

DINNER MENU

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.

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 • GF•

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

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

Spring Salad

Strawberries, Golden Raisins, Craisins, Spring Mix, Feta Cheese, Red Wine Vinaigrette 19

Caesar Salad

Romaine, Parmesan, Croutons, White Anchovy 16

Bruschetta Board

Burrata, Sourdough Bread, Marinated Tomatoes, Basil 16

Bang Bang Shrimp • GF•

Cilantro, Slaw, Scallions, Sesame 19

Lobster Dumplings

Yuzu Butter, Japanese BBQsauce, Pickled Daikon Slaw 19

Caribbean Ceviche 🌶️

Citrus Marinated Market Fish, Mango, Jalapeno, Red Pepper, Red Onion, Cilantro Lime Spiked Vinaigrette 19

Sesame Seared Ahi Tuna 🌶️

Seared Sesame Ahi Tuna Served with Sweet Soy Glaze 19

Chef’s Choice Flatbread

Chef Inspired Flatbread w/ Locally Sourced ingredients16

Goat Cheese Salad • N •

Fried Goat Cheese, Arugula, Walnuts, Cherry Tomatoes, Red Onion, Honey, Lemon 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

Today’s Crafted Soup

Chef’s Daily Selection MP

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

CHOPHOUSE

Served with Garlic, Parsley Butter and a Choice of One Side

Grilled 12oz New York Strip • GF • 54

Grilled Pork Chop • GF • 39

Grilled 8oz Filet • GF • 54

Entrées

Cooper Bacon-Wrapped Meatloaf

Glazed Green Beans, Baby Carrots, Whipped Potatoes, BBQ Sauce, Crispy Shallots 32

Roasted Chicken • GF •

Whipped Potatoes, Broccolini, Black Truffle Jus 32

Churrasco Steak Carne Asada • GF/N •

Romesco Sauce, Fingerling Potatoes, Chimichurri 34

Braised Short Rib • GF

Beef Short Rib with Cabernet Demi-Glace Sauce over Mashed Potatoes and Carrots 44

Short Rib Pappardelle

Braised Short Ribs, Pappardelle Pasta, Mushrooms 36

American Wagyu Burger

Bacon, Smoked Mozzarella, Bourbon-Caramelized Onion, Steak-house Aioli, French Fries 26

Marry Me Chicken

Fusilli Pasta, Sun-dried Tomatoes, Herbs, Garlic, Parmesan, Cream 28

Shrimp Risotto

Shrimp served on a Saffron and Parmesan Arborio Rice 34

Lobster Pasta • N •

Lobster, Cherry Tomatoes, Bucatini Pasta, Olive oil, Garlic, Shallots, Butter, White wine 46

Blackened Mahi-Mahi • GF •

Coconut Risotto, Fish, Mango Salad, Red Curry Sauce 39

Soy Ginger Glazed Salmon • GF •

Kimchee Fried Rice, Blistered Snow Peas, Scallions 34

Cod Romesco • GF/N •

Alaskan Cod, Romesco, Roasted Broccolini, Shallots, Lemon Butter Sauce, Parsnip Puree 34

East Coast Cioppino

Shrimp, Calamari, Fish, Mussels, Octopus, Saffron-Broth 39

Spicy Green Curry • GF • 🌶️🌶️

Baby Bok Choy, Zucchini, Snow Peas, Scallions, Coconut Milk, Red Peppers, Bean Sprouts, Basmati Rice 23

Add Chicken 9 / Shrimp 12 / Tofu 7 / Grilled Salmon 12

Executive Chef

Evan Patsch

Sides

BASMATI RICE 5 GF/ v • FRENCH FRIES 7 v • SWEET POTATO FRIES 9 v TRUFFLE FRIES 10
BROCCOLINI & SHALLOTS 10 GF / v • ROASTED BRUSSELS & SMOKED BACON 10 GF
WHIPPED MASHED POTATOES 8 GF/ v • TRUFFLE MAC & CHEESE 12 • GREEN BEANS 9 GF/ v FINGERLING POTATOES 8 v • WILD MUSHROOMS 9 GF/ v

GF-Item Is Gluten Free / V- Item Is Vegetarian / N- Item Contains Nuts / 🌶️ - spicy
🌶️ - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
Sharing charge \$5 / Cake cutting charge \$2
20% gratuity added to all parties of 6 and above / No separate checks for parties of 8 and above.