



# Rick's

## CHOPHOUSE

AT THE GRAND HOTEL & BALLROOM

**Rick's Chophouse has three private dining rooms to accommodate up to 60 guests.**

### **Library**

The Library can seat 28 guests in a room filled with recipe books from around the world. All of the books are available for sale, with a portion of the proceeds donated back to the community. Selections are personal favorites of the Chophouse staff and owners.



### **Wine Room**

The Wine Room houses our global wine list in floor-to-ceiling oak racks seating up to 34 guests. The Wine Room and Library can be combined when the occasion requires more space with a touch of privacy, creating the perfect venue for rehearsal dinners, exclusive business events, and holiday socials.



### **Rick's 110**

Rick's 110 is our private dining room with its own entrance through the hotel lobby. This flexible space can seat 60 for dinner or up to 80 for a private cocktail event. Rick's 110 offers privacy and elegance with stained mahogany wood from floor to ceiling, climate controlled wine racks, a private restroom, a private bar, and seven commissioned paintings celebrating the history of McKinney.



*Please inquire about the Grand Ballroom if your group requires more space.*

# Plated Lunch Selections

*Groups over 30 are limited to 2 entrée selections*

*Groups over 60 are limited to 1 entrée selections*

## Plated Option 1

### Entrée Selections

Smoked Turkey Club

Toasted Wheat, Lettuce, Tomato, Bacon, Swiss, Dijon Mayonnaise, Chips

~

Chicken Salad Sandwich

Croissant, Swiss, Bacon, Lettuce, Tomato, Chips

~

Chicken Tacos

Corn Tortillas, Braised & Pulled Chicken, Cilantro, Corn Rice, Black Beans,  
Pico de Gallo, Guacamole, Avocado Salsa

### Salad *or* Dessert Course (choose 1)

Caesar Salad

Hearts of Romaine, Buttered Bread Crumbs, Parmigiano Reggiano

*or*

Texas Pecan Pie with Mexican Vanilla Ice Cream

**\$17 per person**

## Plated Option 2

### Entrée Selections

Seasonal Field Green Salad with Grilled Chicken Breast

~

Crispy Catfish

Cornmeal Battered Catfish, Creamy Slaw, Remoulade, Spicy Vinegar Dipping Sauce

~

Burger

Certified Angus Beef, Beefsteak Tomato, Lettuce, Cheddar, Tobacco Onions, Pickle, Fries

### Dessert (choose 1)

Grandma's Key Lime Pie

*Or*

Cheesecake

Cream de Cassis, Balsamic Vinegar, Seasonal Berries

**\$19 per person**

\* All burgers & steaks are served Medium if there are more than 20 guests

\* House made chips are served in place for fries if there are more than 18 guests

Menus and prices are subject to change without notice. Prices are subject to service charge and applicable sales tax.

## **Plated Option 3**

### **Soup (choose 1)**

Soup of the Day

*or*

Cup of Rosa's Chicken Tortilla Soup

### **Entrée Selections**

Smoked Turkey Club

Toasted Wheat, Lettuce, Tomato, Bacon, Swiss, Dijon Mayonnaise, Chips

~

Chicken Sandwich

Egg Bun, Grilled Chicken, BBQ Sauce, Green Goddess and Cabbage Slaw, Dill Pickles, Fries

~

Chicken Tacos

Corn Tortillas, Braised & Pulled Chicken, Cilantro, Corn Rice, Black Beans,  
Pico de Gallo, Guacamole, Avocado Salsa

### **Dessert**

Amaretto Crème Brulée with Almond Biscotti

**\$20 per person**

## **Plated Option 4**

### **Salad Selections**

Seasonal Field Greens

~

Caesar Salad

Hearts of Romaine, Buttered Bread Crumbs, Parmigiano Reggiano

### **Entrée Selections**

Salmon

Chili Powder Seared, Spanish Risotto, Caramelized Onions, Margarita Butter

~

Chicken Fried Chicken

Crispy Chicken Breast, Garlic Green Beans,  
Sour Cream and Bacon Smashed Potatoes, Roasted Poblano Chorizo Corn Gravy

~

Walnut Pesto Angel Hair Pasta

Sun-dried Tomatoes, Zucchini, Basil, Toasted Bread Crumbs, Parmigiano Reggiano, Crostini

