

# The Cooper Craft Bar & Kitchen

## Dinner

### TO START...

#### ICY BLUE MUSSELS

*Paka pepper broth, white wine, aji amarillo, lime 14*

#### KOREAN PORK RIBS <sup>GF</sup>

*24-hr marinated, char-grilled, chili soy dipping sauce, daikon radish slaw 16*

#### MARYLAND JUMBO LUMP CRAB CAKE

*Corn relish, jalapeño aioli 21 / 2 for 39*

#### GENERAL TSO'S CAULIFLOWER <sup>V/P</sup>

*Tossed in a classic sweet & spicy sauce 15*

#### GRILLED SPANISH OCTOPUS <sup>GF</sup>

*Fennel purée, gigante beans, chorizo, taggiasca olive sherry vinaigrette 19*

#### EMPANADAS DE PICADILLO

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

#### BURRATA & PROSCIUTTO <sup>GF</sup>

*Prosciutto San Daniele, grape tomatoes, balsamic gastrique, arugula, pistachio-basil pesto, extra virgin olive oil, Maldon sea salt 15*

#### GUACAMOLE <sup>V</sup>

*Fresh avocado, cilantro, tomato, jalapeño, lime, served with fresh fried corn tortilla chips 14*

#### PORK BELLY STEAMED BAO BUNS

*Hoisin sauce, napa cabbage slaw, toasted sesame seeds 16*

#### AHI TUNA STACK

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

### NEXT...

#### COOPER FIELD GREENS

*Baby greens, watermelon radish, cucumbers, shaved carrots, grape tomatoes, sourdough crostini, manchego cheese, 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 <sup>GF</sup>

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

#### COOPER CAESAR SALAD

*Little gem lettuce, Parmesan, chives, brioche croutons, white anchovy 13*

#### SOUTHWEST WEDGE SALAD <sup>GF</sup>

*Cherry tomatoes, crumbled blue cheese, pickled red onions, applewood smoked 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*

#### OVEN ROASTED CHICKEN

*Fingerling potatoes, baby carrots, red wine mushroom sauce 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*

#### BRANZINO

*Pepperonata, crispy shallots, frisse salad 34*

#### DUROC PORK TOMAHAWK

*Sweet potato, mole sauce, cilantro 32*

#### GRILLED SKIRT STEAK CARNE ASADA

*Skirt steak, romesco sauce, roasted fingerling potatoes, fava beans, chimichurri 32*

#### GREEN CURRY <sup>GF/V/P</sup>

*Baby bok choy, zucchini, snow peas, scallions, red peppers, coconut milk, bean sprouts, steamed basmati rice 22*

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

#### RIGATONI ALLA VODKA

*Peas, parmesan, basil, spicy tomato sauce, prosciutto 27*

#### 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

**12 oz NY STRIP 42 / 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 <sup>GF/V</sup> • BROCCOLINI & SHALLOTS 9 <sup>GF/V</sup> • FRENCH FRIES 7 <sup>V</sup> • SWEET POTATO FRIES 7 <sup>V</sup>**

**TRUFFLE FRIES 9 • WHIPPED MASHED POTATOES 8 <sup>GF/V</sup> • TRUFFLE MAC & CHEESE 6**

**COLE SLAW 4 <sup>GF/V</sup> • ROASTED BRUSSELS & SMOKED BACON 6 <sup>GF</sup> • GREEN BEANS 9 <sup>GF/V</sup>**

**GRILLED ASPARAGUS 9 <sup>GF/V</sup> • ROASTED WILD MUSHROOMS 9 <sup>GF/V</sup>**

*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*

