



Rick's CHOPHOUSE

Gluten Free Lunch Menu

Appetizers

Chilled Jumbo Shrimp Fresh Horseradish Cocktail Sauce, Remoulade	13
Wagyu Beef Skewers Sirloin, Garbanzo Beans, Piquillo Peppers, Butternut Squash, Parsley Puree, Pomegranate Seeds	14
Stone Crab Claws Chilled, Cracked, Lemon, Mustard Sauce	MP

Soup and Salads

Rosa's Tortilla Soup Spicy Broth, Shredded Chicken, Queso Fresco, Avocado, Tortilla Strips	cup 4 bowl 6
Chophouse Salad Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Tomato, Cucumber, Roasted Corn, Pinto Beans, Scallions, Pepper Jack Cheese, Split Egg, Lemon-Herb Ranch	sm 9 lg 12
Field Greens Strawberries, Spiced Pecans, Feta, Balsamic Vinaigrette	sm 7 lg 10
Caesar Hearts of Romaine, Parmigiano-Reggiano, Caesar Dressing, Chives	sm 7 lg 10
Spinach Bacon Lardons, Pickled Red Onion, Texas Honey, Blue Cheese Crumbles, Warm Bacon Vinaigrette	sm 7 lg 10
Iceberg Wedge Applewood Smoked Bacon, Marinated Sweet 100 Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing	7
Beet Arugula, Goat Cheese, Pistachios, Crispy Carrots, Red Wine Vinaigrette	9

Lunch Entrees

Chicken Tacos Corn Tortillas, Braised & Pulled Chicken, Cilantro, Corn Rice, Pico de Gallo, Refried Black Beans, Guacamole, Avocado Salsa	9
Shrimp and Grits Gulf Coast Shrimp, Pan Grilled, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits	19
Salmon Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onions, Margarita Butter	19
Steak and Eggs Cheddar and Bacon Scrambled Eggs, Petite Filet, Hash Browns, Sliced Beefsteak Tomatoes	17
Cowboy Bone-in Ribeye, Loaded Baked Potato, Béarnaise	42
Filet Lemon Almond Green Beans, Loaded Baked Potato, Red Wine Demi-glace	37