



# Rick's CHOPHOUSE

## *Gluten Free Dinner Menu*

### *Appetizers*

<b>Blackened Ahi Tuna</b> Seared, Creole Creamed Corn, Lemon Sassafras Crème Fraiche	16
<b>Chilled Jumbo Shrimp</b> Fresh Horseradish Cocktail Sauce, Remoulade	13
<b>Wagyu Beef Skewers</b> Butternut Squash, Kennebec Potato, Roasted Red Pepper, Parsley Vinaigrette, Pomegranate Seeds, Micro Cilantro, Red Chili Oil	14
<b>Oysters</b> Raw on the Half Shell, Lemon	12
<b>Alaskan King Crab</b> Chilled, Rosemary, Tangerine Clarified Butter	MP
<b>Stone Crab Claws</b> Chilled, Cracked, Lemon, Mustard Sauce	MP

### *Soup and Salads*

<b>Lobster Bisque</b>	6/8
<b>Chophouse Salad</b> Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Tomato, Cucumber, Roasted Corn, Pinto Beans, Scallions, Pepper Jack Cheese, Crouton, Split Egg, Lemon-Herb Ranch	9
<b>Field Greens</b> Smoked and Roasted Butternut Squash, Green Pears, Spicy Pecans, Feta, Pomegranate Seeds	7
<b>Caesar</b> Hearts of Romaine, Parmigiano-Reggiano, Caesar Dressing, Chives	7
<b>Spinach</b> Blue Cheese Crumbles, Bacon Lardons, Pickled Red Onion, Texas Honey, Warm Bacon Vinaigrette	7
<b>Iceberg Wedge</b> Applewood Smoked Bacon, Marinated Sweet 100 Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing	7
<b>Beet</b> Roasted Beets, Pistachios, Goat Cheese Crumbles, Arugula, Champagne Vinaigrette, Crispy Carrots	9

## *Dinner Entrees*

<b>Salmon</b>	<b>24</b>
Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onions, Margarita Butter	
<b>Diver Scallops</b>	<b>29</b>
Saffron Risotto, Swiss Chard, Mustard Seed Chorizo Vinaigrette	
<b>Sea Bass</b>	<b>36</b>
Roasted Garlic Yukon Gold Whipped Potatoes, Carrots, Citrus Butter	
<b>Shrimp and Grits</b>	<b>26</b>
Gulf Coast Shrimp, Pan Grilled, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits	
<b>Pork Chop</b>	<b>36</b>
Double-cut Tomahawk, Steak Cut Sweet Potatoes, Braised Collard Greens, Bacon Lardons, Pork Jus	
<b>Elk</b>	<b>34</b>
Black Pepper Crusted, Potato Gratinée, Garlic Green Beans, Mushroom Red Wine Demi-glace	
<b>Buffalo Tenderloin</b>	<b>49</b>
Smoked Baby Carrots, Garlic Mashed Potatoes, Pickled Sweet Peppers, Chipotle Vinaigrette, Micro Cilantro	
<b>Filet</b>	<b>37</b>
Roasted Garlic Yukon Gold Whipped Potatoes, Broccoli with Bearnaise Sauce, Red Wine Demi-glace	
<b>Grass Fed Filet</b>	<b>38</b>
Roasted Spring Onions, Brussels Sprouts, Lemon Confit, Arugula Purée, Baby Arugula, Pine Nuts, Romano Cheese	
<b>Cowboy</b>	<b>42</b>
Bone-In Ribeye, Loaded Baked Potato, Béarnaise	

## *Sides*

<b>Mushrooms</b>	<b>6</b>	<b>Baked Potato</b>	<b>5</b>
<b>Mexican Street Corn</b>	<b>5</b>	<b>Potato Gratinée</b>	<b>5</b>
<b>Creole Creamed Corn</b>	<b>6</b>		

## *Steak Additions*

<b>Grilled Shrimp</b>	<b>9</b>	<b>Jumbo Lump Crab Meat</b>	<b>9</b>	<b>Lobster Tail</b>	<b>MP</b>
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## *Desserts*

<b>Amaretto Crème Brûlée</b>	<b>5</b>
<b>Scoop of Ice Cream</b>	<b>3</b>
Bourbon, Chocolate, Mexican Vanilla Bean, or Orange	