



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



The cooper

DINNER MENU

FLAVOR OF PALM BEACH

THREE COURSES FOR \$39

CHOOSE ONE ITEM FROM EACH COURSE

→ TO START ←

General Tso's Cauliflower ●■

Flash-fried & tossed in classic sweet & spicy sauce

Salmon Tartar "Nachos"

Crispy wontons, spicy mayo, watermelon radish, pickled Fresno chilis, green onions

"BLT" Wedge ●

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

Beer Braised Mussels

Sofrito-ale nage, butter, crostini

→ TO FOLLOW ←

Braised Boneless Beef Short Rib

Kai kai farm calabaza puree, roasted carrots, kohlrabi & celery root, ruby port veal jus, crispy sunchokes

Maple-Ginger Glazed Salmon

Cauliflower-vegetable fried rice, edamame puree

Florida Keys Yellowtail Snapper "A la Plancha"

Roasted fingerling potatoes, broccolini, sweet corn puree, hearts of palm-avocado salsa

Berbere Spice Grilled Duroc Pork Chop

Sweet potato-cheddar gratin, braised swiss chard, apple-dried cherry compote

Roasted Mushroom Bucatini and Burrata

Roasted garlic, green peas, white wine, butter, fresh lemon, Locatelli pecorino

SUPPLEMENTAL CHARGE | 10

14 OZ New York Strip Steak ●

Accompanied by choice of fresh market vegetables ●

The Cooper Steak Sauce | Salsa Verde ● | Hazelnut Romesco ●

→ DESSERT ←

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

Mango Key Lime Pie

Almond-graham cracker crust, mango sauce, whipped cream

OR

Flourless Chocolate Cake

Whipped cream and fresh berries

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