



## LUNCH MENU

FLAVOR OF PALM BEACH

THREE COURSES FOR \$25

CHOOSE ONE ITEM FROM EACH COURSE

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► 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*

**COOPER CHOPPED SALAD ●■**

*Carrots, crisp celery, asparagus, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette*

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► TO FOLLOW ◀

**AVOCADO TOAST**

*Avocado "mash," tomato, pecanwood bacon, pickled red onions, mizuna, sunny side egg, thick-cut multigrain bread*

**SHAKSHUKA ■**

*"Israeli Brunch" – Two baked eggs nestled in zesty tomato sauce with garlic, onions, za'atar, chilies, Swiss chard & eggplant, accompanied by toasted naan bread & lebneh*

**CHICKEN GYRO**

*Za'atar grilled chicken breast, cucumbers, red onion, tomatoes, shredded iceberg, tzatziki, warm naan bread*

**HERB GRILLED SCOTTISH SALMON**

*Grilled summer squash, Japanese eggplant & bell pepper stack, quinoa, arugula-watermelon radish salad, gazpacho vinaigrette*

**SUPPLEMENTAL CHARGE | 10**

**STEAK FRITES●**

*Grilled Flat Iron steak, hand-cut fries, salsa verde, Cooper steak sauce*

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► 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*



/thecooper



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