



Rick's CHOPHOUSE

Appetizers

Calamari 11

Tamarind-Guajillo Salsa,
Avocado Crème Fraiche

Jumbo Lump Crab Cake 15

Pan Seared, Wilted Spinach,
Roasted Corn-Crawfish Bisque

Wagyu Beef Skewers 15

Zucchini, Red Bell Peppers, Mango,
Sugar Snap Peas, Parsley Purée,
Bulls Blood Microgreens, Chili Oil

Blackened Ahi Tuna 18

Seared, Lemon Sassafras Crème Fraiche,
Creole Creamed Corn, Chili Oil

Alaskan Red King Crab MP

Chilled, Rosemary,
Tangerine Clarified Butter

Chilled Jumbo Shrimp 14

Fresh Horseradish Cocktail Sauce,
Remoulade

Crab Dip 10

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

Pork Belly 14

Orange Glazed Pork Belly, Golden Hominy,
Radish, Micro Cilantro, Chili Oil,
Grilled Spring Onions

Chilled Seafood Platter for Two MP

Alaskan Red King Crab Legs, Jumbo Shrimp, Oysters

Oysters

Raw 12

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

Fried 13

4 Fried Oysters,
Lemon Confit Dill Hollandaise

Rockefeller 14

4 Oysters Rockefeller,
Spinach, Bread Crumbs,
Garlic Butter Sauce

Salads

Chophouse Salad 10

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

Caesar 8

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

Tomato Salad 11

Heirloom Tomatoes, Shaved Red Onions, Basil,
Extra Virgin Olive Oil, Aged Balsamic,
Point Reyes Blue Cheese

Iceberg Wedge 8

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

Spinach 8

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

Field Greens 7

Spring Mix, Seasonal Berries, Pistachios,
Feta Cheese, Lemon Aioli,
Honey-Champagne Vinaigrette

Watermelon Salad 11

Watermelon, Yellow Heirloom Tomatoes, Watermelon Sorbet,
Goat Cheese, Balsamic Vinegar, Micro Basil

Soups

Rosa's Tortilla Soup 5/7

Lobster Bisque 6/8

Serve with Fino Sherry, Add \$1

Soup of the Day 4/6

Entrées

Salmon	25
Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onion, Margarita Butter, Chili Oil	
Diver Scallops	29
Saffron Risotto, Swiss Chard, Mustard Seed Chorizo Vinaigrette	
Sea Bass	38
Garlic Whipped Golden Potatoes, Carrots, Citrus Butter, Chili Oil, Candied Orange	
Shrimp and Grits	26
Gulf Coast Shrimp, Pan Grilled, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits	
Buttermilk Fried Chicken	18
Bone-in, Sour Cream Bacon Smashed Redskin Potatoes, Creole Creamed Corn, Black Pepper Pan Gravy	
Pork Chop	36
Double-cut Tomahawk, Steak Cut Sweet Potatoes, Braised Collard Greens, Bacon Lardons, Pork Jus	
Lamb	49
Colorado Lamb Rib Chops, BBQ Sauce, Golden Hominy, Grilled Asparagus, Grilled Rosemary Tomatoes	
Elk	34
Black Pepper Crust, Potato Gratinée, Garlic Green Beans, Sautéed Mushrooms in Red Wine Demi-glace	
Buffalo Tenderloin	49
Smoked Baby Carrots, Garlic Whipped Golden Potatoes, Pickled Sweet Peppers, Chipotle Vinegar, Micro Cilantro	
Burger	12
Certified Angus Beef, Cheddar, Beefsteak Tomato, Lettuce, Pickle, Tobacco Onions, Fries	
Filet	37
Garlic Whipped Golden Potatoes, Asparagus, Béarnaise, Red Wine Demi-glace	
Grass-Fed Filet	38
Sugar Snap Peas, Grilled Spring Onions, Arugula Purée, Romano Cheese, Arugula, Pine Nuts, Olive Oil	
Filet ‘Carpetbagger’	39
Stuffed with Fried Jumbo Shrimp, Loaded Baked Potato, Carrots, Creole Mustard Hollandaise	
Lobster and Filet	MP
Lobster Tail and Center-Cut Tenderloin, Caulilini, Yukon Gold Potato Strings, Choice of Beurre Blanc Sauce, Clarified Butter, or Tangerine Clarified Butter	
Prime Rib	36
Short Smoked, Salt Crusted, Potato Purée, Horseradish Cream, Baby Carrots, Sugar Snap Peas, Red Wine Cipollini Onions, Beef Jus	
New York Strip	47
45 Day Dry Aged, Porcini Panko Crust, Creamed Spinach, Potato Purée, Wild Mushroom Butter	
Cowboy	42
Bone-in Ribeye, Loaded Baked Potato, Onion Rings, Béarnaise	
Porterhouse for Two	49
Cauliflower Mashed Potatoes, Sautéed Mushrooms, Bone Marrow Compound Butter	

Steak Additions & Sides

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