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SNACKS

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Crispy Mozzarella Curd-Stuffed Olives ■5 | Cooper Slider with aged Cheddar & Secret Sauce 5  
Chorizo & Manchego Stuffed Dates with Hazelnut Romesco ●7 | Mini Crispy Oyster Sandwich with Spicy Tartar 5

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TO START

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**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*

**BLISTERED SHISHITO PEPPERS◆●**

*Roasted peanut oil, umami powder, bonito flakes, cashews 9*

**GENERAL TSO'S CAULIFLOWER◆■**

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

**TRUFFLE MAC & CHEESE■**

*Vermont cheddar, gouda, queso chihuahua, black truffle cream, crispy cheesy crumbs 9*

**CRISPY PORK BELLY●**

*Sweet corn puree, bourbon caramel, pickled watermelon radish 14*

**HEIRLOOM TOMATO AND WATERMELON GAZPACHO■**

*Aji crema, diced cucumber, onion, cilantro 9*

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SALADS

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**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*

**WATERMELON AND FETA SALAD■●**

*Tuscan kale, radicchio, spicy arugula, quinoa, orange citronette, piment d' espelette, Valbreso feta 13*

**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*

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TO FOLLOW

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**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, white anchovies, 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*

**GRILLED DOUBLE-CUT DUROC PORK CHOP●**

*Duck fat roasted fingerling potatoes, shishito, prosciutto & piquillo piparade 28*

**ROASTED MUSHROOM BUCATINI AND BURRATA■**

*Roasted garlic, spring peas, white wine, butter, fresh lemon, Locatelli Pecorino 24*

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

*Braised artichoke hearts, asparagus, quinoa pilaf, roasted squash and eggplant, fava bean puree, heirloom tomato emulsion 22*

**SCALLOPS AND SUNCHOKES●**

*Pan roasted sunchokes, green beans and cherry tomatoes, sunchoke puree, crispy sunchokes 32*

**MAPLE GINGER GLAZED SALMON●**

*Cauliflower-vegetable fried rice, edamame puree 29*

**RAINBOW TROUT "A LA PLANCHA"●**

*Grilled asparagus, quinoa pilaf, fava bean puree, heirloom tomato emulsion, local shoots and sprouts 26*

**"PGA PAELLA"**

*Shrimp, diver scallops, local fish, little neck clams, chorizo, chicken, PEI mussels, greenpeas, saffron rice 35*

**PAN SEARED BRANZINO**

*Asparagus & artichoke farro, grilled asparagus, lemon-chive vinaigrette 29*

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SIMPLY

GRILLED

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**DELMONICO 16 OZ.● 39**

**CENTER-CUT FILET MIGNON 8 OZ.● 40**

**COFFEE-RUBBED FLAT IRON 8 OZ.● 28**

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

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

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ON THE SIDE

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**BROCCOLINI & SHALLOTS●■ 8 | SAUTÉED SPINACH●■ 6 | HAND-CUT FRIES■ 5 | YUKON GOLD MASHED POTATOES●■ 6  
ROASTED WILD MUSHROOMS●■ 9 | ASPARAGUS & ARTICHOKE FARRO■ 9 | CAULIFLOWER FRIED RICE●■ 7 | GRILLED ASPARAGUS●■ 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 | Mighty Micro Green, Lake Worth FL  
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.