
TO START

BEER BRAISED MUSSELS

Sofrito-ale nage, butter, grilled crostini 14

KOREAN PORK RIBS GF

24-hour slow roasted and char-grilled,
served with kimchi & chili-soy dipping sauce 16

GRILLED SPANISH OCTOPUS GF

Roasted fingerling potatoes, crushed olives, andouille,
roasted tomatoes, local greens, salsa verde 19

GUACAMOLE V

Fresh avocado, cilantro, tomato, jalapeno, lime juice,
served with fresh fried corn tortilla chip 14

GENERAL TSO'S CAULIFLOWER V/P

Flash fried and tossed in a classic sweet and spicy sauce 15.⁵⁰

BLACK TRUFFLE MACARONI AND CHEESE

Gruyère, classic elbow pasta, prosciutto bread crumbs 13

VEAL AND PANCETTA MEATBALLS

Marinara, smoked scamorza, ricotta,
fresh basil chiffonade 16.⁵⁰

TUNA TARTAR

Gochujang aioli, yuzu ponzu, cucumber and
pickled ginger salad, avocado, tomato, crispy wontons 18

CHIPOTLE CHICKEN EMPANADAS

Manchego & cheddar cheeses, aji amarillo,
tomatillo salsa, shredded lettuce 12

SOUP & SALADS

BURRATA & PROSCIUTTO GF

Prosciutto San Danielle, sliced Farmhouse tomatoes, balsamic gastrique, arugula,
pistachio-basil pesto, extra virgin olive oil, Maldon sea salt 16

SOUTHWEST COOPER WEDGE SALAD GF

Sliced local tomatoes, poblano ranch dressing, crumbled blue cheese,
pickled red onions, chopped bacon, avocado, roasted corn 16.⁵⁰

TRADITIONAL CAESAR SALAD

Tender hearts of romaine, blend of shaved Parmesan and Asiago,
white anchovies, garlic and herbed croutons 13

SOUP OF THE DAY

Chef's seasonal selection 10

POACHED PEAR SALAD GF

Spiced pecans, crumbled goat cheese,
dried cranberries pickled onions,
frisee & baby kale, pear vinaigrette 14

COOPER CHOPPED SALAD GF/V

Carrots, green beans, edamame, chickpeas, manchego cheese,
tomatoes, red wine vinaigrette 13

Grilled tofu 5 | Grilled chicken 7 | Grilled salmon 10 | Grilled shrimp 12 | Grilled skirt steak 13

TO FOLLOW

JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, cheddar mashed potatoes & BBQ sauce 26

GRILLED DOUBLE-CUT PORK CHOP GF

Creole dirty rice, roasted Brussels sprouts, roasted garlic,
sweet & sour peppers 33

MURRAY'S ROASTED HALF CHICKEN GF

Broccoli and shallots, Yukon Gold mashed potatoes,
roasted chicken jus 29

IN HOUSE SMOKED ST LOUIS BBQ RIBS

Half rack, french fries and coleslaw 26

CARNE ASADA MARINATED SKIRT STEAK GF

Roasted corn, peppers, Brussels sprouts, and fingerling potato hash,
aji amarillo, salsa verde 36

BRAISED SHORTRIB GF

Roasted baby carrots, scallion mashed Yukon gold potatoes,
red wine shallots natural braising jus 33

THE COOPER BURGER

8 oz butcher's blend, aged Vermont cheddar, lettuce,
tomato, secret sauce, griddled challah bun,
served with your choice of side 21

THE FARMER'S MARKET VEGETABLE PALETTE V

Roasted corn, peppers, Brussels sprouts and fingerling potato hash,
artichoke and mushroom medley, roasted baby carrots, grilled
broccolini, edamame puree, heirloom tomato vinaigrette 26

EAST COAST LOBSTER CIOPPINO

Half of a lobster, jumbo shrimp, littleneck clams, local fish,
mussels, fennel saffron tomato broth, grilled crostini 48

GREEN CURRY GF/V

Grilled tofu, bok choy, zucchini, snow peas, scallions,
red peppers, coconut milk, bean sprouts,
roasted cashews, steamed basmati rice 20
Sub Chicken 8 | Sub Shrimp 12

MAPLE GINGER GLAZED SALMON GF

Cauliflower-vegetable fried rice, edamame puree 33

SESAME SEARED YELLOWFIN TUNA GF

Baby bok choy, red and yellow peppers,
snow peas, bean sprouts, soy ginger glaze 38

SHRIMP FUSILLI PASTA

Andouille sausage, wild mushrooms, roasted tomatoes,
crushed red pepper, garlic cream sauce,
pecorino cheese, baby arugula 31

ON THE SIDE

BASMATI RICE 5 GF/V | BROCCOLINI & SHALLOTS 9 GF/V | FRENCH FRIES 7 V | SWEET POTATO FRIES 7 V | YUKON GOLD MASHED POTATOES 8 GF/V

CHEDDAR MASHED POTATOES 8 GF/V | COLE SLAW 4 GF/V

GREEN BEANS 9 GF/V | GRILLED ASPARAGUS 9 GF/V | ROASTED MUSHROOMS 9 GF/V

The cooper proudly sources local and sustainable ingredients when available.

[Q-Plus Seafood | Sunshine Provisions, Pembroke Pines, Fla.] Oceanside, WPB, Fla.

Mr. Greens, Miami, Fla. | Monarch Foods & Wine | Gelato Petrini, Delray Beach, Fla.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

GF-ITEM IS GLUTEN FREE V- ITEM IS VEGETARIAN P- ITEM CONTAINS PEANUTS