

COWFORD

• CHOPHOUSE •

PRIVATE EVENTS

DINNER SELECTIONS

TIER ONE

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

Roasted Heirloom Carrots

DESSERT

Cheesecake

Chocolate Cake

TIER TWO

APPETIZERS

Deviled Eggs

Shrimp Cocktail

Bruschetta

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

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

Fish of the Day

heirloom carrot puree, broccoli rabe, garlic, orange soy glaze, green
apple, radish, toasted almond salad

Wood-Fired ½ Chicken

with natural jus

SIDES

Whipped Potatoes

Haricot Verts

Roasted Heirloom Carrots

Potatoes Au Gratin

with crispy prosciutto

SIDES

Roasted Heirloom Carrots

Potatoes Au Gratin

with crispy prosciutto

Mac & Cheese

Asparagus

sautéed with brown butter, toasted almonds

DESSERT

Cheesecake

Chocolate Cake

Seasonal Crème Brûlée

TIER FOUR

APPETIZERS

Seafood Tower

raw oysters, shrimp cocktail, maine lobster tail, 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

heirloom carrot puree, broccoli rabe, garlic, orange soy glaze, green apple, radish, toasted almond salad

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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