



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 5 | GRILLED MEXICAN STREET CORN 6

TO START

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

DIVER SCALLOP "FRICASSEE"

Roasted mushrooms, shaved garlic, asparagus, heirloom tomatoes, lemon juice, black truffle butter, "Old School" ciabatta 16

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

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

JUMBO LUMP CRAB CAKE

Piquillo pepper & avocado relish, lemon tarragon citronette 15

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

SUMMER WATERMELON SALAD •■

Kai Kai Farm mizuna, lacinato kale, pickled watermelon rind, red and black quinoa, French feta, toasted pepitas, orange-espelette 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 croutons, 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

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 | crab cake 12

TO FOLLOW

THE FARMER'S MARKET VEGETABLE PALETTE •■

Grilled summer squash, eggplant and bell pepper stack, grilled Mexican street corn, heirloom tomato and avocado pico de gallo, charred tomato sauce, grilled broccolini, quinoa pilaf 22

THE "GREEK" CHICKEN PAILLARD

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

DOUBLE-CUT DUROC PORK CHOP

Braised collards, bacon and rainbow swiss chard, aged cheddar mashed potatoes, apricot & dried cherry jam 29

ZAATAR GRILLED BLACK PEARL SALMON

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

MURRAY'S ROASTED HALF CHICKEN •

Sautéed broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 22

EAST COAST SEAFOOD CIOPPINO

Jumbo shrimp, diver scallops, little neck clams, local fish, Blue Bay mussels, fennel, saffron tomato broth, ciabatta crostini 33

PAN SEARED LOCAL SNAPPER •

Kai Kai Farm black eyed pea, yellow squash & sweet corn stew, sautéed spinach, heirloom tomato emulsion, local sprouts 35

JUMBO SHRIMP BUCATINI

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

SPRING CHICKEN STROZZAPRETI PASTA

Pulled roasted all-natural chicken, roasted tomatoes and broccolini, white balsamic chicken jus, creamy herbed goat cheese 21

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

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
PRIME DENVER STEAK 10 OZ • 33

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

ON THE SIDE

• All items are Gluten-free.

BROCCOLINI & SHALLOTS 8 | SAUTÉED SPINACH 6 | HAND-CUT FRIES 5 | SWEET CORN, BELL PEPPER & EDAMAME SUCCOTASH ■ 7
GRILLED ASPARAGUS 8 | BRAISED RAINBOW SWISS CHARD 8 | RED & BLACK QUINOA PILAF 6 | YUKON GOLD MASHED POTATOES 6
ARTISANAL GREENS SALAD, RED WINE VINAIGRETTE 6 | BRAISED COLLARDS, BACON & RAINBOW SWISS CHARD 8 | 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 Pettrini, Delray Beach, Fla. | Mozzarita, Pompano 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 Gluten-free. ■ Item is Vegetarian.