

# COWFORD

• CHOPHOUSE •

PRIVATE EVENTS

DINNER SELECTIONS

## TIER ONE

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### 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

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### APPETIZERS

Deviled Eggs

Shrimp Cocktail

Jumbo Crab Cakes

### SOUP & SALAD

House Salad

French Onion Soup

Caesar Salad

## TIER TWO (continued)

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### 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

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### 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

**Fish of the Day**

with golden beet purée, nueske's bacon, green apple,  
shaved fennel, frisée salad, and a maple apple vinaigrette

**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**

**Pumpkin Spice Latte Crème Brulee**

# TIER FOUR

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## APPETIZERS

### Seafood Tower

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

### Steak Tartare\*

beef tenderloin, ravigote sauce, red onion and arugula salad, toasted milk and honey bread, caper berry

### 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

### Fish of the Day

with golden beet purée, nueske's bacon, green apple, shaved fennel, frisée salad, and a maple apple vinaigrette

### 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

### Pumpkin Spice Latte 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.

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