



# Rick's CHOPHOUSE

## Gluten Free Lunch Menu

### Appetizers

<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>Stone Crab Claws</b> Chilled, Cracked, Lemon, Mustard Sauce	MP

### Soup and Salads

<b>Lobster Bisque</b>	cup 6 / bowl 8
<b>Chophouse Salad</b> 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
<b>Field Greens</b> Smoked and Roasted Butternut Squash, Green Pears, Spicy Pecans, Feta, Pomegranate Seeds	sm 7 lg 10
<b>Caesar</b> Hearts of Romaine, Parmigiano-Reggiano, Caesar Dressing, Chives	sm 7 lg 10
<b>Spinach</b> Bacon Lardons, Pickled Red Onion, Texas Honey, Blue Cheese Crumbles, Warm Bacon Vinaigrette	sm 7 lg 10
<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

### Lunch Entrees

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