# **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 18

Korean Pork Ribs • GF • —

Chili Soy Dipping Sauce, Daikon Radish Slaw 20

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 17

#### Guacamole • V •

Fresh Avocado, Lime, Jalapeno, Corn Tortilla Chips 17



#### **Grilled Chicken Cobb Salad**

Avocado, Bacon, Bleu Cheese, Egg, Tomatoes, Croutons, Lemon Oregano Vinaigrette 26

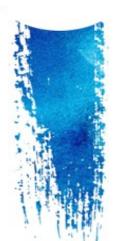
#### Chopped Salad • GF •

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

#### Caesar Salad

Romaine, Parmesan, Croutons, White Anchovy 16





#### **Bruschetta**

Burrata, Sourdough Bread, Marinated Tomatoes, Basil 17

#### Bang Bang Shrimp • GF•

Cilantro, Slaw, Scallions, Sesame 19

#### **Lobster Dumplings**

Yuzu Butter, Japanese BBQsauce, Pickled Daikon Slaw 19

#### **Yellow Thai Curry Meat Balls**

Chicken, Minced Onion, Garlic, Ginger, In a Yellow Thai Curry Sauce With Naan Bread 20

#### Sesame Seared Ahi Tuna R

Seared Sesame Ahi Tuna Served with Sweet Soy Glaze 19

#### Today's Crafted Soup

Chef's Daily Selection MP

#### Goat Cheese Salad • N •

Fried Goat Cheese, Arugula, Walnuts, Cherry Tomatoes, Red Onion, Honey, Lemon 22

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 22

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

# **CHOPHOUSE**

Choice of One Side

# Grilled 12oz New York Strip • GF • 54 Served with Garlic, Parsley Butter

Grilled Pork Chop • GF • 39

Served with Garlic, Parsley Butter

Grilled Filet Steak Tips • GF • 39

8oz Steak Tips Marinated with our Homemade Sauce

# **Entrées**

# Cooper Bacon-Wrapped Meatloaf

Green Beans, Glazed Baby Carrots, Whipped Potatoes, BBQ Sauce, Crispy fried Shallots 34

### Roasted Chicken • GF •

Whipped Potatoes, Broccolini, Black Truffle Jus 32

### Churrasco Steak Carne Asada • GF/N •

Romesco Sauce, Fingerling Potatoes, Chimichurri 36

### Braised Short Rib • GF

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

# Short Rib Pappardelle

Braised Short Ribs, Pappardelle Pasta, Mushrooms 38

# American Wagyu Burger

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

### Marry Me Chicken

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

**Executive Chef Evan Patsch** 

### Cod Romesco • GF/N •

Alaskan Cod, Romesco, Roasted Broccolini, Shallots, Lemon Butter Sauce, Parsnip Puree 35

### 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 MP

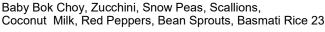
### Soy Ginger Glazed Salmon • GF •

Kimchee Fried Rice, Blistered Snow Peas, Scallions 34

# Swordfish Pesto Linguini • GF/N •

Seared Swordfish, Roasted Cherry Tomatoes over basil and pinenut pesto linguini 37

### Spicy Green Curry • GF • 🥒



Add Chicken 9 / Shrimp 12 / Tofu 7 / Grilled Salmon 14

BASMATI RICE 5 GF/ V • FRENCH FRIES 8 V • SWEET POTATO FRIES 9 V • TRUFFLE FRIES 10 BROCCOLINI & SHALLOTS 10 GF / V • ROASTED BRUSSELS & SMOKED BACON 12 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