



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
IRON SKILLET MEATBALLS 7 | ZUCCHINI PANCAKES 5 ■ | GRILLED MEXICAN STREET CORN 6 ●■

TO START

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel, fried halloumi, ancient grain tabouleh, pickled cucumbers, marinated olives, Greek yogurt lebneh, zaatar-toasted naan bread 18

BACON-BRAISED BRUSSELS SPROUTS ●12

TUNA TARTARE

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

QUESO FUNDIDO WITH CHORIZO

Queso Chihuahua, shaved jalapeños, crispy corn tortillas 12

GENERAL TSO'S CAULIFLOWER ●■

Flash-fried & tossed in classic sweet & spicy sauce 12

GRILLED SPANISH OCTOPUS ●

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

CRISPY PORK BELLY ●

Sweet corn puree, 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 & dipping sauce 16

SOUPS & SALADS

HEIRLOOM TOMATO & WATERMELON GAZPACHO ■

Garnished with diced cucumber, aji crema and fresh cilantro 9

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 herbed croutons 11

KALE & FLORIDA WATERMELON SALAD■●

Kai Kai Farm arugula & kale, raddichio, red & black quinoa, toasted pepitas, French feta, piment d' espelette, orange citronette 14

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

TUSCAN SALAD●

Kai Kai Farm field greens, cherry tomatoes, fresh mozzarella, Kalamata olives, roasted garlic, polenta croutons, balsamic vinaigrette 14

WALT'S HEIRLOOM TOMATO SALAD■●

Cambozola, North County greens, tomato vinaigrette, Fleur de sel, garlic-herb ciabatta croutons 14

"BLT" WEDGE●

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

BURRATA AND PROSCIUTTO SAN DANIELLE ●

Baby heirloom tomatoes, pistachio basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

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

TO FOLLOW

THE FARMER'S MARKET VEGETABLE PALETTE ■●

Berberie-spiced cauliflower T-bone, cauliflower-quinoa "cous-cous," "Happy Rich" broccoli, roasted rainbow carrots, baby bok choy, Swiss chard, heirloom tomato emulsion & sweet pea puree 22

MURRAY'S ROASTED HALF CHICKEN●

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

DOUBLE-CUT DUROC PORK CHOP "PEPERONATA" ●

Kai Kai Farm braised escarole & "Happy Rich" broccoli, olive oil & lemon crushed golden potatoes, crispy sunchoke 29

ZAATAR GRILLED BLACK PEARL SALMON●

Zucchini pancakes, caramelized cauliflower & quinoa "cous cous," 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, littleneck 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

THE COOPER BURGER

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

BARBECUE BISON BURGER

Signature blend of grass-fed bison & beef topped with manchego, crispy onions, ancho-bourbon barbecue sauce, Kai Kai Farm mizuna, sliced tomato on a whole wheat kaiser bun 20

BERBERE-SPICE GRILLED SPRING LAMB CHOPS ●

Roasted rainbow carrots & fingerling potatoes, sweet pea puree, Guinness-lamb jus, local pea shoots 35

HERB-GRILLED LOCAL SWORDFISH●

Roasted Kai Kai Farm zucchini & squash, quinoa & farro pilaf, heirloom tomato emulsion, eggplant caponata 34

RAINBOW TROUT "A LA PLANCHA" ●

Warm mizuna, roasted baby beet & green bean salad, toasted hazelnut vinaigrette 27

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 WAGYU FLAT IRON 8 OZ. ● 33 CENTER-CUT FILET MIGNON 8 OZ. ● 44 DENVER STEAK 10 OZ. 29

DAIY BUTCHER'S CUT● MP

The Cooper Steak Sauce | Salsa Verde ● | Hazelnut Romesco ● | "Blue Brie" Crust 2

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 ■● | ROASTED RAINBOW CARROTS 8 ■● | ROASTED BABY BEETS 6 ■● | BABY BOK CHOY 8 ■●

YUKON GOLD MASHED POTATOES 6 ●■ | KAI KAI FARM FIELD GREENS & RED WINE VINAIGRETTE 6 ■● | ROASTED WILD MUSHROOMS 9 ■●

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