

AN ICON RESTORED

This building first opened in 1902 as the rebuilt First National Bank of Florida, an early symbol of Jacksonville’s rebirth following the Great Fire of 1901. The Cowford Chophouse owner purchased the building in 2014 with a vision of converting it into a restaurant that would reflect the character and culture of his hometown. After an extensive renovation, many details of this Renaissance Revival landmark, including the historic arched windows, exterior bricks, metal cornice and 300-year-old heart of pine lumber, have been restored to their original glory.

Just as the building blends tradition with modern touches, our menu highlights a modern approach to time-tested classics. All of our steaks are grilled on a wood fire and finished in a charcoal oven. Other menu elements, from our starters to our sauces, are made from scratch daily using local ingredients, when available. We trust you’ll see and taste the passion behind the Cowford Chophouse experience.

Thank you for dining with us.

COWFORD • CHOPHOUSE •

DINNER

STARTERS

Garlic Shrimp fresno pepper, sherry, herbs, lemon, baguette	22
Roasted Bone Marrow bourbon bacon jam, herb, crostini	27
Duck Fat Cornbread maine lobster, lump crab meat, crème fraîche, dill, tarragon, paprika oil	24
Crispy Rock Lobster & Shrimp flash-fried, sweet and spicy aioli, napa cabbage, carrot, bell pepper	18
Cowford “Rocks” gulf oysters, spicy pimento cheese, north country bacon, chive	21
House-Made Meatballs tomato sauce, white cheddar rice middlins, parmesan	19
Smoked Salmon Dip dill and lemon cream cheese, red onion, parsley and radish salad, toasted lavash	14
Seared Crab Cake lump meat, spicy remoulade, frisee and fennel citrus salad	26

RAW BAR

Oysters* half dozen, cocktail sauce, mignonette	MP
Tuna Tartare* ahi tuna, avocado, green onion, fresno pepper, ponzu, togarashi dusted rice cracker, miso mustard	24
Steak Tartare* beef tenderloin, shallot, caper, quail egg, truffle aioli, baguette	24

SOUPS & SALADS

Wood-Fired French Onion Soup emmental, crouton	15
Lobster Bisque lobster, crème fraîche, caviar, chive	22
Wedge Salad red onion, heirloom tomato, point Reyes blue cheese, north country bacon, cucumber, blue cheese dressing	16
Fork and Knife Caesar Salad little gem lettuce, red onion, parmigiano-reggiano, garlic crouton, herb	14
House Salad local greens, cucumber, tomato, red onion, parmigiano-reggiano, basil vinaigrette	14

CHILLED SEAFOOD TOWER

serves two to three | MP

oyster, poached shrimp, maine lobster tails, scallop ceviche, blue crab and maine lobster salad

18% gratuity will be added to parties of 8 or more

*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.

COWFORD CUTS

all cuts are served à la carte

Filet Mignon

62 | 8 oz. 79 | 12 oz.

Ribeye

75 | 16 oz.

Bone-in Ribeye

93 | 22 oz.

New York Strip

69 | 16 oz.

American Wagyu Filet, Snake River Farms

95 | 8 oz.

28-Day Dry-Aged Tomahawk

159 | 32 oz.

Porterhouse

144 | 40 oz.

Bone-in Pork Chop

georgia peach chutney

39 | 14 oz.

Double-Cut Lamb Chops

house-made mint jelly

69

Salmon

wood-fired, fresh horseradish cream

39

American Wagyu Spinalis, Snake River Farms

110 | 8 oz.



Meats by Linz is the exclusive provider of Linz Heritage Angus Beef and proudly remains family owned and operated today. With four generations in the business, the Linz family honors the tradition of sourcing meat from conception to plate, striving to revolutionize the industry, and holding true to their family values

COWFORD TEAM

Ian Lynch, Executive Chef | William Arellano, Executive Sous Chef | Sean Scobie, Sous Chef | David Salazar, Sous Chef | Miguel Flores, Sous Chef

STEAK ADD-ONS

Oscar

crab meat, asparagus, béarnaise

20

Cowtown

fried oysters and north country bacon

17

Point Reyes Blue Cheese Butter Crown

6

Maine Lobster Tail

MP

Scallops

MP

Foie Gras

with bourbon bacon jam

22

Shrimp

three grilled shrimp

12

Truffle Butter

5

Bone Marrow Butter

5

STEAK SAUCES

Cowford Steak Sauce

5

Red Wine Jus

6

Horseradish Cream

5

Béarnaise

6

Bourbon Bacon Jam

6

Argentinian Chimichurri

5

Au Poivre

6

ENTRÉES

A-5 Satsuma Wagyu

chef's seasonal selection (4 oz. minimum)

28/oz.

Wood-Fired Chicken, Bell & Evans Farms

finest herb butter, roasted corn, okra, tomato, red bell peppers, crème fraîche whipped potato, jus

39

Steak Frites Au Poivre

hanger steak, herb fries, cognac peppercorn sauce

38

Goat Cheese Risotto

sundried tomato, asparagus, mushrooms, lemon, herbs

add scallops MP

29

Chilean Sea Bass

lobster hash, roasted corn, asparagus, tomato, thyme scented fingerling potato, lobster cream

58

SIDES

serves two

1 lb. Baked Potato

15

sour cream, north country bacon, cheddar cheese, green onion, butter

Asparagus

15

sautéed with brown butter, toasted almond

Potatoes Au Gratin

14

with crispy prosciutto

Risotto

14

Onion Strings

12

Whipped Potatoes

13

Sautéed Spinach & Kale

14

try it creamed 2

Lobster Mac & Cheese

25

Pimento Mac & Cheese

13

Haricot Verts

14

Wild Mushrooms

16

Seasonal Side

15

French Fries

12