



# Rick's CHOPHOUSE

AT THE GRAND HOTEL & BALLROOM

## *Appetizers*

### **Calamari 19**

Tamarind-Guajillo Salsa, Avocado Crème,  
Lime Salt, Cilantro

### **Jumbo Lump Crab Cake 24**

Pan Seared, Wilted Spinach, Roasted Corn,  
Crawfish Bisque, Buttered Breadcrumbs

### **Escargot 19**

Butter, Garlic, Shallots, Parsley, Thyme,  
Rosemary, Baguette

### **Beef Skewers 18**

Flat Iron, Butternut Squash, Poblano Pepper, Shaved  
Brussel Sprouts, Broccolini  
Sweet And Spicy Sauce, Crispy Carrot Ribbons

### **Blackened Ahi Tuna 22**

Pan Seared Ahi Tuna, Creole Creamed Corn,  
Sassafras Crème Fraiche, Chili Oil

### **Chilled Jumbo Shrimp 22**

Cocktail Sauce, Fresh Horseradish, Remoulade

### **Crab Dip 15**

Jumbo Lump Crab, Goat Cheese, Cream Cheese,  
Buttered Breadcrumbs, Texas Caviar,  
Blackened Tortilla Chips

### **Pork Belly 15**

Corn Meal Cake, Spicy Blueberry Gastrique,  
Pickled Peppers, Micro Cilantro

### **Chilled Seafood Platter for Two MP**

Chilled Stone Crab Claws, Oysters,  
Chilled Jumbo Shrimp, Seared Ahi Tuna,  
Cocktail Sauce, Mignonette, Remoulade

### **Stone Crab Claws MP**

Chilled Stone Crab Claws,  
Mustard Sauce

## *Oysters*

### **Raw 16**

4 Oysters on the Half Shell,  
Italian Frizzante  
Mignonette, Fresh Horseradish,  
Cocktail Sauce, Lemon

### **Fried 17**

4 Fried Oysters,  
Lemon Confit Hollandaise,  
Fresh Dill

### **Rockefeller 19**

4 Oysters Rockefeller,  
Spinach, Breadcrumbs,  
Garlic Butter Sauce

## *Salads*

### **Chophouse Salad 15**

Julienne Spinach, Romaine, Iceberg, Radicchio,  
Smoked Turkey, Applewood Smoked Bacon,  
Grape Tomatoes, Cucumber, Roasted Corn,  
Pinto Beans, Scallions, Split Egg, Pepper Jack Cheese,  
Crostini, Lemon-Herb Ranch

### **Caesar 12**

Hearts of Romaine, Buttered Breadcrumbs,  
Parmigiano-Reggiano, Olive Oil,  
Caesar Dressing, Chives

### **Beet Salad 12**

Roasted Red Beets and Butternut Squash, Arugula with  
Red Wine Vinaigrette, Goat Cheese Crumbles, Roasted  
Pumpkin Seeds, Crispy Carrot Ribbons

### **Wedge 13**

Applewood Smoked Bacon, Grape Tomatoes,  
Scallions, Blue Cheese Crumbles,  
Blue Cheese Dressing

### **Spinach 12**

Applewood Smoked Bacon, Pickled Red Onion,  
Texas Honey, Blue Cheese Crumbles,  
Buttered Breadcrumbs, Warm Bacon Vinaigrette

### **Field Greens 12**

Mixed Greens, Poached White Pears, Dried  
Cranberries, Feta Cheese, Sweet & Spicy Almonds,  
White Balsamic Vinaigrette

