

COOP'S FAMOUS PRIME RIB

TUESDAY - SATURDAY

roasted with horseradish au jus, 34

[specials start at 5:30]



FROM the START

DEVEILED EGGS "GREEN EGGS & HAM" 10

deviled eggs, pesto, crumbled bacon

CHICKEN WINGS 14

classic buffalo sauce, blue cheese crumbles

AHI TUNA TARTARE 18

pickled ginger, asian pear, green onion, tamari-lemongrass vinaigrette

HEIRLOOM TOMATO

BURRATA 16

heirloom tomatoes, burrata, pesto, crostini

GRILLED ARTICHOKE 12

lemon aioli

WARM SHAVED

BRUSSELS SPROUTS 14

poached egg, bacon, crispy shallots, bacon vinaigrette

TAMALE PANCAKE 14

pulled pork, bbq sauce, guacamole, cilantro cream, tortilla strips, pico de gallo

(3) KOREAN FRIED

CHICKEN SLIDER 15

sweet chili sauce, carrot-cilantro slaw

THE TRIO 14

olives, hummus, almonds, grilled pita

SEAFOOD BAR

OYSTERS
ROCKEFELLER

19

PRAWN COCKTAIL

chilled prawns, cocktail sauce

19

SMOKED SALMON

crème fraiche, pickled onion, crostini

17

CRAB CAKES

crab cakes, micro herb salad, romesco sauce

19

CHEESE BOARD

ARTISAN CHEESE 7 EA

PT. REYES BLUE CHEESE (COW)

CYPRESS GROVE HUMBOLT FOG (GOAT)

MONCHEGO (SHEEP)

grilled sourdough, fruit and honey

CHARCUTERIE

chef's selection, grilled sourdough, wholegrain mustard, cornichons

16

ARTISAN CHEESE & CHARCUTERIE

25

FROM the GARDEN

BROWN DERBY 16

mixed greens, grilled chicken, bacon, blue cheese crumbles, avocado, tomato, sliced farm eggs, tarragon vinaigrette

SEARED AHI TUNA 24

watermelon, cucumber-cilantro salad, watermelon ponzu

CRAB LOUIE 24

4oz dungeness crab, avocado, cherry tomatoes, pickled onions, sliced farm eggs, louie dressing

BBQ CHICKEN CHOP 16

bbq chicken, grilled corn, black beans, pico de gallo, pickled onions, avocado, bbq-ranch dressing

CLASSIC WEDGE 11

iceberg wedge, shaved red onions, tomatoes, bacon, blue cheese dressing

CAESAR 11

romaine, shaved parmesan, croutons, caesar dressing

HARVEST MARKET 16

shaved brussel sprouts, red quinoa, butternut squash, goat cheese, pomegranate, pistachios, horseradish tarragon vinaigrette

GRILLED FLAT IRON 18

mixed greens, blue cheese crumbles, tomatoes, red onions, crispy shallots, blue cheese dressing

{Salad add-ons }

+8 chicken, +10 steak,

+10 prawns, +12 salmon

COOP CLASSICS

SEA BASS 34

sauce provencale

SALMON 34

pacific king salmon, carrots, pearl onions, artichoke hearts & citrus beurre blanc

PAPPARDELLE BOLOGNESE 24

classic bolognese sauce, pappardelle pasta

ROAST CHICKEN 26

dijon-rosemary sauce

FISH TACOS 19

mango-pineapple salsa {grilled prawns +\$2}

FRENCH DIP 18

smoked prime rib, swiss cheese, au jus, baguette

SEARED AHI BURGER 20

napa slaw, wasabi aioli

TRUFFLE PARMESAN FRIES 7

GARLIC MASHED POTATOES 7

MAC N CHEESE 12 {BACON +3}

SAUTÉED SEASONAL VEGETABLES 7

FRENCH ONION SOUP 9

*on
the
side*

FROM THE BUTCHER

BURGER

smoked bacon, cheese, grilled onions, dijon aioli, brioche bun (avocado + 2.50)

18

ST. LOUIS STYLE PORK RIBS

house bbq sauce, french fries, cole slaw

half rack 16 / full rack 32

FILET

8 oz grilled filet, roasted potatoes, roasted beets, wild mushroom, horseradish cream

42

STEAK FRITES

12oz grilled flat iron, french fries, herb compound butter

34

SHORT RIB

braised short rib, root vegetable purees, crispy shallots, truffle oil

29

BRAISED LAMB SHANK

winter white bean stew

32

DOUBLE-CUT PORK CHOP

smoked pork chop, seasonal artisan chutney

30

*vegetarian menu available upon request *80% of our menu is available gluten free, please ask your server for more details

[Executive Chef Rick Delamain, Chef du Cuisine Hugo Arais]