



# COWFORD

• CHOPHOUSE •

PRIVATE DINING

DINNER SELECTIONS



# TIER ONE

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## TABLE APPETIZERS

Deviled Eggs

Jumbo Crab Cakes

## COURSE ONE

House Salad

Wood-Fired French Onion Soup

## ENTRÉE CHOICE

Filet Mignon | 8 oz.

Wood-Fired Salmon  
with horseradish cream

Wood-Fired 1/2 Chicken  
with natural jus

Risotto  
black truffles, foraged mushrooms, asparagus, parmigiano-reggiano

## ACCOMPANIMENTS FOR ENTRÉES

Whipped Potatoes

Haricot Verts

Creamed Corn

## DESSERT CHOICE

Cheesecake

Flourless Chocolate Cake

# TIER TWO

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## TABLE APPETIZERS

Deviled Eggs

Shrimp Cocktail

Jumbo Crab Cakes

## COURSE ONE

House Salad

Wood-Fired French Onion Soup

Caesar Salad

## ENTRÉE CHOICE

Filet Mignon | 8 oz.

Bone-in Pork Chop

Wood-Fired Salmon  
with horseradish cream

Wood-Fired 1/2 Chicken  
with natural jus

Risotto  
black truffles, foraged mushrooms, asparagus, parmigiano-reggiano

# TIER TWO

(continued)

## ACCOMPANIMENTS FOR ENTRÉES

Whipped Potatoes

Haricot Verts

Creamed Corn

Potatoes Au Gratin

with crispy prosciutto

## DESSERT CHOICE

Cheesecake

Flourless Chocolate Cake

# TIER THREE

## TABLE APPETIZERS

Duck Fat Cornbread

Shrimp Cocktail

Steak Tartare\*

## COURSE ONE

Cowford Chopped Salad

She-Crab Soup

Caesar Salad

## ENTRÉE CHOICE

Filet Mignon | 12 oz.

New York Strip

Wood-Fired Salmon

with horseradish cream

Pan-Seared Grouper

with turnip puree

Wood-Fired 1/2 Chicken

with natural jus

## ACCOMPANIMENTS FOR ENTRÉES

Creamed Corn

Potatoes Au Gratin

with crispy prosciutto

Mac & Cheese

Asparagus

sautéed with brown butter, toasted almonds

## DESSERT CHOICE

Flourless Chocolate Cake

Red Velvet Cake

Cheesecake

# TIER FOUR

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## TABLE APPETIZERS

### Seafood Tower

raw oysters, shrimp cocktail, maine lobster tail,  
king crab legs

### Steak Tartare\*

### Duck Fat Cornbread

## COURSE ONE

### Caesar Salad

### Wedge Salad

### She-Crab Soup

## ENTRÉE CHOICE

### Filet Mignon | 12 oz.

### New York Strip

### Ribeye

### Pan-Seared Grouper

with turnip puree

### Maine Lobster Tail

served with drawn butter & mustard aioli

### Wood-Fired 1/2 Chicken

with natural jus

## ACCOMPANIMENTS FOR ENTRÉES

### Sautéed Spinach & Kale

### Potatoes Au Gratin

with crispy prosciutto

### Mac & Cheese

### Asparagus

sautéed with brown butter, toasted almonds

## DESSERT CHOICE

### Flourless Chocolate Cake

### Cheesecake

### Red Velvet Cake

\*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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