

# COWFORD

• CHOPHOUSE •

PRIVATE EVENTS

DINNER SELECTIONS

## TIER ONE

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### APPETIZERS

Deviled Eggs

Bruschetta

### 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

Creamed Corn

### DESSERT

Cheesecake

Chocolate Cake

## TIER TWO

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### APPETIZERS

Deviled Eggs

Shrimp Cocktail

Bruschetta

### 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**

**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 spinach, pea & fennel puree, heirloom baby carrot, red onion,  
garlic, ginger, fried mushroom, fingerling potato, chili oil, fennel fronds

**Wood-Fired ½ Chicken**  
with natural jus

### SIDES

**Whipped Potatoes**

**Haricot Verts**

**Creamed Corn**

**Potatoes Au Gratin**  
with crispy prosciutto

### SIDES

**Creamed Corn**

**Potatoes Au Gratin**  
with crispy prosciutto

**Mac & Cheese**

**Asparagus**  
sautéed with brown butter, toasted almonds

### DESSERT

**Cheesecake**

**Chocolate Cake**

**Seasonal Crème Brûlée**

# 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 spinach, pea & fennel puree, heirloom baby carrot, red onion, garlic, ginger, fried mushroom, fingerling potato, chili oil, fennel fronds

### 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

### Chocolate Cake

### Seasonal Crème Brûlée

\*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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