



## SNACKS

Crispy Mozzarella Curd-Stuffed Olives ■5 | Cooper Slider with Aged Cheddar & Secret Sauce 5  
Chorizo & Manchego-Stuffed Dates with Hazelnut Romesco ●7  
Bacon & Butter Braised Brussels Sprouts ●9 | Mini Crispy Oyster Sandwich with Spicy Tartar 5

## TO START

### BEER-BRAISED MUSSELS

Sofrito-ale nage, butter, crostini 12

### KOREAN PORK RIBS

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

### TUNA TARTARE

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

### GRILLED SPANISH OCTOPUS●

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

### FRENCH ONION SOUP

Rich sherry-onion broth, sourdough crostini,  
Gruyère & Parmesan 12

### GENERAL TSO'S CAULIFLOWER◆■

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

### IRON SKILLET SHRIMP SCAMPI

Broiled with chardonnay, fresh lemon,  
butter and prosciutto bread crumbs 14

### PORK BELLY TACOS

Green papaya slaw, spicy mayo, soft corn tortillas 14

## SALADS

### FARMHOUSE SALAD■●

Walt's heirloom tomatoes, shaved red onions, watermelon radish,  
watercress, "house ranch" dressing, sea salt, and espelette 13

### BURRATA & PROSCIUTTO ●

Prosciutto San Danielle, heirloom tomatoes, balsamic gastrique,  
pistachio-basil pesto, extra virgin olive oil, coarse sea salt 14

### BEETS AND BLUES ■●

Roasted red and golden beets, creamy cambozola,  
Kai Kai Farm arugula, cider pumpkin seed vinaigrette 12

### COOPER CHOPPED SALAD●■

Carrots, crispy celery, asparagus, edamame, chickpeas, manchego,  
tomatoes, red wine vinaigrette 10

### ROMAINE AND BABY KALE CAESAR SALAD

Shaved Parmesan, white anchovies,  
garlic and herbed croutons 11

### "BLT" WEDGE●

Crisp iceberg lettuce, beefsteak tomatoes, crispy bacon, pickled red onions,  
blue cheese crumbles, Point Reyes blue cheese dressing 12

ADD TO ANY SALAD: grilled chicken 6 | grilled salmon 10 | grilled flat iron steak 12  
grilled shrimp 11 | seared tuna 12

## TO FOLLOW

### THE "GREEK" CHICKEN PAILLARD

Heirloom tomatoes, cucumbers, Kalamata olives, local arugula,  
shaved red onions, warm naan bread, Valbreso feta,  
lemon-oregano vinaigrette 19

### SEARED RARE TUNA "NICOISE" ●

Green beans, field greens, frisee, hard boiled egg, fingerling potatoes,  
artichokes, tomatoes, provencal vinaigrette 24

### MURRAY'S ROASTED HALF CHICKEN ●

Sautéed broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 24

### JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, Vermont cheddar mashed potatoes,  
ancho barbecue sauce 20

### BRAISED BEEF SHORT RIB●

Roasted celery root, carrots and turnips,  
horseradish-crushed golden potatoes, Ruby port beef jus 28

### GRILLED DOUBLE-CUT DUROC PORK CHOP●

Sweet potato-cheddar gratin, swiss chard, dried cherry fig compote 28

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

Roasted cauliflower T-bone, calabaza squash puree, broccolini,  
roasted beet quinoa and spaghetti squash 22

### PAN SEARED DIVER SCALLOPS ●

Maple roasted spaghetti squash, calabaza squash puree,  
brown butter vinaigrette, toasted pepitas 32

### MAPLE GINGER GLAZED SALMON●

Cauliflower-vegetable fried rice, edamame puree 28

### RAINBOW TROUT "A LA PLANCHA"●

Wilted spinach & piquillo pepper salad, warm bacon vinaigrette, crispy onion straws 26

### EAST COAST SEAFOOD CIOPPINO

Wild-caught shrimp, diver scallops, littleneck clams, local fish, Blue Bay mussels, fennel,  
butter, saffron tomato broth, ciabatta crostini 34

### PAN SEARED BRANZINO

Roasted red pepper farro, asparagus-fennel salad, lemon-caper vinaigrette 29

### SHRIMP PESTO BUCATINI

Pistachio-basil pesto, shaved garlic, white wine, butter, locatelli pecorino, prosciutto breadcrumbs 26

## SIMPLY

## GRILLED

Choice of broccolini and shallots, sautéed spinach, or Yukon Gold mashed potatoes.

DELMONICO 16 OZ. ● 39

CENTER-CUT FILET MIGNON 8 OZ. ● 40

PRIME KANSAS CITY STRIP 16 OZ. ● 43

COFFEE-RUBBED FLAT IRON 8 OZ. ● 28

DAILY CATCH ● MP

Choice of salsa verde, Cooper Steak Sauce, or hazelnut romesco

## ON THE SIDE

BROCCOLINI & SHALLOTS ●■ 8 | SAUTÉED SPINACH ●■ 6 | HAND-CUT FRIES ■ 5 | YUKON GOLD MASHED POTATOES ●■ 6  
ROASTED WILD MUSHROOMS●■9 | ROASTED RED PEPPER FARRO 9 | SPAGHETTI SQUASH■● 7 | CAULIFLOWER FRIED RICE ■●7

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. | Kai-Kai Farm, Indiantown, FL. | Farmhouse Tomatoes, Lake Worth, FL. | Sunshine Provisions, Pembroke Pines, FL. | Cod & Capers Seafood, NPB, FL. | Gelato Petrini, Delray Beach, FL. | Pontano Farms | North Star Seafood  
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.  
Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, and milk. For more information, please speak with a manager.

● Item is Gluten-free. ■ Item is Vegetarian. ◆ Item contains peanut oil.