

The Cooper Restaurant Craft Kitchen & Bar

Welcome to our scratch kitchen where everything is made from fresh ingredients with care.

The Cooper proudly sources local and sustainable ingredients when available.

DINNER MENU

Executive Chef
Evan Patsch

Starters

Mussels • GF •

White Wine, Shallots, Garlic Aioli, Parsley 17

Korean Pork Ribs • GF •

Chili Soy Dipping Sauce, Daikon Radish Slaw 18

General Tso's Cauliflower • V/N •

Sweet & Spicy Sauce, Scallions, Sesame Seeds 17

Grilled Octopus • GF •

Nduja Vinaigrette, Eggplant Caponata, Olives, Capers
Smoked Paprika Labneh 19

Flash Fried Calamari

Cornmeal Crust, Marinara Sauce, Lemon 16

Guacamole • V •

Fresh Avocado, Lime, Jalapeno, Corn Tortilla Chips 17

Caribbean Ceviche

Citrus Marinated Diced Fish of the Day,
Mango, Jalapeno, Red Pepper, Red Onion, Cilantro 19

Bang Bang Shrimp • GF •

Cilantro, Slaw, Scallions, Sesame 19

Lobster Dumplings

Yuzu Butter, Japanese BBQ sauce, Pickled Daikon 18

Sesame Seared Ahi Tuna

6oz Sushi Grade Sesame Seared Tuna Served
with Sweet Soy Glaze 19

Bruschetta Board

Sourdough Bread, Marinated Tomatoes, Basil 16

Chef's Flatbread of the Day

Homemade Flatbread 16



Salads / Soups

Grilled Chicken Cobb Salad

Avocado, Bacon, Bleu Cheese, Egg, Tomatoes, Croutons,
Lemon Oregano Vinaigrette 23

Chopped Salad • GF •

Carrots, Green Beans, Edamame, Chickpeas,
Manchego, Tomatoes, Red Wine Vinaigrette 17

Caesar Salad

Romaine, Parmesan, Croutons, White Anchovy 16

Spring Salad

Strawberries, Berries, Spring Mix, Feta Cheese,
Red Wine Vinaigrette 19

Salad Additions:

Grilled Chicken \$9 / Grilled Shrimp \$12 / Tofu \$7 / Grilled Salmon \$12 / Grilled Steak \$16



Goat Cheese Salad • N •

Fried Goat Cheese, Arugula, Walnuts, Honey, Lemon
Oregano Vinaigrette 20

The "Greek" Chicken Paillard

Arugula, Onions, Feta, Cucumber, Olives, Pepperoncini,
Tomatoes, Naan Bread, Lemon-Oregano Vinaigrette 29

Southwest Wedge Salad • GF •

Cherry Tomatoes, Bleu Cheese, Pickled Red Onions, Corn,
Avocado, Apple Smoked Bacon, Poblano Ranch 20

Soup of the day

Chef's Daily Selection MP