



Rick's

CHOPHOUSE
AT THE GRAND HOTEL & BALLROOM

Appetizers

Calamari 14

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

Chilled Jumbo Shrimp 19

Cocktail Sauce, Fresh Horseradish, Remoulade

Jumbo Lump Crab Cake 21

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

Crab Dip 15

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

Escargot 18

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

Pork Belly 14

Sugar Snap Peas, Red Bell Pepper, Cauliflower,
Micro Cilantro, Radish

Beef Skewers 18

Flat Iron, Sugar Snap Peas, Mango, Red Onion,
Zucchini, Yellow Squash, Red Bell Pepper
Sweet And Spicy Glaze, Micro Cilantro

Chilled Seafood Platter for Two MP

Alaskan Red King Crab Legs, Oysters,
Chilled Jumbo Shrimp, Seared Ahi Tuna,
Cocktail Sauce, Mignonette, Remoulade

Blackened Ahi Tuna 19

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

Alaskan Red King Crab MP

Chilled, Chopped Parsley,
Tangerine Clarified Butter

Oysters

Raw 12

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

Fried 13

4 Fried Oysters,
Lemon Confit Hollandaise,
Fresh Dill

Rockefeller 16

4 Oysters Rockefeller,
Spinach, Breadcrumbs,
Garlic Butter Sauce

Salads

Chophouse Salad 12

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

Caesar 9

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

Wedge 11

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

Watermelon Salad 12

Watermelon, Yellow Tomato, Watermelon Sorbet,
Goat Cheese Crumbles, Micro Basil,
Red Hawaiian Sea Salt, Olive Oil, Balsamic Glaze

Spinach 9

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

Tomato Salad 12

Stacked Red Tomato, Yellow Tomato, Red Onion,
Salt Flakes, Olive Oil, Aged Balsamic Reduction,
Blue Cheese Crumbles

Field Greens 9

Mixed Greens, Strawberries, Spiced Pecans,
Marinated Feta, Strawberry Dressing

Soups

Rosa's Tortilla Soup 6/8

Lobster Bisque 8/10
Serve with Fino Sherry, Add \$1

Soup of the Day 5/7

Entrées

Salmon Chili Powder Seared, Caramelized Onions, Roasted Poblano Pepper Stuffed with Spanish Risotto, Chili Oil, Margarita Butter	29
Diver Scallops Saffron Risotto, Swiss Chard, Mustard Seed Chorizo Vinaigrette	36
Sea Bass Garlic Whipped Golden Potatoes, Carrots, Citrus Butter, Chili Oil, Candied Orange	41
Shrimp and Grits Pan Grilled Gulf Coast Shrimp, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits, Shiner Bock Sauce, Baguette	28
Cauliflower Steak Grilled Cauliflower, Saffron Risotto, Smoked Carrots, Asparagus, Arugula Vinaigrette, Microgreens, Sweet Pickled Peppers	19
Buttermilk Fried Chicken Fried in Pork Fat, Bone-in, Creole Creamed Corn, Sour Cream and Bacon Smashed Redskin Potatoes, Black Pepper Pan Gravy	23
Pork Tomahawk Single Bone Tomahawk, Crispy Potato Cake, Broccolini, Sweet and Spicy Glaze, Radish and Bulls Blood Micro Greens	33
Elk Black Pepper Crusted Elk Medallions, Au Gratin Potatoes, Sautéed Mushrooms in Red Wine Demi-glace, Garlic Green Beans	37
Buffalo Tenderloin Poblano Mashed Potatoes, Smoked Carrots, Sweet Pickled Peppers, House Made R1 Sauce, Micro Cilantro	55
Burger Certified Angus Beef, Cheddar Cheese, Beefsteak Tomato, Lettuce, Tobacco Onions, Pickle Spear, Fries	13
Filet Garlic Whipped Golden Potatoes, Asparagus with Béarnaise, Red Wine Demi-Glace	42
Grass-Fed Filet Sugar Snap Peas, Spring Onions, Arugula Puree, Fresh Arugula, Pine Nuts, Parmesan Crisp	41
Filet ‘Carpetbagger’ Stuffed with Fried Jumbo Shrimp, Loaded Baked Potato, Carrots, Creole Mustard Hollandaise	45
Lobster and Filet Broccolini, Yukon Gold Potato Strings, Choice of Beurre Blanc Sauce, Clarified Butter, or Tangerine Clarified Butter	MP
Prime Rib Short Smoked & Salt Crusted, Potato Purée with Horseradish Cream, Red Wine Cipollini Onions, Baby Carrots, Sugar Snap Peas, Beef Au Jus	49
New York Strip 45 Day Dry-Aged, Porcini Panko Crust, Creamed Spinach, Potato Purée, Wild Mushroom Butter	55
Cowboy Bone-in Ribeye, Loaded Baked Potato, Onion Rings, Béarnaise	51
Porterhouse for Two Potato Purée, Sautéed Mushrooms, Bone Marrow Compound Butter	61

Steak Additions

Grilled Shrimp 12 Jumbo Lump Crab Meat *with Béarnaise* 16 Lobster Tail MP

Sides

Loaded Baked Potato 7 Au Gratin Potatoes 9 Sautéed Spinach 6
 Creamed Spinach 8 Garlic Whipped Golden Potatoes 6 Potato Purée 6
 Macaroni and Cheese 8 Mexican Street Corn 8 Creole Creamed Corn 8
 Asparagus 5 Sugar Snap Peas 5 Broccolini 6
 Garlic Green Beans 6 Sautéed Mushrooms 8 Onion Rings 6 Fries 6