



Rick's CHOPHOUSE

AT THE GRAND HOTEL & BALLROOM

Gluten Free Lunch Menu

Appetizers

Oysters	12
Raw on the Half Shell, Italian Frizzante Mignonette, Cocktail Sauce, Fresh Horseradish, Lemon	
Chilled Jumbo Shrimp	19
Cocktail Sauce, Fresh Horseradish, Remoulade	
Beef Skewers	18
Flat Iron, Sugar Snap Peas, Mango, Red Onion, Zucchini, Yellow Squash, Red Bell Pepper, Sweet And Spicy Glaze, Micro Cilantro	
Blackened Ahi Tuna	19
Seared, Lemon Sassafras Crème Fraiche, Creole Creamed Corn, Chili Oil	
Pork Belly	14
Sugar Snap Peas, Red Bell Pepper, Cauliflower, Micro Cilantro, Radish	

Soups and Salads

Chophouse Duo , <i>Choice of any two of the following</i>	15
Cup of Tortilla Soup, Cup of Lobster Bisque (Add \$2), Loaded Baked Potato, Field Greens, Caesar, Wedge, Spinach, Chophouse Salad (Add \$2), Tomato Salad (Add \$2), Watermelon Salad (Add \$2)	
Chophouse Salad	sm 12 lg 15
Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Grape Tomatoes, Cucumber, Roasted Corn, Pinto Beans, Scallions, Pepper Jack Cheese, Split Egg, Lemon-Herb Ranch	
Field Greens	sm 9 lg 12
Mixed Greens, Strawberries, Spiced Pecans, Marinated Feta, Strawberry Dressing	
Watermelon Salad	12
Watermelon, Yellow Tomato, Watermelon Sorbet, Goat Cheese Crumbles, Micro Basil, Red Hawaiian Sea Salt, Olive Oil, Balsamic Glaze	
Tomato Salad	12
Stacked Red Tomato, Yellow Tomato, Red Onion, Salt Flakes, Olive Oil, Aged Balsamic Reduction, Blue Cheese Crumbles	
Caesar	sm 9 lg 12
Hearts of Romaine, Parmigiano-Reggiano, Olive Oil, Caesar Dressing, Chives	
Spinach	sm 9 lg 12
Bacon Lardons, Pickled Red Onion, Texas Honey, Blue Cheese Crumbles, Warm Bacon Vinaigrette	
Wedge	11
Applewood Smoked Bacon, Grape Tomatoes, Scallions, Blue Cheese Crumbles, Blue Cheese Dressing	
Lobster Bisque , <i>Fino Sherry Add \$1</i>	cup 8 / bowl 10
Rosa's Tortilla Soup	cup 6 / bowl 8

Entrees

Chicken Tacos	9
Corn Tortillas, Braised & Pulled Chicken, Cilantro, Tomato, Corn Rice, Pico de Gallo, Cotija Cheese, Refried Black Beans, Guacamole, Avocado Salsa	
Shrimp and Grits	21
Pan Grilled Gulf Coast Shrimp, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits	
Salmon	25
Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onions, Margarita Butter, Chili Oil	
Cauliflower Steak	17
Grilled Cauliflower, Saffron Risotto, Smoked Carrots, Asparagus, Arugula Vinaigrette, Microgreens, Sweet Pickled Peppers	
Steak and Eggs	20
Petite Filet, Cheddar and Bacon Scrambled Eggs, Hash Browns, Sliced Beefsteak Tomatoes	
Cowboy	51
Bone-in Ribeye, Loaded Baked Potato, Béarnaise	
Filet	42
Loaded Baked Potato, Asparagus with Béarnaise, Red Wine Demi-Glace	