



# The cooper

## LUNCH MENU

FLAVOR OF PALM BEACH

THREE COURSES FOR \$25

CHOOSE ONE ITEM FROM EACH COURSE

► TO START ◀

**GENERAL TSO'S CAULIFLOWER●■**

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

**BLISTERED SHISHITO PEPPERS**

*Roasted peanut oil, umami powder, bonito flakes, cashews*

**COOPER CHOPPED SALAD●■**

*Carrots, crisp celery, asparagus, edamame, chickpeas,  
manchego, tomatoes, red wine vinaigrette*

► TO FOLLOW ◀

**BURRATA AND PROSCIUTTO**

*Prosciutto San Danielle, cherry tomatoes, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, sea salt*

**SHAKSHUKA ■**

*"Israeli Brunch" – Two baked eggs nestled in zesty tomato sauce with garlic  
onions, za'atar, chilies, Swiss chard & eggplant  
accompanied by toasted naan bread & lebneh*

**CHICKEN GYRO**

*Za'atar roasted and pulled chicken, cucumbers, red onion, tomatoes  
shredded iceberg, tzatziki, warm naan bread*

**MAPLE-GINGER GLAZED SALMON●**

*Cauliflower-vegetable fried rice, edamame puree*

**SUPPLEMENTAL CHARGE | 10**

**STEAK FRITES ●**

*Grilled Flat Iron steak, hand-cut fries, salsa verde, Cooper steak sauce*

► DESSERT ◀

**GELATO PETRINI'S VANILLA ICE CREAM, SORBET, OR GELATO**

or

**MANGO KEY LIME PIE**

*Almond-graham cracker crust, mango sauce, whipped cream*

or

**FLOURLESS CHOCOLATE CAKE**

*Whipped cream and fresh berries*

NO SHARING OR SPLITTING, NOT AVAILABLE FOR TO-GO, PRICE EXCLUDES TAX & GRATUITY

MENU ITEMS SUBJECT TO AVAILABILITY

*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.*

*NOT available during Sunday Brunch*