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 24
fresno pepper, sherry, herbs, lemon, baguette

Roasted Bone Marrow 29
bourbon bacon jam, herb, crostini

Duck Fat Cornbread 26
maine lobster, lump crab meat, crème fraîche, dill, tarragon, paprika oil

Crispy Rock Lobster & Shrimp 21
flash-fried, sweet and spicy aioli, napa cabbage, carrot, bell pepper

Cowford "Rocks" 22
gulf oysters, spicy pimento cheese, north country bacon, chive

House-Made Meatballs 21
tomato sauce, white cheddar rice middlins, parmesan

Smoked Salmon Dip 17
dill and lemon cream cheese, red onion, parsley and radish salad, toasted lavash

Seared Crab Cake 28
lump meat, spicy remoulade, frisee and fennel citrus salad

RAW BAR

Oysters* MP
half dozen, cocktail sauce, mignonette

Tuna Tartare* 26
ahi tuna, avocado, green onion, fresno pepper, ponzu, togarashi dusted rice cracker, miso mustard

Wagyu Steak Tartare* 28
wagyu beef tenderloin, shallot, caper, cure egg yolk, black garlic aioli, baguette

SOUPS & SALADS

Wood-Fired French Onion Soup 17
emmentaler, crouton

Lobster Bisque 24
lobster, crème fraîche, caviar, chive

Wedge Salad 18
red onion, heirloom tomato, point reyes blue cheese, north country bacon, cucumber, blue cheese dressing

Fork and Knife Caesar Salad 16
little gem lettuce, red onion, parmigiano-reggiano, garlic crouton, herb

House Salad 16
local greens, cucumber, tomato, red onion, parmigiano-reggiano, basil vinaigrette

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
65 | 8 oz. 84 | 12 oz.

Ribeye
78 | 16 oz.

Bone-In Ribeye
94 | 22 oz.

New York Strip
71 | 16 oz.

American Wagyu Filet, Rosewood Farms
95 | 8 oz.

28-Day Dry-Aged Tomahawk
164 | 32 oz.

Porterhouse
148 | 40 oz.

Bone-In Pork Chop
georgia peach chutney
43 | 14 oz.

Double-Cut Lamb Chops
house-made mint jelly
72

Salmon
wood-fired, fresh horseradish cream
42

American Wagyu Spinalis, Snake River Farms
110 | 8 oz.

A-5 Satsuma Wagyu
chef's seasonal selection (4 oz. minimum)
29/oz.

DEFINING ANGUS BEEF® A USDA CERTIFIED PROGRAM
LINZ HERITAGE ANGUS

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 22
crab meat, asparagus, béarnaise

Cowtown 19
fried oysters and north country bacon

Point Reyes Blue Cheese Butter Crown 9

Maine Lobster Tail MP

Scallops MP

Foie Gras 25
with bourbon bacon jam

Shrimp 14
three grilled shrimp

Truffle Butter 7

Bone Marrow Butter 8

STEAK SAUCES

Cowford Steak Sauce 6

Béarnaise 8

Au Poivre 9

Red Wine Jus 7

Bourbon Bacon Jam 8

Horseradish Cream 6

Argentinian Chimichurri 6

ENTRÉES

Wagyu Skirt Steak
mushroom ragu, fingerling potato, broccolini, garlic cream
56

Wood-Fired Chicken, Bell & Evans Farms
fines herb butter, root vegetable puree, roasted root vegetables,
brussels sprout, jus
42

Steak Frites Au Poivre
hanger steak, herb fries, cognac peppercorn sauce
46

Butternut Squash Risotto
roasted butternut squash, foraged mushroom, brown butter, butternut
squash puree, toasted hazelnut, parmigiano | add scallops MP
34

Chilean Sea Bass
lobster hash, pimentón scented fingerlings, asparagus, foraged mushroom,
herb, lobster bisque
65

Seared Mahi Mahi
broccolini, fingerling potato, lemon butter caper sauce
46

SIDES

serves two

1 *lb.* Baked Potato 18
sour cream, north country bacon,
cheddar cheese, green onion, butter

Asparagus 17
sautéed with brown butter,
toasted almond

Potatoes Au Gratin 16
with crispy prosciutto

Risotto 16

Onion Strings 14

Whipped Potatoes 13

Sautéed Spinach & Kale 16
try it creamed 2

Lobster Mac & Cheese 28

Pimento Mac & Cheese 15

Haricot Verts 16

Wild Mushrooms 18

Seasonal Side 17

French Fries 14