

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 1/2 Chicken
with natural jus

Risotto

SIDES

Whipped Potatoes

Haricot Verts

Seasonal Vegetable

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

DESSERT

Cheesecake

Chocolate Cake

TIER THREE

APPETIZERS

Duck Fat Cornbread

Shrimp Cocktail

Steak Tartare*

SOUP & SALAD

Cowford Chopped Salad

Clam Chowder

Caesar Salad

ENTRÉE

Filet Mignon | 12 oz.

New York Strip

Fish of the Day

Wood-Fired Salmon
with horseradish cream

Wood-Fired ½ Chicken
with natural jus

SIDES

Whipped Potatoes

Haricot Verts

Seasonal Vegetable

Potatoes Au Gratin
with crispy prosciutto

SIDES

Mac & Cheese

Asparagus

Seasonal Vegetable

Potatoes Au Gratin
with crispy prosciutto

DESSERT

Cheesecake

Chocolate Cake

Seasonal Crème Brûlée

TIER FOUR

APPETIZERS

Seafood Tower

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

Steak Tartare*

Duck Fat Cornbread

SOUP & SALAD

Caesar Salad

Wedge Salad

Clam Chowder

ENTRÉE

Filet Mignon | 12 oz.

New York Strip

Ribeye

Fish of the Day

Wood-Fired 1/2 Chicken

with natural jus

SIDES

Mac & Cheese

Asparagus

Sautéed Spinach & Kale

Potatoes Au Gratin

with crispy prosciutto

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