



# Rick's CHOPHOUSE

## *Appetizers*

### **Calamari 9**

Tamarind-Guajillo Salsa,  
Avocado Crème Fraiche

### **Beef Carpaccio 13**

Tenderloin, Shaved Parmigiano-Reggiano,  
Olive Oil, Caper Berries, Baguette

### **Jumbo Lump Crab Cake 15**

Pan Seared, Wilted Spinach,  
Roasted Corn-Crawfish Bisque

### **Wagyu Beef Skewers 14**

Butternut Squash, Kennebec Potato,  
Roasted Red Pepper, Parsley Vinaigrette,  
Pomegranate Seeds, Micro Cilantro,  
Red Chili Oil

### **Blackened Ahi Tuna 16**

Seared, Lemon Sassafras Crème Fraiche,  
Creole Creamed Corn

### **Alaskan Red King Crab MP**

Chilled, Rosemary,  
Tangerine Clarified Butter

### **Chilled Jumbo Shrimp 13**

Fresh Horseradish Cocktail Sauce,  
Remoulade

### **Crab Dip 10**

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

### **Pork Belly 14**

Molasses-Glazed Fried Pork Belly, Bacon and  
Parmesan Creamy Anson Mills Antebellum White  
Grits, Broccoli, Apple, Radish

### **Stone Crab Claws MP**

Chilled, Cracked, Lemon,  
Mustard Sauce

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

Two Shrimp, Two Alaskan Red King Crab Legs,  
Two Large Stone Crab Claws

## **Oysters**

### **Raw 12**

On the Half Shell,  
Lemon

### **Fried 13**

Lemon Confit Dill  
Hollandaise

### **Rockefeller 14**

Spinach, Bread Crumbs,  
Garlic Butter Sauce

## *Salads*

### **Chophouse Salad 9**

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

### **Caesar 7**

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

### **Beet 9**

Roasted Beets, Pistachios, Goat Cheese Crumbles,  
Arugula, Champagne Vinaigrette, Crispy Carrots

### **Iceberg Wedge 7**

Applewood Smoked Bacon,  
Marinated Sweet 100 Tomatoes,  
Blue Cheese Crumbles, Blue Cheese Dressing

### **Spinach 7**

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

### **Field Greens 7**

Smoked and Roasted Butternut Squash, Green Pears,  
Spicy Pecans, Feta, Pomegranate Seeds

## *Soups*

### **Lobster Bisque 6/8**

Serve with Fino Sherry, Add \$1

### **Rosa's Tortilla Soup 4/6**

### **Soup of the Day 4/6**

# Entrées

<b>Salmon</b>	24
Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onion, Margarita Butter	
<b>Diver Scallops</b>	29
Saffron Risotto, Swiss Chard, Mustard Seed Chorizo Vinaigrette	
<b>Sea Bass</b>	36
Roasted Garlic Yukon Gold Whipped Potatoes, Carrots, Citrus Butter	
<b>Shrimp and Grits</b>	26
Gulf Coast Shrimp, Pan Grilled, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits	
<b>Buttermilk Fried Chicken</b>	18
Bone-in, Sour Cream Bacon Smashed Potatoes, Creole Creamed Corn, Black Pepper Pan Gravy	
<b>Pork Chop</b>	36
Double-cut Tomahawk, Steak Cut Sweet Potatoes, Braised Collard Greens, Bacon Lardons, Pork Jus	
<b>Duck</b>	29
Blackberry Demi-glace, Brussels Sprouts, Fingerling Potato Coins	
<b>Elk</b>	34
Black Pepper Crust, Potato Gratinée, Garlic Green Beans, Mushroom Red Wine Demi-glace	
<b>Buffalo Tenderloin</b>	49
Smoked Baby Carrots, Garlic Mashed Potatoes, Pickled Sweet Peppers, Chipotle Vinegar, Micro Cilantro	
<b>Burger</b>	12
Certified Angus Beef, Cheddar, Beefsteak Tomato, Lettuce, Pickle, Tobacco Onions, Fries	
<b>Filet</b>	37
Roasted Garlic Yukon Gold Whipped Potatoes, Broccoli with Béarnaise Sauce, Red Wine Demi-glace	
<b>Grass Fed Filet</b>	38
Roasted Spring Onions, Brussels Sprouts, Lemon Confit, Arugula Purée, Pine Nuts, Romano Cheese	
<b>Filet ‘Carpetbagger’</b>	39
Stuffed with Fried Jumbo Shrimp, Loaded Baked Potato, Carrots, Creole Mustard Hollandaise	
<b>Lobster and Filet</b>	MP
Lobster Tail and Center-Cut Tenderloin, Caulilini, Yukon Gold Potato Strings, Choice of Beurre Blanc Sauce, Clarified Butter, or Tangerine Clarified Butter	
<b>Prime Rib</b>	34
Short Smoked, Salt Crusted, Potato Purée, Horseradish Cream, Baby Carrots, Brussels Sprouts, Red Wine Cipollini Onions, Au Jus	
<b>New York Strip</b>	47
45 Day Dry Aged, Porcini Panko Crust, Creamed Spinach, Potato Purée, Wild Mushroom Butter	
<b>Cowboy</b>	42
Bone-in Ribeye, Loaded Baked Potato, Onion Rings, Béarnaise	
<b>Porterhouse for Two</b>	49
Cauliflower Mashed Potatoes, Sautéed Mushrooms, Bone Marrow Compound Butter	

## Steak Additions & Sides

Grilled Shrimp	9	Jumbo Lump Crab Meat	9	Lobster Tail	MP
Onion Rings	5	Macaroni and Cheese	6	Mushrooms	6
Creamed Spinach	7	Mexican Street Corn	5		
Creole Creamed Corn	6	Baked Potato	5		