



Rick's CHOPHOUSE

Gluten Free Dinner Menu

Appetizers

Oysters	12
Raw on the Half Shell, Italian Frizzante Mignonette, Fresh Horseradish, Cocktail Sauce, Lemon	
Chilled Jumbo Shrimp	19
Fresh Horseradish Cocktail Sauce, Remoulade	
Beef Skewers	18
Flat Iron, Sugar Snap Peas, Mango, Red Onion, Zucchini, Yellow Squash, Red Bell Pepper, Sweet And Spicy Glaze, Micro Cilantro	
Pork Belly	14
Sugar Snap Peas, Red Bell Pepper, Cauliflower, Micro Cilantro, Radish	
Blackened Ahi Tuna	19
Pan Seared Ahi Tuna, Creole Creamed Corn, Sassafras Crème Fraiche, Chili Oil	
Escargot	18
Butter, Garlic, Shallots, Parsley, Thyme, Rosemary	
Alaskan King Crab	MP
Chilled, Rosemary, Tangerine Clarified Butter	
Chilled Seafood Platter for Two	MP
Jumbo Shrimp, Alaskan Red King Crab Legs, Oysters, Seared Ahi Tuna	

Salads

Chophouse Salad	12
Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Tomato, Cucumber, Roasted Corn, Pinto Beans, Scallions, Pepper Jack Cheese, Split Egg, Lemon-Herb Ranch	
Field Greens	9
Mixed Greens, Strawberries, Spiced Pecans, Marinated Feta, Strawberry Dressing	
Spinach	9
Blue Cheese Crumbles, Bacon Lardons, Pickled Red Onion, Texas Honey, Warm Bacon Vinaigrette	
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.	
Tomato Salad	12
Stacked Red Tomato, Yellow Tomato, Red Onion, Salt Flakes, Olive Oil, Aged Balsamic Reduction, Blue Cheese Crumbles	

Dinner Entrees

Salmon	29
Chili Powder Seared, Roasted Poblano Pepper Stuffed with Spanish Risotto, Caramelized Onions, Margarita Butter, Chili Oil	
Diver Scallops	36
Saffron Risotto, Swiss Chard, Mustard Seed Chorizo Vinaigrette	
Sea Bass	41
Garlic Whipped Golden Potatoes, Carrots, Candied Orange, Citrus Butter, Chili Oil	
Shrimp and Grits	28
Pan Grilled Gulf Coast Shrimp, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits	
Cauliflower Steak	19
Grilled Cauliflower, Saffron Risotto, Smoked Carrots, Asparagus, Arugula Vinaigrette, Microgreens, Sweet Pickled Peppers	
Elk	37
Black Pepper Crusted Elk Medallions, Au Gratin Potatoes, Garlic Green Beans, Sautéed Mushrooms in Red Wine Demi-Glace	
Buffalo Tenderloin	55
Poblano Mashed Potatoes, Smoked Carrots, Sweet Pickled Peppers, House Made R1 Sauce, Micro Cilantro	
Filet	42
Garlic Whipped Golden Potatoes, Asparagus with Béarnaise, Red Wine Demi-Glace	
Grass-Fed Filet	41
Shaved Brussel Sprouts with Bacon, Spring Onions, Arugula Puree, Fresh Arugula, Pine Nuts	
Cowboy	51
Bone-In Ribeye, Loaded Baked Potato, Béarnaise	
New York Strip	55
45 Day Dry Aged, Sautéed Spinach, Potato Purée, Wild Mushroom Butter	
Porterhouse for Two	61
Cauliflower Mashed Potatoes, Sautéed Mushrooms, Bone Marrow Compound Butter	
Pork Tomahawk	33
Single Bone Tomahawk, Crispy Potato Cake, Broccolini, Sweet and Spicy Glaze, Radish and Bulls Blood Micro Greens	

Sides

Asparagus	5	Sugar Snap Peas	5	Baked Potato	7	Baked Sweet Potato	7
Creole Creamed Corn	8	Garlic Green Beans	6	Sautéed Spinach	6		
Mexican Street Corn	8	Sautéed Mushrooms	8	Broccolini	6		

Steak Additions

Grilled Shrimp	12	Jumbo Lump Crab Meat	16	Lobster Tail	MP
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Desserts

Amaretto Crème Brûlée No Biscotti	8
Berries & Cream	9
Scoop of Ice Cream	3
Bourbon, Chocolate, Mexican Vanilla Bean, Orange Zest, Salted Caramel	