable ingredients when available.

Kai-Kai Farm, Indiantown, FL. | Farmhouse Tomatoes, Lake Worth, FL. | Sunshine Provisions, Pembroke Pines, FL. | Cod & Capers Seafood, NPB, FL. | Gelato  
Petrini, Delray Beach, FL. | Pontano Farms | North Star Seafood | Mighty Micro Green, Lake Worth FL  
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.

Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, and milk. For more information, please speak with a manager.

GF - Item is Gluten Free V- Item is Vegetarian P- Item Contains Peanut Oil