

COWFORD

• CHOPHOUSE •

PRIVATE EVENTS

DINNER SELECTIONS

TIER ONE

APPETIZERS

Deviled Eggs

Jumbo Crab Cakes

SOUP & SALAD

House Salad

French Onion Soup

ENTRÉE

Filet Mignon | 8 oz.

Wood-Fired Salmon
with horseradish cream

Wood-Fired ½ Chicken
with natural jus

Risotto

black truffle, foraged mushroom, asparagus,
parmigiano-reggiano

SIDES

Whipped Potatoes

Haricot Verts

Sorghum Glazed Baby Carrots

DESSERT

Cheesecake

Flourless Chocolate Cake

TIER TWO

APPETIZERS

Deviled Eggs

Shrimp Cocktail

Jumbo Crab Cakes

SOUP & SALAD

House Salad

French Onion Soup

Caesar Salad

TIER TWO (continued)

ENTRÉE

Filet Mignon | 8 oz.

Bone-in Pork Chop

Wood-Fired Salmon

with horseradish cream

Wood-Fired ½ Chicken

with natural jus

Risotto

black truffle, foraged mushroom, asparagus,
parmigiano-reggiano

DESSERT

Cheesecake

Flourless Chocolate Cake

TIER THREE

APPETIZERS

Duck Fat Cornbread

Shrimp Cocktail

Steak Tartare*

SOUP & SALAD

Cowford Chopped Salad

She-Crab Soup

Caesar Salad

ENTRÉE

Filet Mignon | 12 oz.

New York Strip

Wood-Fired Salmon

with horseradish cream

Pan-Seared Grouper

with romesco and beurre blanc

Wood-Fired ½ Chicken

with natural jus

SIDES

Whipped Potatoes

Haricot Verts

Sorghum Glazed Baby Carrots

Potatoes Au Gratin

with crispy prosciutto

SIDES

Sorghum Glazed Baby Carrots

Potatoes Au Gratin

with crispy prosciutto

Mac & Cheese

Asparagus

sautéed with brown butter, toasted almonds

DESSERT

Cheesecake

Flourless Chocolate Cake

Chocolate Espresso Crème Brulee

TIER FOUR

APPETIZERS

Seafood Tower

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

Steak Tartare*

chimichurri sauce, pickled quail egg, red onion and arugula salad, toasted baguette, gaufrette potato

Duck Fat Cornbread

maine lobster, lump crab meat, crème fraîche, dill, tarragon, paprika oil

SOUP & SALAD

Caesar Salad

Wedge Salad

She-Crab Soup

ENTRÉE

Filet Mignon | 12 oz.

New York Strip

Ribeye

Pan-Seared Grouper

with romesco and beurre blanc

Maine Lobster Tail

with drawn butter & mustard aioli

Wood-Fired ½ Chicken

with natural jus

SIDES

Sautéed Spinach & Kale

Potatoes Au Gratin

with crispy prosciutto

Mac & Cheese

Asparagus

sautéed with brown butter, toasted almonds

DESSERT

Cheesecake

Flourless Chocolate Cake

Chocolate Espresso Crème Brulee

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

904-862-6464 • 101 East Bay Street, Jacksonville, FL 32202 • cowfordchophouse.com