

# 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, Crostini, Parsley, Lemon 19

#### Korean Pork Ribs • GF • 🌶️

Chili Soy Dipping Sauce, Kimchi Slaw 20

#### General Tso's Cauliflower • V/N • GF •

Sweet & Spicy Sauce, Scallions, Sesame Seeds 18

#### Grilled Octopus • GF •

Nduja Vinaigrette, Tapenade, Smoked Paprika Labneh 23

#### Vito's Locally Made Burrata

Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Balsamic Reduction, Sea Salt Flakes 17

#### Flash Fried Calamari

Lightly Coated Calamari in Seasoned Flour, Marinara Sauce, Lemon 17

#### Bang Bang Shrimp • GF •

Cilantro, Slaw, Scallions, Sesame 19

#### Shrimp & Lemongrass Dumplings

Yuzu Butter, Japanese BBQ sauce, Pickled Cabbage Slaw 18

#### Coconut Shrimp

Coconut Breaded Jumbo Shrimp, Thai Chili Dipping Sauce, Mango Salsa 18

#### Today's Crafted Soup

Chef's Daily Selection MP

### Salads & More

#### 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

#### 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

#### Sesame Seared Ahi Tuna 🌀

Seared Sesame Ahi Tuna Served with Sweet Soy Glaze 20

#### Guacamole • V •

Fresh Avocado, Tomato, Lime, Jalapeno, Corn Tortilla Chips 17

#### Hummus

Chick pea Puree, Roasted Garlic, Herbs, Olive Oil, Naan bread 16

*Salad Additions : Grilled Chicken \$9 / Grilled Shrimp \$12  
Tofu \$7 / Grilled Salmon \$14 / Grilled Steak \$16*



### HANDHELDS

Served With Your Choice of Fries or Side Salad

#### Outlaw Burger

8 oz Butcher's, Housemade Onion Rings, BBQ Sauce, Cheddar, Caramelized Onions, Avocado, Pretzel Bun 26

#### Cooper Burger

8 oz Butcher's, Lettuce, Tomato, Pickles, White Cheddar 22

#### Wagyu Burger

Bacon, Smoked Mozzarella, Bourbon Caramelized Onion, Steakhouse Aioli 26

#### Smash Burger

American Cheese, Sauteed Onions, Cooper Sauce, Shredded Lettuce, Sesame Seeds Bun 22

#### Turkey Burger

Goat Cheese, Shredded Lettuce, Oven Roasted Tomatoes, Kaiser Roll 24

#### Grilled Cheese

Braised Short Rib, White Cheddar, Smoked Gouda, Texas Bread, Blueberry BBQ Sauce 22

#### Fish Tacos

White Corn Tortillas, Aji Amarillo, Tomatillo Salsa, Lettuce, Avocado, Fish (grilled or blackened) 24

#### Coconut Shrimp Tacos

Mango Salsa, Lettuce, Bang Bang Sauce, White Corn Tortillas 23

#### Pulled Pork Tacos

Crispy Onions, Cilantro Slaw, BBQ Sauce, White Corn Tortillas 21

*ADD-ONS : Bacon \$3 / Fried Egg \$3 / Avocado \$4 / Extra Cheese \$3 / Gluten Free Bun \$3*

### 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

### ENTREES

#### Cooper Bacon-Wrapped Meatloaf

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

#### Roasted Chicken • GF •

Whipped Potatoes, Broccolini, Chicken 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

#### Lobster Ravioli

Lobster Meat, Vodka Sauce, Fresh Basil, Garlic, Shallots 39

#### Marry Me Chicken

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

#### Korean Stir Fry • GF • 🌶️

Mixed Vegetables, Scallion, Sesame Seed, Shrimp, Beef, White Rice 34

#### Salmon Ala Florentina

Penne Pasta, Spinach, Parmesan, Cream, Cherry Tomato 32

#### Cod Romesco • GF/N •

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

#### Soy Ginger Glazed Salmon • GF •

Kimchee Fried Rice, Blistered Snow Peas, Scallions 34

#### Blackened Mahi-Mahi • GF •

Coconut Risotto, Mango Salad, Red Curry Sauce MP

#### 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

**Executive Chef**  
**Michael Minuto**

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.