THE COOPER SLIDER
Lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun 5

SHISHITO PEPPERS
Sesame seeds, lemon, mint 9

KOREAN PORK RIBS
24-hour slow roasted and char-grilled, with kimchee & chili-soy dipping sauce 14 | family style 21

CAESAR SALAD
Hearts of romaine, parmesan crisps, white anchovies, garlic and herbed croutons 11 | family style 16.5

ADD TO ANY SALAD
grilled tofu 5 | grilled chicken 6 | grilled salmon 10 | grilled shrimp 11 | grilled 6oz New York Strip 12

TO FOLLOW

TRUFFLE MACARONI AND CHEESE
Gruyère, garganelli pasta, prosciutto bread crumbs 11 | family style 16.5

BEER-BAISED MUSSELS
Sofrito-ale nage, butter crostini 12 | family style 18

TUNA TARTARE
Avocado jam, pickled Japanese cucumber and ginger, gochujang mayo, yuzu ponzu, crispy wontons 16

SALADS

COOPER CHOPPED SALAD GF/V
Carrots, asparagus, edamame, chickpeas, manchego cheese, tomatoes, red wine vinaigrette 10 | family style 15

MAPLE GINGER GLAZED SALMON GF
Cauliflower and vegetable fried rice, edamame puree 29 | family style 43

MURRAY’S ROASTED HALF CHICKEN GF
Broccolini and shallots, Yukon Gold mashed potatoes, chicken jus 24 | family style 36

MURRAY’S ROASTED HALF CHICKEN SUB
Chicken

MAPLE GINGER GLAZED SALMON SUB
Cauliflower and vegetable fried rice, edamame puree 29 | family style 43

MASSAMAN CURRY GF/V
Grilled tofu, green beans, eggplant, scalions, sweet potato, coconut milk, steamed basmati rice 19 | family style 29
Sub Chicken 6 | Sub Shrimp 11

MAYO GINGER GLAZED SALMON
Cauliflower and vegetable fried rice, edamame puree 29 | family style 43

MURRAY’S ROASTED HALF CHICKEN GF
Broccolini and shallots, Yukon Gold mashed potatoes, chicken jus 24 | family style 36

MASSAMAN CURRY GF/V
Grilled tofu, green beans, eggplant, scalions, sweet potato, coconut milk, steamed basmati rice 19 | family style 29

MURRAY’S ROASTED HALF CHICKEN SUB
Chicken

RICE

THE "GREEK" CHICKEN PAILLARD
A not so traditional Greek salad served with Valbreso feta, warm naan bread and lemon-oregano vinaigrette 21

JERRY’S BACON-WRAPED MEATLOAF
Green beans, Yukon Gold mashed potatoes & BBQ sauce 22 | family style 33

GRILLED DUROC PORK CHOP
Yukon Gold mashed potatoes, roasted brussels sprouts, bacon, pickled mustard seed, port wine reduction 29

BRAISED BONELESS BEEF SHORTRIB
Garlic chickpea fries, carrot puree, red wine braising jus 30 | family style 45

SHRIMP BUCATINI
Roasted tomato, garlic and basil 23 | family style 34

WILD MUSHROOM PASTA
Garganelli, pulled beef brisket, red wine jus 24 | family style 36

THE COOPER BURGER
8 oz butcher’s blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun 18

BLT&A
Thick-cut multigrain bread, avocado, pecanwood bacon, iceberg lettuce, beefsteak tomato, herbed mayo 14

CHICKEN GYRO
Za’atar roasted and pulled chicken, cucumbers, red onion, tomatoes, shredded iceberg, tzatziki, warm naan bread 15

HANDHELDs

TO START

THE COOPER SLIDER
Lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun 5

SHISHITO PEPPERS
Sesame seeds, lemon, mint 9

KOREAN PORK RIBS
24-hour slow roasted and char-grilled, with kimchee & chili-soy dipping sauce 14 | family style 21

CAESAR SALAD
Hearts of romaine, parmesan crisps, white anchovies, garlic and herbed croutons 11 | family style 16.5

ADD TO ANY SALAD
grilled tofu 5 | grilled chicken 6 | grilled salmon 10 | grilled shrimp 11 | grilled 6oz New York Strip 12

TO FOLLOW

TRUFFLE MACARONI AND CHEESE
Gruyère, garganelli pasta, prosciutto bread crumbs 11 | family style 16.5

BEER-BAISED MUSSELS
Sofrito-ale nage, butter crostini 12 | family style 18

TUNA TARTARE
Avocado jam, pickled Japanese cucumber and ginger, gochujang mayo, yuzu ponzu, crispy wontons 16

SALADS

COOPER CHOPPED SALAD GF/V
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MAPLE GINGER GLAZED SALMON GF
Cauliflower and vegetable fried rice, edamame puree 29 | family style 43

MURRAY’S ROASTED HALF CHICKEN GF
Broccolini and shallots, Yukon Gold mashed potatoes, chicken jus 24 | family style 36

RAINBOW TROUT "A LA PLANCHA"
Yukon Gold mashed potatoes, pea puree, pancetta crisps, local shoots and sprouts 26

"M.O.B. PAELLA"
Shrimp, diver scallops, local fish, little neck clams, chorizo, chicken, mussels, green peas, saffron rice 35 | family style 52.5

CHOPHOUSE CLASSICS

RIBEYE 16OZ. 39 GF
CENTER-CUT FILET MIGNON 8 OZ. 40 GF
NEW YORK STRIP 12 OZ. 37 GF

ON THE SIDE

BASMATI RICE 3 GF/V | BROCCOLINI & SHALLOTS 6 GF/V | HAND-CUT FRIES 5 V | YUKON GOLD MASHED POTATOES 6 GF/V | BACON BRAISED BRUSSELS SPROUTS 9 GF | ROASTED WILD MUSHROOMS 8 GF/V | CAULIFLOWER AND VEGETABLE FRIED RICE 7 GF/V

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 | Executive Chef: Bjørn Eicken

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.

GF - Item is Gluten Free  V- Item is Vegetarian  P- Item Contains Peanut Oil