



## SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE 5 ■ | CRISPY FRIED OLIVES 5 ■ | MINI COOPER SLIDER 5  
CHORIZO & MANCHEGO STUFFED DATES 7 ● | BACON-BRAISED BRUSSELS SPROUTS 12 ● | BRAISED CHICKEN EMPANADAS 7  
IRON SKILLET MEATBALLS 7 | ZUCCHINI PANCAKES 7 ■●

## 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, za'atar-toasted naan bread 18

### QUESO FUNDIDO WITH CHORIZO

Queso chihuahua, shaved jalapeño, crispy corn and black bean tortillas 12

### GENERAL TSO'S CAULIFLOWER

Flash-fried & tossed in classic sweet & spicy sauce 13

### GRILLED SPANISH OCTOPUS ●

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

### 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 ■●

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

### BURRATA AND PROSCIUTTO Di SAN DANIELE ●

Grilled peaches, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

### "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

### CLASSIC CAESAR SALAD

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

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, spicy arugula, sliced tomato on a whole wheat kaiser bun 19

### GRILLED TURKEY BURGER

Goat cheese, shredded lettuce, 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, lettuce, multigrain kaiser roll, hand-cut fries or coleslaw 12

### BLT&A

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

### 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

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

### SHORT RIB GRILLED CHEESE

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

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

### ZA'ATAR GRILLED SALMON ●

Zucchini pancakes, red & black quinoa pilaf, pomegranate-beet citronette, mint yogurt 19

### DUCK UDON

Five-spice seared and sliced duck breast, shiitake mushrooms, soft boiled egg, duck broth, udon noodles, bonito flakes 19

### THE FARMER'S MARKET VEGETABLE PALETTE ■■

Chili-lime street corn, crispy black eyed pea cake, broccolini, roasted cauliflower T-bone, spicy watermelon pico de gallo, tomatillo salsa 17

### SESAME-SEARED YELLOWFIN TUNA

Seared rare & sliced thin, over chilled soba noodles, nappa cabbage, pickled daikon and red bell peppers, with miso-orange emulsion 17

## TO FOLLOW

### 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

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

### SHAKSHUKA

"Israeli Brunch" - Two baked eggs nestled in zesty tomato sauce with garlic, onions, za'atar, chilies, Swiss chard and eggplant, accompanied by toasted naan bread & lebneh 15

### STEAK FRITES

Grilled Denver steak, hand-cut fries, salsa verde & Cooper steak sauce 22

## 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.