



**OCTOBERFEAST**  
**THREE COURSES FOR \$40**

**CHOOSE ONE ITEM FROM EACH COURSE**

→ **TO START** ←

**SOUP OF THE DAY**

*Chef's Local Selection*

**COOPER CHOPPED SALAD**

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

**BEER BRAISED MUSSELS**

*Sofrito-ale nage, butter, crostini*

→ **TO FOLLOW** ←

**SPAGHETTINI POMODORO WITH SHRIMP**

*Baby heirloom tomatoes, garlic, spicy greens, crushed red pepper, grated parmesan, finished with fresh ricotta and basil chiffonade*

**GRILLED DOUBLE CUT PORK CHOP**

*Roasted garlic, sweet & sour peppers, bacon braised brussels, yuca fries*

**FRESH LOCAL CATCH**

*Spanish rice pilaf, sautéed broccolini and shallots, heirloom tomato pico de gallo, avocado lime yogurt- grilled or blackened*

**NEW YORK STRIP**

*Truffled potato gratin, grilled asparagus, crispy onions*

**SUPPLEMENTAL CHARGE | 10**

→ **DESSERT** ←

**KEY LIME PIE**

*Almond-graham cracker crust, mango sauce, whipped cream*

**FLOURLESS CHOCOLATE CAKE**

*Whipped cream and fresh berries*

**NO SHARING OR SPLITTING, PRICE EXCLUDES TAX & GRATUITY**

**MENU ITEMS SUBJECT TO AVAILABILITY**

**Available for Dine-In and Take Out (no third party delivery).**

**NOT available for Sunday Brunch**

*Executive Chef JP van Houten*

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.



/thecooper



/the\_cooper\_restaurant