

# Dinner Menu

5pm-8pm

## harvest

SEASONAL KITCHEN

<b>Deviled Eggs*</b>	6
carrot / smoked paprika / candied pecan / beet chow chow / dill	
<b>Pimento &amp; Cheese Dip*</b>	8
ham / cheddar / burrata / blackened tortilla chips / candied jalapeños / cilantro	
<b>Chicken Fried Steak</b>	15
sour cream mashed potatoes / pepper pan gravy / mustard and honey glazed Swiss chard	
<b>Creole Pan Seared Shrimp</b>	18
spinach / celery / Carolina Gold dirty rice / baguette	
<b>Pork Tenderloin*</b>	25
sweet potato hash / caramelized onions / aged white cheddar sauce / salsa verde	
<b>Ribeye*</b>	36
bone-in / smoked / grilled / fingerling potatoes / roasted carrot / leeks / mustard / béarnaise / pickled jalapeño	

\*GLUTEN FREE



**Rick's**  
CHOPHOUSE  
AT THE GRAND HOTEL & BALLROOM

## Appetizers

<b>Crab Dip</b>	10
Jumbo Lump Crab, Goat Cheese, Cream Cheese, Texas Caviar, Homemade Blackened Tortilla Chips, Buttered Bread Crumbs	
<b>Blackened Ahi Tuna</b>	18
Seared, Lemon Sassafras Crème Fraiche, Chili Oil Creole Creamed Corn	
<b>Alaskan Red King Crab*</b>	MP
Chilled, Rosemary, Tangerine Clarified Butter	
<b>Jumbo Lump Crab Cake</b>	15
Pan Seared, Wilted Spinach, Roasted Corn, Crawfish Bisque, Buttered Breadcrumbs	
<b>Chilled Jumbo Shrimp*</b>	14
Cocktail Sauce, Fresh Horseradish, Remoulade	

## Salads

<b>Chophouse Salad</b>	10
Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Grape Tomatoes, Cucumber, Roasted Corn, Pinto Beans, Scallions, Pepper Jack Cheese, Crostini, Split Egg, Lemon-Herb Ranch	
<b>Caesar</b>	8
Hearts of Romaine, Buttered Bread Crumbs, Parmigiano-Reggiano, Olive Oil, Caesar Dressing, Chives	
<b>Wedge*</b>	8
Applewood Smoked Bacon, Grape Tomatoes, Scallions, Blue Cheese Crumbles, Blue Cheese Dressing	

\*Gluten Free

Other items may become Gluten Free with the removal of certain ingredients

## Entrées

<b>Salmon*</b>	25
Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onion, Margarita Butter, Chili Oil	
<b>Sea Bass</b>	38
Garlic Whipped Golden Potatoes, Carrots, Citrus Butter, Chili Oil, Candied Orange	
<b>Shrimp and Grits*</b>	26
Gulf Coast Shrimp, Pan Grilled, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits, Baguette	
<b>Burger</b>	12
Certified Angus Beef, Cheddar, Beefsteak Tomato, Lettuce, Pickle Spear, Tobacco Onions, House Potato Chips	
<b>Filet*</b>	37
Garlic Whipped Golden Potatoes, Garlic Green Beans, Red Wine Demi-glace	
<b>Grass-Fed Filet*</b>	38
Garlic Whipped Golden Potatoes, Garlic Green Beans, Red Wine Demi-glace	
<b>Filet 'Carpetbagger'</b>	39
Stuffed with Fried Jumbo Shrimp, Loaded Baked Potato, Carrots, Creole Mustard Hollandaise	
<b>Cowboy</b>	42
Bone-in Ribeye, Loaded Baked Potato, Onion Rings, Béarnaise	

## Steak Additions & Sides

Grilled Shrimp 9	Baked Potato 6
Lobster Tail MP	Creole Creamed Corn 6
Creamed Spinach 7	Mexican Street Corn 6
Garlic Green Beans 5	

## Soups

<b>Lobster Bisque*</b>	
Cup	6
Bowl	8
<b>Rosa's Tortilla Soup*</b>	
Cup	5
Bowl	7

## Kids Entrées

<b>Burger</b>	9
Certified Angus Beef, Cheddar, Lettuce, Tobacco Onions, House Potato Chip or Fruit	
<b>Chicken Tenders</b>	8
House Potato Chips or Fruit	

## Dessert

<b>Texas Pecan Pie</b>	7
Whiskey Chocolate Sauce, Vanilla Ice Cream	
<b>Rustic Apple Pie</b>	7
Bourbon Ice Cream	
<b>Grandma's Key Lime Pie</b>	6
Meringue, Coffee Reduction	
<b>Lemon Goat Cheese Ice Box Pie</b> Harvest	6
Meringue, Coffee Reduction	
<b>Whole Pie</b> Order by 2pm For Next Day Pick Up After 2pm	
Pecan 35 / Key Lime 35 / Lemon Goat Cheese Ice Box 35	