



 **DINNER - \$35** 

---

☞ **FIRST COURSE** ☞

**HEIRLOOM TOMATO & WATERMELON GAZPACHO •■**

*Garnished with aji crema, cucumbers and cilantro*

**“BLT” WEDGE**

*Crisp iceberg lettuce, heirloom tomatoes, crispy bacon, pickled red onions, Maytag buttermilk dressing*

**GRILLED SPANISH OCTOPUS •**

*Roasted sunchokes, crushed olives, grilled chorizo, baby kale, salsa verde*

---

☞ **SECOND COURSE** ☞

**HERB-SEARED RAINBOW TROUT •**

*Warm spinach, baby kale and frisée salad, toasted hazelnut-bacon vinaigrette*

**AMELIA ISLAND SHRIMP SPAGHETTINI**

*Heirloom tomatoes, shaved garlic, white wine, pomodoro, broccolini, torn basil*

**DOUBLE-CUT DUROC PORK CHOP •**

*Roasted and smashed yams, wilted rainbow Swiss chard, heirloom mango chutney*

---

☞ **\$10 SUPPLEMENT** ☞

**14 OZ. NEW YORK STRIP STEAK**

*Potato pavé, choice of one of our signature sauces*

The Cooper Steak Sauce | Salsa Verde • | Red Wine Mushroom Sauce • | Maytag Blue Cheese Crust

---

☞ **DESSERT** ☞

**CARROT CAKE IN A JAR**

*Layers of house-made carrot cake, cream cheese frosting and candied pecans with toasted coconut*

**MANGO-KEY LIME PIE**

*Graham cracker crust, whipped cream, mango sauce*

---

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. | Green Cay Farms, Delray Beach, Fla. | Pontano Farms, Boynton Beach, Fla. | Bedner Farms, Boynton Beach, Fla. | Kai Kai Farms, Indiantown, 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.