## *Soups*

**Rosa's Tortilla Soup 8/10**

**Lobster Bisque 11/13**

Serve with Fino Sherry, Add \$1

**Soup of the Day 8/10**

## *Entrées*

<b>Salmon</b> Chili Powder Seared, Caramelized Onions, Roasted Poblano Pepper Stuffed with Spanish Risotto, Chili Oil, Margarita Butter	<b>36</b>
<b>Diver Scallops</b> Saffron Risotto, Swiss Chard, Mustard Seed Chorizo Vinaigrette	<b>41</b>
<b>Sea Bass</b> Garlic Whipped Golden Potatoes, Carrots, Citrus Butter, Chili Oil, Candied Orange	<b>49</b>
<b>Shrimp and Grits</b> Pan Grilled Gulf Coast Shrimp, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits, Shiner Bock Sauce, Baguette	<b>28</b>
<b>Cauliflower Steak</b> Grilled Cauliflower, Saffron Risotto, Smoked Carrots, Green Beans, Arugula Vinaigrette, Microgreens, Sweet Pickled Peppers	<b>19</b>
<b>Buttermilk Fried Chicken</b> Fried in Pork Fat, Bone-in, Creole Creamed Corn, Sour Cream and Bacon Smashed Redskin Potatoes, Black Pepper Pan Gravy	<b>25</b>
<b>Pork Tomahawk</b> Single Bone Tomahawk, Sweet and Smokey Red Pepper Butter Compote, Two Potato Mash, Broccolini, Bulls Blood Greens	<b>38</b>
<b>Elk</b> Black Pepper Crusted Elk Medallions, Au Gratin Potatoes, Sautéed Mushrooms in Red Wine Demi-glace, Garlic Green Beans	<b>42</b>
<b>Buffalo Tenderloin</b> White Cheddar Mash, Smoked Carrots, House Made R1 Sauce, Bulls Blood Greens	<b>59</b>
<b>Burger</b> Certified Angus Beef, Cheddar Cheese, Beefsteak Tomato, Lettuce, Tobacco Onions, Pickle Spear, Fries	<b>17</b>
<b>Filet</b> Garlic Whipped Golden Potatoes, Garlic Green Beans, Red Wine Demi-Glace	<b>55</b>
<b>Grass-Fed Filet</b> Brussels Sprouts with Bacon, Fresh Arugula and Radish with a Smokey Red Pepper Chimichurri, Parmesan Waffer	<b>45</b>
<b>Filet ‘Carpetbagger’</b> Stuffed with Fried Jumbo Shrimp, Loaded Baked Potato, Carrots, Creole Mustard Hollandaise	<b>59</b>
<b>Lobster and Filet</b> Broccolini, Yukon Gold Potato Strings, Choice of Beurre Blanc Sauce, Clarified Butter, or Tangerine Clarified Butter	<b>MP</b>
<b>Prime Rib</b> Short Smoked and Salt Crusted, Potato Purée with Horseradish Cream, Red Wine Cipollini Onions, Baby Carrots, Brussels Sprouts, Beef Au Jus	<b>55</b>
<b>New York Strip</b> 45 Day Dry-Aged, Porcini Panko Crust, Creamed Spinach, Potato Purée, Wild Mushroom Butter	<b>65</b>
<b>Cowboy</b> Bone-in Ribeye, Loaded Baked Potato, Onion Rings, Béarnaise	<b>69</b>
<b>Porterhouse for Two</b> Potato Purée, Sautéed Mushrooms, Bone Marrow Compound Butter	<b>70</b>

## *Steak Additions*

**Grilled Shrimp 15   Jumbo Lump Crab Meat *with Béarnaise* 18   Lobster Tail MP**

## *Sides*

**Loaded Baked Potato 9   Au Gratin Potatoes 8   Smoked Carrots 10   Sautéed Spinach 9  
Two Potato Mash 9   Creamed Spinach 11   Garlic Whipped Potatoes 9   Potato Purée 6  
Macaroni and Cheese 9   Mexican Street Corn 9   Creole Creamed Corn 9  
Brussel Sprouts with Bacon 10   Broccolini 8  
Garlic Green Beans 8   Sautéed Mushrooms 11   Onion Rings 11   Fries 8**