



SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE 5 ■ | CRISPY FRIED OLIVES 5 ■
MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED DATES-HAZELNUT ROMESCO 7 ●
BRAISED CHICKEN EMPANADAS 7 | IRON SKILLET MEATBALLS 7 | ZUCCHINI PANCAKES 5 ■

TO START

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

BACON-BRAISED BRUSSELS SPROUTS ●12

TUNA TARTARE

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

LUMP CRAB CAKE

Meyer lemon butter sauce, pickled pepper & green strawberry relish, Kai Kai Farm Mizuna 16

GENERAL TSO'S CAULIFLOWER ■●

Flash-fried & tossed in classic sweet & spicy sauce 10

GRILLED SPANISH OCTOPUS ●

Roasted fingerling potatoes, crushed olives, chorizo, local mizuna, salsa verde 16

CRISPY PORK BELLY ●

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

STEAK TARTARE

Hand-cut bison ribeye, spicy pickled peppers, cornichon-mustard vinaigrette, tomato aioli, sunny-side quail egg, "old school" sourdough crostini 16

KOREAN LAMB RIBS

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

SOUPS & SALADS

FLORIDA "WINTER" HARVEST SALAD

Kai Kai Farm Asian greens, roasted rainbow carrots, pickled green strawberries, shaved watermelon radish, roasted beets, toasted pepitas, creamy goat cheese, cider-walnut emulsion 15

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 herbed croutons 11

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 & crispy wontons 17 half / 32 full

TUSCAN SALAD ●

Kai Kai Farm field greens, cherry tomatoes, fresh mozzarella, Kalamata olives, roasted garlic, polenta croutons, balsamic vinaigrette 14

"BLT" WEDGE ●

Crisp iceberg lettuce, beefsteak tomatoes, crispy bacon, pickled red onions, blue cheese crumbles, Point Reyes blue cheese dressing 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 Black Pearl salmon 9
grilled Denver steak 11 | grilled shrimp 10 | seared tuna 11

TO FOLLOW

THE FARMER'S MARKET VEGETABLE PALETTE ●■

Berberé-spiced cauliflower T-bone, cauliflower-quinoa "cous-cous," roasted winter squash, "Happy Rich" broccoli, Swiss chard, "North County" wax beans calabaza squash puree, beet citronette 22

DOUBLE-CUT DUROC PORK CHOP ●

Roasted rainbow carrots and scarlet turnips, calabaza squash puree, apple cider demi, crispy sunchokes 29

ZAATAR GRILLED BLACK PEARL SALMON

Zucchini pancakes, caramelized cauliflower & quinoa "cous cous," pomegranate-beet citronette, mint yogurt, local shoots and sprouts 29

EAST COAST SEAFOOD CIOPPINO

Jumbo shrimp, diver scallops, littleneck clams, local fish, Blue Bay mussels, fennel, saffron tomato broth, ciabatta crostini 34

JUMBO SHRIMP BUCATINI

Shaved garlic, crushed baby heirloom tomatoes, escarole, white wine, butter, arugula pesto 25

MURRAY'S ROASTED HALF CHICKEN ●

Sautéed broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 23

YELLOWTAIL SNAPPER "A LA PLANCHA" ●

Kai Kai Farm Asian greens, roasted rainbow carrots, baby beets, beet citronette, toasted walnuts, cider emulsion, crispy sunchokes 35

BRAISED BONELESS BEEF SHORT RIB ●

Roasted Kai Kai Farm baby beets, "North County" wax beans, horseradish-chive smashed fingerling potatoes, veal port jus 32

PAN-SEARED DIVER SCALLOPS ●

Roasted wild mushrooms, "Diane's" mizuna, corn puree, black truffle butter 32

RAINBOW TROUT "A LA PLANCHA" ●

Wilted spinach, green bean & toasted almond salad, warm bacon-mustard vinaigrette 27

SURF AND TURF

Grilled petite filet mignon, paired with a broiled cold-water lobster tail, accompanied by Kai Kai Farm "Happy Rich" broccoli, roasted fingerling potatoes, Cooper Steak Sauce & sauce bearnaise 58

CHOPHOUSE

CLASSICS

Accompanied by your choice of market fresh vegetables or potato pavé ●

DELMONICO 16 OZ. ● 41 CENTER-CUT FILET MIGNON 6 OZ. 38 ● CENTER-CUT FILET MIGNON 8 OZ. ● 44 DAILY BUTCHER'S CUT ● MP
DENVER STEAK 10 OZ. ● 29 14 OZ. DOUBLE-CUT LAMB CHOPS ● 38

The Cooper Steak Sauce | Salsa Verde ● | Hazelnut Romesco | Point Reyes Blue Cheese Crust

ON THE SIDE

BROCCOLINI & SHALLOTS 8 ■● | SAUTÉED SPINACH 6 ■● | HAND-CUT FRIES 5 ■ | CARAMELIZED CAULIFLOWER & QUINOA "COUS COUS" 7 ■

BERBERE-SPICED CAULIFLOWER T-BONE 8 ■● | "NORTH COUNTY" WAX BEANS 8 ■● | ROASTED BABY BEETS 6 ■ ●

YUKON GOLD MASHED POTATOES 6 ■ | KAI KAI FARM FIELD GREENS & RED WINE VINAIGRETTE 6 ■● | ROASTED WILD MUSHROOMS 9 ■●

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