



# The cooper

## DINNER MENU

FLAVOR OF PALM BEACH

THREE COURSES FOR \$35

CHOOSE ONE ITEM FROM EACH COURSE

► TO START ◀

**GENERAL TSO'S CAULIFLOWER ●■**

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

**SWEET CHILI PORK BELLY LETTUCE WRAPS**

*Peanut-lime dipping sauce, Asian slaw, glass noodles, Boston lettuce, bean sprouts, crushed peanuts, green onions*

**"BLT" WEDGE ●**

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

► TO FOLLOW ◀

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

*Grilled summer squash, Japanese eggplant & bell pepper stack, quinoa pilaf, broccolini, grilled asparagus, tomato vinaigrette, spicy watermelon salsa*

**EAST COAST SEAFOOD CIOPPINO**

*Wild-caught shrimp, diver scallops, Cedar Key clams, local fish, Blue Bay mussels, fennel, saffron tomato broth, ciabatta crostini*

**PAN ROASTED SNAPPER ●**

*Thai style green papaya salad, mizuna, green beans, bean sprouts, crushed peanuts, chili-lime vinaigrette*

**ST. LOUIS RIBS**

*Ancho bourbon barbeque, hand cut fries, cheddar-jalapeno cornbread*

**SUPPLEMENTAL CHARGE | 15**

**14 OZ NEW YORK STRIP STEAK ●**

**Accompanied by choice of fresh market vegetables ●**

*The Cooper Steak Sauce | Salsa Verde ● | Hazelnut Romesco ●*

► DESSERT ◀

**GELATO PETRINI'S VANILLA ICE CREAM, SORBET, OR GELATO**

or

**MANGO KEY LIME PIE**

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

NO SHARING OR SPLITTING, NOT AVAILABLE FOR TO-GO, PRICE EXCLUDES TAX & GRATUITY

*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.*

**NOT available during Sunday Brunch**



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