

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

Salads

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 
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, Cream 28

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 •  
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 14

Sides

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

 - 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.

