

TO START

BEER-BRAISED MUSSELS

Sofrito-ale nage, butter, crostini 12

THE COOPER SLIDER

Caramelized onion, aged Vermont cheddar, pickle, secret sauce, griddled challah bun 5

KOREAN PORK RIBS GF

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

GRILLED SPANISH OCTOPUS GF

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

TUNA TARTARE

Avocado jam, Japanese pickled cucumber and pickled ginger salad, gochujang aioli, yuzu ponzu, crispy wontons 16

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, garganelli pasta, prosciutto bread crumbs 11

VEAL AND PANCETTA MEATBALLS

Marinara, smoked scamorza, ricotta, fresh basil 14

SALADS

TRADITIONAL CAESAR SALAD

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

COOPER CHOPPED SALAD GF/V

Carrots, asparagus, edamame, chickpeas, manchego cheese, tomatoes, red wine vinaigrette 10

HEIRLOOM TOMATO AND MOZZARELLA GF/V

Tuscan olive oil, Modena balsamic reduction, shaved shallots, cracked black pepper and sea salt 12

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

FURIKAKE SEARED TUNA GF

Wakame, cucumber salad, sweet soy, gochujang aioli 16

WATERMELON FETA SALAD GF/V

Chiffonade of Tuscan kale and radicchio, Valbreso feta, toasted pepitas, crispy quinoa, pickled onions, passion fruit vinaigrette, piment d' espelette 14

HANDHELDS

THE COOPER BURGER

8 oz butcher's blend, aged Vermont cheddar, lettuce, tomato, secret sauce, griddled challah bun 18

ANCIENT GRAINS VEGGIE BURGER V

Farro, quinoa, garbanzo beans, bell peppers, mushrooms, onions, arugula-pesto, lettuce, multi-grain kaiser roll 15

BLACKENED MAHI TACOS GF

Grilled corn tortillas, aji crema, cabbage slaw, sliced avocado, tomatillo salsa 17

GRILLED TURKEY BURGER

Goat cheese, shredded lettuce, oven-roasted tomatoes, multi-grain kaiser roll 15

All handhelds are served with your choice of side

Add Pecan wood bacon 2 | Fried egg 2 | Fresh avocado 3

TO FOLLOW

THE "GREEK" CHICKEN PAILLARD

A not so traditional Greek salad served with Valbreso feta, warm naan bread and lemon oregano vinaigrette 21

JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, cheddar mashed potatoes, & BBQ sauce 22

CARNE ASADA MARINATED SKIRT STEAK GF

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

GRILLED DOUBLE-CUT PORK CHOP GF

Papaya-mango chutney, bacon braised Brussels sprouts, goat cheese potato au gratin 29

BUCATINI VODKA WITH SHRIMP

Prosciutto di Parma, grated Grana Padano, grape tomatoes, fresh basil

MASSAMAN CURRY GF/V/P

Grilled tofu, cashews, green beans, eggplant, scallion, sweet potato, coconut milk, steamed basmati rice 19
Sub Chicken 6 | Sub Shrimp 11

MURRAY'S ROASTED HALF CHICKEN GF

Broccoli and shallots, Yukon Gold mashed potatoes, chicken jus 24

WILD MUSHROOM GARGANELLI V

Black truffles, sake-cream madeira, Locatelli Pecorino, sundried tomatoes, spring peas, 23

MAPLE GINGER GLAZED SALMON GF

Cauliflower-vegetable fried rice, edamame puree 29

FRESH LOCAL MAHI MAHI GF

Artichokes, wild roasted mushrooms, spring peas, lemon caper beurre blanc 29

DAILY SPECIALS

CRAB STUFFED LOBSTER

Goat cheese spinach gratin, sauteed broccolini, drawn butter 48

BRANZINO "A LA PLANCHA

Quinoa falafel, broccolini, lemon eggplant puree, fennel & cucumber relish, kalamata olive vinaigrette 28

CHOPHOUSE CLASSICS

CENTER-CUT FILET 8 OZ. 45 GF | RIBEYE 16 OZ. 42 GF | AUSTRALIAN DOUBLE CUT LAMB CHOPS 35 GF | PRIME KANSAS CITY STRIP 16 OZ. 48 GF

Served with a roasted garlic clove, compound butter, your choice of side and steak sauce, cambozola crust, 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 | CAULIFLOWER FRIED RICE 5 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