



SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE 5 ■ | CRISPY FRIED OLIVES 5 ■ | MINI COOPER SLIDER 4

CHORIZO & MANCHEGO STUFFED DATES 7 ● | BACON-BRAISED BRUSSELS SPROUTS 12 ● | BRAISED CHICKEN EMPANADAS 7

IRON SKILLET MEATBALLS 7 | ZUCCHINI PANCAKES 5 ●■ | GRILLED MEXICAN STREET CORN 6 ●■

TO START

HEIRLOOM TOMATO & WATERMELON GAZPACHO ■

Garnished with diced cucumber, aji crema and fresh cilantro 9

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel, fried halloumi, ancient grain tabouleh, pickled cucumbers, marinated olives, Greek yogurt lebneh, zaatar-toasted naan bread 18

GRILLED ASPARAGUS ■●

Hazelnut romesco & extra virgin olive oil 9

QUESO FUNDIDO WITH CHORIZO

Queso chihuahua, shaved jalapeño, crispy corn tortillas 12

GENERAL TSO'S CAULIFLOWER ■●

Flash-fried & tossed in classic sweet & spicy sauce 12

GRILLED SPANISH OCTOPUS ●

Roasted fingerling potatoes, crushed olives, chorizo, local mizuna, salsa verde 17

CRISPY PORK BELLY ●

Sweet corn puree, Peruvian maiz cancha, bourbon caramel, radish sprouts 14

CRISPY CORNMEAL FRIED GREEN TOMATOES ●

Lump crab & grape tomato salad, fresh ricotta, local mizuna, heirloom tomato emulsion, local pea shoots 15

SALADS

COOPER CHOPPED SALAD ■●

Grilled asparagus and carrots, crispy celery, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette 9

KALE & FLORIDA WATERMELON SALAD ■●

Arugula, kale, radicchio, red & black quinoa, toasted pepitas, French Feta, piment d' espelette 14

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 17

CLASSIC CAESAR SALAD

Romaine hearts, shaved Parmesan, white anchovies, garlic-herb croutons 9

"BLT WEDGE" ●

Crisp iceberg lettuce, beefsteak tomatoes, crispy bacon, pickled red onion, blue cheese crumble, Point Reyes blue cheese dressing 12

TUSCAN SALAD ●

Field greens, cherry tomatoes, fresh mozzarella, Kalamata olives, roasted garlic, polenta croutons, balsamic vinaigrette 12

BURRATA AND PROSCIUTTO SAN DANIELLE ●

Baby heirloom tomatoes, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

Add to any salad: grilled chicken 6 | grilled salmon 9

grilled Denver steak 11 | grilled shrimp 10 | seared tuna 11

HANDHELDS

THE COOPER BURGER

8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun, hand-cut fries or coleslaw 15

BARBECUE BISON BURGER

Signature blend of grass-fed bison & beef topped with manchego, crispy onions, ancho-bourbon barbecue sauce, Kai Kai Farm mizuna, sliced tomato on a whole wheat kaiser bun 18

GRILLED TURKEY BURGER

Goat cheese, watercress, oven-roasted tomatoes, multi-grain kaiser roll, hand-cut fries or coleslaw 13

ANCIENT GRAINS VEGGIE BURGER ■

Farro, quinoa, garbanzo beans, bell peppers, mushrooms, onions, arugula-pesto, watercress, multigrain kaiser roll, hand-cut fries or coleslaw 12

SHORT RIB GRILLED CHEESE

Braised & shredded short rib, manchego cheese, roasted red peppers, watercress, herb mayo, horseradish crema, on thick-cut multi grain 16

Add to any burger: pecanwood bacon 2 | fried egg 2 | avocado 2

BLT&A

Thick-cut multigrain bread, avocado, pecanwood bacon, iceberg lettuce, heirloom tomato, herbed mayo, fries or coleslaw 14

BLACKENED OR GRILLED FISH SANDWICH

Tartar sauce, watercress, tomato, toasted challah bun, hand-cut fries or coleslaw MP

BLACKENED OR GRILLED FISH TACOS

Tomatillo salsa, shredded cabbage and cilantro slaw, aji crema, warm corn tortillas, hand-cut fries or coleslaw MP

JERRY'S MEATLOAF MELT

Served open-faced on toasted ciabatta, ancho barbecue sauce, aged cheddar and manchego, hand-cut fries or coleslaw 13

TUNISIAN TUNA SANDWICH

Olive oil-marinated albacore tuna, heirloom tomatoes, cucumbers, fingerling potatoes, hard-boiled Lake Meadow Farms egg, preserved lemon-olive and harissa spread, warm naan bread, accompanied by an artisanal greens salad 13

PROSCIUTTO & FRESH MOZZARELLA SANDWICH

Heirloom tomatoes, pesto vinaigrette, spicy arugula, served open-faced with an artichoke, roasted pepper, and Kalamata olive salad 14

TO FOLLOW

ZAATAR GRILLED SALMON ●

Zucchini pancakes, red & black quinoa pilaf, pomegranate-beet citronette, mint yogurt, local shoots and sprouts 19

JUMBO SHRIMP BUCATINI

Shaved garlic, crushed grape tomatoes, escarole, white wine, butter, arugula pesto 19

THE FARMER'S MARKET VEGETABLE PALETTE ●■

Berbere-spiced cauliflower T-bone, broccolini, roasted rainbow carrots, roasted corn & quinoa pilaf, baby bok choy, swiss chard, heirloom tomato emulsion & sweet pea puree, local shoots & sprouts 17

GRILLED DENVER STEAK SALAD ●

Local arugula, romaine, radicchio, roasted corn, Point Reyes blue cheese, avocado, cherry tomatoes, pecanwood bacon, red wine vinaigrette 16

THE "GREEK" CHICKEN PAILLARD

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

GRILLED WAGYU FLAT IRON

Sesame-ginger bok choy, edamame, forbidden black rice, miso-Sriracha compound butter 17

CHOPHOUSE CLASSICS

Accompanied by your choice of market fresh vegetables, fries or cole slaw

DELMONICO 16oz ● 37 DENVER 10oz ● 29 CENTER-CUT FILET MIGNON 8 OZ ● 41

The Cooper Steak Sauce | Salsa Verde ● | Hazelnut Romesco ● | "Blue Brie" Crust

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Kai Kai Farm, Indiantown, Fla. | Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. Pontano Farms, Boynton Beach, Fla. Totoro Farms, Hobe Sound, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | McCoy's Apiary, Loxahatchee, Fla. | Gelato Petrini, Delray Beach, Fla. | Sunshine Provisions Fla. 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.