

NEW YEAR'S EVE MENU



SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE ■ 5 | CRISPY FRIED OLIVES ■ 5 | HOUSE PICKLED VEGETABLES ■ 4
MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED MEDJOOOL DATES - HAZELNUT ROMESCO • 7
BACON-BRAISED BRUSSELS SPROUTS • 8 | CRISPY EGGPLANT CAKES WITH TZATZIKI ■ 5

CHARCUTERIE

SALUMI

Prosciutto di San Daniele 9
Sweet Coppa 5 | Calabrese 5 | Chorizo 5
Jamón Serrano 7 | Finocchiona 5

SALUMI BOARD 15 | 22

Choose 3 or 5, marinated olives, pickled vegetables, crostini

SALUMI AND CHEESE BOARD 25

Choose 3 cheeses and 3 meats, traditional garnishes

ARTISANAL CHEESE ■

Selections include:

Parmigiano Reggiano | Manchego
Hudson Valley Camembert | Gruyère | Locatelli Pecorino
Point Reyes Blue Cheese | Humboldt Fog Goat
Irish Porter Cheddar | Sottocenere al Tartufo
Beemster Vlaskaas

CHOICE OF THREE 14

CHOICE OF FIVE 21

Accompanied by local honey, fig jam, spiced pecans,
assorted breads and flatbread crackers

TO START

MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel, crispy eggplant cakes,
pickled cucumbers, marinated olives, zaatar-toasted naan bread,
Greek yogurt lebneh 16

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

SEAFOOD CEVICHE

Jumbo shrimp, diver scallops, red snapper, oranges, avocado,
red onion, lime juice, crispy plantains 18

TUNA TARTARE •

Avocado jam, japanese pickled cucumber and pickled
ginger salad, yuzu-ponzu, crispy wontons 16

JUMBO LUMP CRAB CAKE

Polenta "fries," lemon-cornichon aioli, avocado and
piquillo pepper relish 14

GRILLED SPANISH OCTOPUS •

Roasted fingerling potatoes, crushed olives, chorizo,
Swank kale, salsa verde 16

KOREAN LAMB RIBS

24-hour, Korean-style marinated, slow roasted and char grilled,
accompanied by traditional kimchee and dipping sauce 16

HEIRLOOM TOMATO GAZPACHO

Garnished with aji crema, cucumbers and cilantro 8

SALADS

FALL HARVEST SALAD • ■

Local spicy arugula and Tuscan kale, shaved radish, roasted
beets, carrots, squash, toasted pepitas, creamy goat cheese,
spicy pickled wax beans, cider emulsion 13

COOPER CHOPPED SALAD • ■

Grilled asparagus and carrots, crisp celery, edamame,
chickpeas, manchego, tomatoes, red wine vinaigrette 10

CLASSIC CAESAR SALAD

Romaine hearts, shaved Parmesan, white anchovies,
garlic and herb croutons 11

TUSCAN SALAD •

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

"BLT" WEDGE

Crisp iceberg lettuce, Walt's heirloom tomatoes,
crispy bacon, pickled red onions, Maytag buttermilk dressing 12

MOZZARITA BURRATA •

Pistachio-basil pesto, Prosciutto di San Daniele, fig jam,
baby heirloom tomatoes, balsamic gastrique 17

Add to any salad: grilled chicken 6
grilled Faroe Island salmon 8 | grilled shrimp 9
seared tuna 9 | crab cake 12

TO FOLLOW

THE FARMER'S MARKET VEGETABLE PALETTE • ■

Roasted cauliflower "T-bone," wilted Swiss chard, roasted fall squash, roasted turnips,
Brussels sprouts and fennel, broccolini, red and black quinoa pilaf, red beet emulsion,
parsnip purée, Totor Farms shoots and sprouts 22

SESAME-SEARED BIGEYE TUNA

Green tea soba noodles, miso-orange emulsion, nappa cabbage and pickled daikon slaw,
local shoots and sprouts, crispy wontons 32

DOUBLE-CUT DUROC PORK CHOP

Cider-braised red cabbage, brown butter-sage spaetzle, roasted apple compote 29

DIVER SCALLOPS A LA PLANCHA •

Roasted Brussels sprouts, turnips and fennel, parsnip purée, red beet emulsion 35

GRILLED FAROE ISLAND SALMON •

Grilled local squash and eggplant, red and black quinoa pilaf, hazelnut romesco 28

MURRAY'S ROASTED HALF CHICKEN •

Broccolini, Yukon Gold mashed potatoes, roasted chicken jus 21

HERB-SEARED RAINBOW TROUT •

Warm spinach, baby kale and frisée salad, toasted hazelnut-bacon vinaigrette 25

EAST COAST SEAFOOD CIOPPINO

Cedar Key clams, Amelia Island shrimp, diver scallops, PEI mussels, local fish, fennel,
saffron tomato broth, grilled sourdough crostini 33

AMELIA ISLAND SHRIMP SPAGHETTINI

Walt's heirloom tomatoes, shaved garlic, white wine, pomodoro, broccolini, torn basil 25

PAN-SEARED LOCAL SNAPPER

Pan roast of golden potatoes, heirloom tomatoes, local beans, and Kai Kai Farms arugula,
Florida orange citronette 34

HERB-GRILLED PETITE FILET MIGNON

Grilled asparagus, Yukon Gold mashed potatoes, creamy horseradish, The Cooper Steak Sauce 37

MUSTARD-CRUSTED RACK OF LAMB

Swank Farms roasted heirloom carrots, golden potato and Swiss chard gratin, roasted tomato jam 39

HERB-SEARED BRANZINO A LA PLANCHA

Swank heirloom snap beans, roasted pepper and Kalamata olive farro, Mediterranean vinaigrette 35

JUMBO SHRIMP "SALSA VERDE"

Roasted garlic broccoli, stewed white beans and prosciutto, ciabatta crostini 35

MAINE LOBSTER PAPPARDELLE

Butter-poached lobster, Kai Kai Farms arugula, local pea shoots, roasted lobster nage 38

CHOPHOUSE

CLASSICS

Accompanied by Potato Pavé •

DELMONICO 16 OZ. • 38

CENTER-CUT FILET MIGNON 8 OZ. • 40

PRIME NEW YORK STRIP STEAK 14 OZ. • 50

FLAT IRON STEAK 10 OZ. • 31

The Cooper Steak Sauce | Salsa Verde • | Red Wine Mushroom Sauce • | Maytag Blue Cheese Crust

ON THE SIDE

• ■ All items are Gluten-free and Vegetarian.

BROCCOLINI & SHALLOTS 7 | SAUTÉED SPINACH 6 | HAND-CUT FRIES 5 | SWEET POTATO FRIES 6 | BROWN BUTTER-SAGE SPAETZLE 7

WILTED RAINBOW SWISS CHARD 7 | RED & BLACK QUINOA PILAF 6 | YUKON GOLD MASHED POTATOES 6

ARTISANAL GREENS SALAD, RED WINE VINAIGRETTE 6 | ROASTED CAULIFLOWER "T-BONE" 7 | ROASTED WILD MUSHROOMS 8

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. | Green Cay Farms, Delray Beach, Fla. | Pontano Farms, Boynton Beach, Fla. | Totor Farms, Hobe Sound, Fla. | Kai Kai Farms, Indiantown, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | McCoy's Apiary, Loxahatchee, Fla. | Mozzarita, Pompano Beach, Fla.

Executive Chef: Adam Brown

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.

• Item is Gluten-free. ■ Item is Vegetarian.