

TO START

BEER-BRAISED MUSSELS

Sofrito-ale nage, butter, crostini 12

KOREAN PORK RIBS GF

24-hour slow roasted and char-grilled, served with kimchi & chili-soy dipping sauce 14

GRILLED SPANISH OCTOPUS GF

Roasted fingerling potatoes, crushed olives, chorizo, roasted tomatoes, local greens, salsa verde 17

GUACAMOLE V

Fresh avocado, cilantro, tomato, jalapeno, lime juice, served with fresh fried corn tortilla chips 11 Add shrimp- Grilled or Blackened 19

CRISPY FRIED OLIVES V

Green olives stuffed with mozzarella cheese curd 5

GENERAL TSO'S CAULIFLOWER V/P

Flash fried and tossed in a classic sweet and spicy sauce 13

BLACK TRUFFLE MACARONI AND CHEESE

Gruyère, classic elbow pasta, prosciutto bread crumbs 11

VEAL AND PANCETTA MEATBALLS

Marinara, smoked scamorza, ricotta, fresh basil 14

→ SOUP & SALADS →

BURRATA & PROSCIUTTO GF

Proscuitto San Daniele, sliced Farmhouse heirloom tomatoes, balsamic gastrique, arugula, pistachio-basil pesto, extra virgin olive oil, coarse sea salt 14

SOUTHWEST COOPER WEDGE SALAD GF

Red and yellow sliced local tomatoes, poblano ranch dressing, crumbled blue cheese, pickled red onions, chopped bacon, avocado, roasted corn 12

TRADITIONAL CAESAR SALAD

Tender hearts of romaine, shaved Parmigiano-Reggiano, white anchovies, garlic and herbed croutons 11

SOUP OF THE DAY

Chef's seasonal selection 9

SPICED PECAN APPLE SALAD GF/V

Sliced Granny Smith apples, local mixed greens, spiced pecans, shallots, dried cranberries, crumbled goat cheese, maple cider vinaigrette 12

COOPER CHOPPED SALAD GF/V

Carrots, asparagus, edamame, chickpeas, manchego cheese, tomatoes, red wine vinaigrette 11

Grilled tofu 5 | Grilled chicken 6 | Grilled salmon 10 | Grilled shrimp 11 | Grilled skirt steak 12





TO FOLLOW





THE COOPER BURGER

8 oz butcher's blend, aged Vermont cheddar, lettuce, tomato, secret sauce, griddled challah bun, served with your choice of side 19

THE "GREEK" CHICKEN PAILLARD

A not so traditional Greek salad served with Valbreso feta, onions, tomatoes, pepperoncini, olives, warm naan bread and lemon oregano vinaigrette 23

JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, cheddar mashed potatoes, & BBQ sauce 23

GRILLED DOUBLE-CUT PORK CHOP GF

Creole dirty rice, Kai Kai Farm black eyed peas, andouille sausage, roasted garlic, sweet and sour peppers 29

MURRAY'S ROASTED HALF CHICKEN GF

Broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 25

GREEN CURRY GF/V

Grilled tofu, zucchini, snow peas, scallions, red peppers, coconut milk, steamed basmati rice 19
Sub Chicken 6 | Sub Shrimp 11

MAPLE GINGER GLAZED SALMON GF

Cauliflower-vegetable fried rice, edamame puree 29

PAN SEARED YELLOWFIN TUNA GF

Fingerling potatoes, artichoke, tomatoes, olives, green beans, sautéed with white wine, lemon caper vinaigrette 32

CAPELLINI SCOGLIO

Sautéed gulf shrimp, blue bay mussels, little neck clams, fresh tomato, escarole, white wine, garlic, butter, pecorino cheese 31

CARNE ASADA MARINATED HANGER STEAK GF

Roasted corn, peppers, bacon braised Brussels, and fingerling potato hash, aji amarillo, salsa verde 32

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CHOPHOUSE CLASSICS



CENTER-CUT FILET 8 OZ. 45 GF

PRIME KANSAS CITY STRIP 16OZ 49 GF

DELMONICO 16OZ 46 GF

Served with a roasted garlic clove, compound butter, your choice of side and steak sauce, or salsa verde



ON THE SIDE



 $\textbf{BASMATI RICE 5 GF/V | BROCCOLINI \& SHALLOTS 8 GF/V | FRENCH FRIES 5 V | SWEET POTATO FRIES 5 V} \\ \textbf{YUKON GOLD MASHED POTATOES 6 GF/V | CHEDDAR MASHED POTATOES 6 GF/V | COLE SLAW 4 GF/V | BACON BRAISED BRUSSELS SPROUTS 9 GF | CHEDDAR MASHED POTATOES 6 GF/V | COLE SLAW 4 GF/V | BACON BRAISED BRUSSELS SPROUTS 9 GF | CHEDDAR MASHED POTATOES 6 GF/V | COLE SLAW 4 GF/V | BACON BRAISED BRUSSELS SPROUTS 9 GF | CHEDDAR MASHED POTATOES 6 GF/V | COLE SLAW 4 GF/V | COLE SL$

GREEN BEANS 8 GF/V | GRILLED ASPARAGUS 8 GF/V | ROASTED MUSHROOMS 8 GF/V

The cooper proudly sources local and sustainable ingredients when available.

Halperns' Steak and Seafood, Ft. Lauderdale, Fla. | Cod & Capers Seafood N. Palm Beach, Fla | Sunshine Provisions, Pembroke Pines, Fla. | Oceanside, WPB, Fla.

Mr. Greens, Miami, Fla. | North Star Seafood, Pompano Beach, Fla. | Mighty Micro Greens, Lake Worth 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