

Kooper's Jacksonville Restaurant Week Menu 2017

Lunch-2 Courses for \$20

Appetizers

Fried Green Tomatoes with corn and crab slaw

Grilled Asparagus and Bacon with Balsamic reduction

Watermelon and Goat Cheese Salad

Sandwiches

Served with Choice of Side

Oyster Po' Boy- Hand fried oysters, Bayou Aioli, Lettuce, Tomato on a Sub Roll

BBQ Steak Sandwich- House BBQ, Tender Steak, melted Gouda cheese, arugula on Focaccia

Pork BBQ Sliders- House Pulled Pork BBQ, onion straws, bayou slaw on brioche

Desserts

All made with Prigel Ice Cream

Bananas Foster Bread Pudding

Banana Split

Blondie Sundae with Caramel

Kooper's Jacksonville Restaurant Week Menu 2017

Dinner-2 Courses for \$25

3 Courses for \$32

Appetizers

Fried Green Tomatoes with corn and crab slaw

Grilled Asparagus and Bacon with Balsamic reduction

Watermelon and Goat Cheese Salad

Entrees

Caribbean Salmon Tacos- Blackened Salmon, Baja slaw, mango salsa and jalapeno ranch

Mahi Entrée- Pan seared Mahi, with rice, mixed vegetables, and finished with mango salsa

NY Strip with Bleu cheese crumbles, grilled asparagus and homemade mashed potato

Desserts

All made with Prigel Ice Cream

Bananas Foster Bread Pudding

Banana Split

Blondie Sundae with Caramel