
TO START

BEER-BRAISED MUSSELS

Sofrito-ale nage, butter, crostini 12

KOREAN PORK RIBS GF

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

GRILLED SPANISH OCTOPUS GF

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

PAN SEARED JUMBO LUMP CRAB CAKES

Roasted red pepper coulis, grilled corn,
tomatillo and avocado relish 16

JP'S FAMOUS DEVEILED EGGS GF

Black pepper candied bacon, smoked paprika 9

CRISPY FRIED OLIVES V

Green olives stuffed with mozzarella cheese curd 5

GENERAL TSO'S CAULIFLOWER V/P

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

BLACK TRUFFLE MACARONI AND CHEESE

Gruyère, classic elbow pasta, prosciutto bread crumbs 11

VEAL AND PANCETTA MEATBALLS

Marinara, smoked scamorza, ricotta, fresh basil 14

SOUP & SALADS

BURRATA & PROSCUITTO GF

Prosciutto San Danielle, sliced Farmhouse heirloom tomatoes,
balsamic gastrique, arugula, pistachio-basil pesto,
extra virgin olive oil, coarse sea salt 14

SOUTHWEST COOPER WEDGE SALAD GF

Red and yellow sliced local tomatoes, poblano ranch
dressing, crumbled blue cheese, pickled red onions, chopped
bacon, avocado, roasted corn 12

TRADITIONAL CAESAR SALAD

Tender hearts of romaine, shaved Parmigiano-Reggiano,
white anchovies, garlic and herbed croutons 11

SPLIT PEA SOUP 9

SPICED PECAN APPLE SALAD GF/V

Sliced Granny Smith apples, local mixed greens, spiced pecans,
shallots, dried cranberries, crumbled goat cheese,
maple cider vinaigrette 12

COOPER CHOPPED SALAD GF/V

Carrots, asparagus, edamame, chickpeas, manchego cheese,
tomatoes, red wine vinaigrette 11

Grilled tofu 5 | Grilled chicken 6 | Grilled salmon 10 | Grilled shrimp 11 | Grilled skirt steak 12

TO FOLLOW

PINEAPPLE HONEY BAKED HAM GF

Bacon fingerling potato salad, glazed baby carrots 20

BRAISED AUSTRALIAN LAMB SHANK GF

Kai Kai Farm roasted root vegetables, goat cheese and spinach
gratin, port wine rosemary braising jus 29

JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, cheddar mashed potatoes, & BBQ sauce 23

GRILLED DOUBLE-CUT PORK CHOP GF

Creole dirty rice, Kai Kai Farm black eyed peas, andouille sausage,
roasted garlic, sweet and sour peppers 29

MURRAY'S ROASTED HALF CHICKEN GF

Broccolini and shallots, Yukon Gold mashed potatoes,
roasted chicken jus 25

PAN ROASTED WILD STRIPED BASS

Edamame-forbidden black rice, sautéed baby bok choy,
daikon radish and carrot salad, sesame ginger vinaigrette 33

GREEN CURRY GF/V

Grilled tofu, zucchini, snow peas, scallions, red peppers,
coconut milk, steamed basmati rice 19
Sub Chicken 6 | Sub Shrimp 11

HONEY MISO SALMON GF

Napa cabbage, wild mushrooms, garlic chives, Dijon mustard aioli 29

PAN SEARED YELLOWFIN TUNA GF

Fingerling potatoes, artichoke, tomatoes, olives, green beans,
sautéed with white wine, lemon caper vinaigrette 32

SPAGHETTINI WITH GULF SHRIMP

Baby heirloom tomatoes, garlic, spicy greens, crushed red pepper,
grated parmesan, finished with fresh ricotta and basil chiffonade 26

CARNE ASADA MARINATED SKIRT STEAK GF

Roasted corn, peppers, bacon braised Brussels,
and fingerling potato hash, aji amarillo, salsa verde 32

SEA SCALLOPS " A LA PLANCHA" GF

Roasted purple cauliflower florets, Acorn squash puree, hazelnut romesco 32

CHOPHOUSE CLASSICS

CENTER-CUT FILET 8 OZ. 45 GF

DELMONICO 16OZ 46 GF

PRIME KANSAS CITY STRIP STEAK 16OZ. 49 GF

SMOKED BEEF TENDERLOIN 8OZ. 45 GF

Served with a roasted garlic clove, compound butter, your choice of side and steak sauce, or salsa verde

ON THE SIDE

BASMATI RICE 5 GF/V | BROCCOLINI & SHALLOTS 8 GF/V | FRENCH FRIES 5 V | SWEET POTATO FRIES 5 V
YUKON GOLD MASHED POTATOES 6 GF/V | CHEDDAR MASHED POTATOES 6 GF/V | COLE SLAW 4 GF/V | BACON BRAISED BRUSSELS SPROUTS 9 GF |
GREEN BEANS 8 GF/V | GRILLED ASPARAGUS 8 GF/V | ROASTED MUSHROOMS 8 GF/V

The cooper proudly sources local and sustainable ingredients when available.

Halperns' Steak and Seafood, Ft. Lauderdale, Fla. | Cod & Capers Seafood N. Palm Beach, Fla | Sunshine Provisions, Pembroke Pines, Fla. | Oceanside, WPB, Fla.

Mr. Greens, Miami, Fla. | North Star Seafood, Pompano Beach, Fla. | Mighty Micro Greens, Lake Worth Fla | 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