



Dinner Menu

Appetizers

Crab Dip	10
Jumbo Lump Crab, Goat Cheese, Cream Cheese, Buttered Breadcrumbs, Texas Caviar, Blackened Tortilla Chips	
Calamari	11
Tamarind-Guajillo Salsa, Avocado Crème, Lime Salt, Cilantro	
Wagyu Beef Skewers	15
Smoked Carrots, Zucchini, Cauliflower Florets, Red Bell Peppers, Parsley-Cilantro Vinaigrette, Micro Cilantro	
Blackened Ahi Tuna	18
Pan Seared Ahi Tuna, Creole Creamed Corn, Sassafras Crème Fraiche, Chili Oil	
Escargot	17
Butter, Garlic, Shallots, Parsley, Thyme, Rosemary, Baguette	
Jumbo Lump Crab Cake	15
Pan Seared, Wilted Spinach, Roasted Corn, Crawfish Bisque, Buttered Breadcrumbs	
Chilled Jumbo Shrimp	14
Cocktail Sauce, Fresh Horseradish, Remoulade	
Alaskan Red King Crab	MP
Chilled, Chopped Parsley, Lemon, Tangerine Clarified Butter	
Stone Crab Claws	MP
Chilled Stone Crab Claws, Fresh Lemon, Mustard Sauce	
Chilled Seafood Platter for Two	MP
Alaskan Red King Crab Legs, Jumbo Shrimp, Oysters, Seared Ahi Tuna, Cocktail Sauce, Mignonette, Remoulade	

Oysters

Raw 12	Fried 13	Rockefeller 14
4 Oysters on the Half Shell, Italian Frizzante Mignonette, Fresh Horseradish, Cocktail Sauce, Lemon	4 Fried Oysters, Lemon Confit Hollandaise, Fresh Dill	4 Oysters Rockefeller, Spinach, Breadcrumbs, Garlic Butter Sauce

Salads

Chophouse Salad	10
Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Grape Tomatoes, Cucumber, Roasted Corn, Pinto Beans, Scallions, Pepper Jack Cheese, Crostini, Split Egg, Lemon-Herb Ranch	
Field Greens	7
Spring Mix, Red Wine Poached Pears, Candied Pecans, Feta Cheese, Champagne Vinaigrette	
Caesar	8
Hearts of Romaine, Buttered Breadcrumbs, Parmigiano-Reggiano, Olive Oil, Caesar Dressing, Chives	
Spinach	8
Bacon Lardons, Pickled Red Onion, Texas Honey, Blue Cheese Crumbles, Buttered Breadcrumbs, Warm Bacon Vinaigrette	
Wedge	8
Applewood Smoked Bacon, Grape Tomatoes, Scallions, Blue Cheese Crumbles, Blue Cheese Dressing	
Beet Salad	9
Roasted Beets, Chopped Pistachios, Goat Cheese, Arugula, Crispy Carrots, Champagne-Red Vinaigrette, Micro Cilantro	

Soups

Lobster Bisque Fino Sherry, Add \$1	cup 6 / bowl 8
Rosa's Tortilla Soup	cup 5 / bowl 7
Soup of the Day	cup 4 / bowl 6

Entrees

Salmon	25
Chili Powder Seared, Caramelized Onions, Margarita Butter, Spanish Risotto Stuffed Roasted Poblano Pepper, 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
Pan Grilled Gulf Coast Shrimp, Bacon & Parmesan Creamy Anson Mills Antebellum White Grits, Baguette	
Cauliflower Steak	17
Grilled Cauliflower, Saffron Risotto, Sugar Snap Peas, Smoked Carrots, Parsley-Cilantro Vinaigrette	
Buttermilk Fried Chicken	18
Fried in Pork Fat, Bone-in, Creole Creamed Corn, Sour Cream and Bacon Smashed Redskin Potatoes, Black Pepper Pan Gravy	
Elk	34
Black Pepper Crust, Potato Gratinée, Garlic Green Beans, Sautéed Mushrooms in Red Wine Demi-glace	
Buffalo Tenderloin	49
Smoked Baby Carrots, Cauliflower Mashed Potatoes, Pickled Sweet Peppers, Chipotle Vinegar, Micro Cilantro	
Burger	12
Certified Angus Beef, Beefsteak Tomato, Lettuce, Cheddar, Tobacco Onions, Pickle Spear, Fries	
Filet	37
Garlic Whipped Golden Potatoes, Garlic Green Beans, 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
Caulilini, Yukon Gold Potato Strings, Choice of Beurre Blanc Sauce, Clarified Butter, or Tangerine Clarified Butter	
Prime Rib	39
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

Grilled Shrimp 9 Jumbo Lump Crab Meat 9 Lobster Tail MP

Sides

Garlic Green Beans 5	Baked Potato 6
Sugar Snap Peas 5	Cauliflower Mashed Potatoes 5
Sautéed Mushrooms 6	Garlic Whipped Golden Potatoes 5
Creamed Spinach 7	Potato Gratinée 6
Sautéed Spinach 5	Macaroni and Cheese 6
French Fries 5	Creole Creamed Corn 6
Onion Rings 5	Mexican Street Corn 6

Turner Men

AT THE GRAND HOTEL & BALLROOM

TRICKS
CHOPHOUSE

