

The Cooper Craft Bar & Kitchen

Dinner

TO START...

BEER BRAISED MUSSELS

Sofrito-ale nage, lemon butter, grilled crostini 14

KOREAN PORK RIBS ^{GF}

24-hr marinated, char-grilled, chili soy dipping sauce, daikon radish slaw 15

GRILLED SPANISH OCTOPUS ^{GF}

Roasted fingerling potatoes, crushed olives, andouille, roasted tomatoes, local greens, salsa verde 19

EMPANADAS DE PICADILLO

Cuban style beef empanadas, aji Amarillo, cilantro garlic aioli, pickled red cabbage 12

MARYLAND JUMBO LUMP CRAB CAKE

Corn relish, jalapeño aioli 24

PORK BELLY STEAMED BAO BUNS

Hoisin sauce, napa cabbage slaw, toasted sesame seeds 16

GUACAMOLE ^V

Fresh avocado, cilantro, tomato, jalapeño, lime, served with fresh fried corn tortilla chips 16

BURRATA & PROSCIUTTO ^{GF}

Prosciutto San Danielle, grape tomatoes, balsamic gastrique, arugula, pistachio-basil pesto, extra virgin olive oil, Maldon sea salt 16

AHI TUNA STACK

Sushi rice, edamame, avocado, furikake, wakame, sriracha aioli 19

GENERAL TSO'S CAULIFLOWER ^{V/P}

Flash fried and tossed in a classic sweet and spicy sauce 15

NEXT...

COOPER FIELD GREENS

Baby greens, radish, carrots, cucumber, grape tomatoes, herb polenta croutons, fig balsamic vinaigrette 12

BEET GOAT CHEESE SALAD

Red and gold beets, candied pecans, goat cheese, dried cranberries, baby greens, pomegranate citronette 14

COOPER CHOPPED SALAD ^{GF}

Carrots, green beans, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette 13

TRADITIONAL CAESAR SALAD

Tender hearts of romaine, parmesan, white anchovies, garlic and herb croutons 13

SOUTHWEST WEDGE SALAD ^{GF}

Sliced local tomatoes, crumbled blue cheese, pickled red onions, chopped bacon, avocado, roasted corn, poblano ranch dressing 17

SALAD ADDITIONS

Chicken 8 / Shrimp 12 / Tofu 6 / Grilled Salmon 12 / Steak 13

TO FOLLOW...

JERRY'S BACON-WRAPPED MEATLOAF

Glazed green beans and baby carrots, whipped potatoes, BBQ sauce, crispy shallots 26

ROASTED HALF CHICKEN ^{GF}

Broccolini, whipped potatoes, wild mushroom gravy 29

THE COOPER BURGER

8 oz butcher's blend, aged Vermont cheddar, lettuce, tomato, secret sauce, griddled challah bun 21

SOY GINGER GLAZED SALMON

Kimchee fried rice, blistered snow peas 33

EAST COAST CIOPPINO

Jumbo shrimp, calamari, littleneck clams, local fish, mussels, scallops, fennel saffron tomato broth, grilled crostini 33

DUROC PORK TOMAHAWK

Papaya salsa 32

GRILLED SKIRT STEAK CARNE ASADA

Skirt steak, romesco sauce, roasted fingerling potatoes, fava beans, chimichurri 29

GREEN CURRY ^{GF/V/P}

Baby bok choy, zucchini, snow peas, scallions, red peppers, coconut milk, bean sprouts, roasted cashews, steamed basmati rice 20

Add Chicken 8 / Shrimp 12 / Tofu 6 / Grilled Salmon 12

RIGATONI ALLA VODKA

Spicy tomato sauce, prosciutto 27

PAN SEARED BRANZINO

Pepperonata 34

THE "GREEK" CHICKEN PAILLARD

A not so traditional Greek salad served with arugula, onions crumbled feta, cucumbers, tomatoes, pepperoncini, olives, warm naan bread and lemon oregano vinaigrette 26

CHOPHOUSE SECTION

Featuring US 212 Chef's Platinum Black Angus Beef

12 oz NY STRIP 42 / 14 oz DELMONICO 45 / 8 oz FILET 48

Roasted garlic, herb compound butter, chimichurri

All chophouse items come with a choice of one side from section below.

ON THE SIDE

BASMATI RICE 5 ^{GF/V} • BROCCOLINI & SHALLOTS 9 ^{GF/V} • FRENCH FRIES 7 ^V • SWEET POTATO FRIES 7 ^V

TRUFFLE FRIES 9 • WHIPPED MASHED POTATOES 8 ^{GF/V} • TRUFFLE MAC & CHEESE 6

COLE SLAW 4 ^{GF/V} • ROASTED BRUSSELS & SMOKED BACON 6 ^{GF} • GREEN BEANS 9 ^{GF/V}

GRILLED ASPARAGUS 9 ^{GF/V} • ROASTED WILD MUSHROOMS 9 ^{GF/V}

The cooper proudly sources local and sustainable ingredients when available.

Q-Plus Seafood / Sunshine Provisions, Pembroke Pines, Fla. / Oceanside, WPB, Fla.

Mr. Greens, Miami, Fla. / Gelato Petrini, Delray Beach, Fla.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

GF-ITEM IS GLUTEN FREE V- ITEM IS VEGETARIAN P- ITEM CONTAINS PEANUTS