### **Dessert (choose 1)**

Texas Pecan Pie with Mexican Vanilla Ice Cream

*or*

Chocolate Tart

Chocolate Ganache, Mint Whipped Cream

**\$28 per person**

## **Plated Option 5**

### **Soup or Salad Selections**

Seasonal Field Greens

~

Cup of Tortilla Soup

### **Entrée Selections**

Eggs Benedict

English Muffin, Poached Eggs, Ham, Hollandaise, Seasonal Fruit

~

Jumbo Lump Crab Cake

Pan Seared, Wilted Spinach, Roasted Corn-Crawfish Bisque

~

Petite 5oz Filet

Smoked Carrots, Cilantro Lime Vinaigrette, Orange Segments, Carrot Chips

### **Dessert**

Texas Pecan Pie with Mexican Vanilla Ice Cream

**\$29 per person**

## **Family Style Luncheon**

### **Salad (choose 1)**

Seasonal Field Greens

*or*

Caesar Salad

Hearts of Romaine, Buttered Bread Crumbs, Parmigiano Reggiano

~

Warm Bread, Whipped Butter

### **Entrées**

Petite 5oz Filet

Smoked Carrots, Cilantro Lime Vinaigrette, Orange Segments, Carrot Chips

*and*

Lemon Thyme Herb Chicken Breast

Lemon Jus, Sautéed Mushrooms and Asparagus Risotto

### **Dessert Platter**

Texas Pecan Pie

Grandma's Key Lime Pie

**\$37 per person**

\* All burgers & steaks are served Medium if there are more than 20 guests

\* House made chips are served in place for fries if there are more than 18 guests

# Bar Options

**Domestic Beer** \$5  
Bud Light, Miller Lite, Coors Light, Michelob Ultra

**Premium Beer** \$7  
Amstel Light, Heineken, Stella Artois, Shiner Bock, Sam Adams, Dos XX, Blue Moon

**Well Liquor** \$6  
Vodka, Rum, Gin, Tequila, Bourbon, Scotch

**Call Liquor** \$7  
Vodka: Dripping Springs, Deep Eddy, Titos  
Rum: Bacardi, Captain Morgan, Malibu, Appleton, Myers  
Gin: Bombay  
Tequila: Jose Cuervo Gold, Milagro Silver  
Bourbon: Old Forester, Jim Beam, Southern Comfort, Seagram's 7  
Scotch: J&B Scotch

**Premium Liquor** \$8  
Vodka: Stolichnoff, Absolut, Ketel One  
Gin: Drippings Springs Artisan Gin, Bombay Sapphire, Tanqueray  
Rum: Cana Brava  
Tequila: 1800 Silver  
Bourbon: Jack Daniels, Crown Royal, Makers Mark, Jameson, Buffalo Trace  
Scotch: Dewars, Johnnie Walker Red

**Upgraded Liquors Available** \$9  
Vodka: Grey Goose, Belvedere, Ciroc, Chopin  
Gin: Hendricks  
Tequila: Herradura Repasado, Ambhar, Blue Nectar Repasado  
Bourbon: Knob Creek, Woodford Reserve, TX Whiskey, Templeton Rye  
Scotch: Johnnie Walker Black, Chivas Regal

Bourbon/Whiskey: Herman Marshall \$10  
Scotch: Glenmorangie 10, Glenlivet

Tequila: Patron Silver, Casamigos Anejo \$11

Scotch: Glenfiddich, Balvenie \$12

Martinis & Specialty Cocktails available upon request

# *Wine List*

## **1<sup>st</sup> Tier**

Red Diamond, Chardonnay	\$32 per bottle
Toasted Head, Chardonnay	\$35 per bottle
Matua Valley, Sauvignon Blanc	\$39 per bottle
Masi Masianco, Pinot Grigio / Verduzzo	\$43 per bottle
Nine Vines, Moscato	\$35 per bottle
Hogue, Gewurztraminer	\$27 per bottle
Louis Latour, Pinot Noir	\$39 per bottle
Terrazas-Altos del Plata, Malbec	\$40 per bottle
Tilia, Merlot	\$28 per bottle
Hahn, Cabernet	\$35 per bottle

## **2<sup>nd</sup> Tier**

Landmark, Chardonnay	\$50 per bottle
Chamisal "Unoaked", Chardonnay	\$46 per bottle
Clos du Bois, Chardonnay	\$46 per bottle
Arrowood, Chardonnay	\$53 per bottle
Franciscan, Sauvignon Blanc	\$46 per bottle
Chateau St. Michelle, Sauvignon Blanc	\$43 per bottle
King Estate, Pinot Grigio	\$62 per bottle
Santa Margherita, Pinot Grigio	\$62 per bottle
Meiomi, Pinot Noir	\$55 per bottle
Chateau St. Michelle, Merlot	\$53 per bottle
Silver Palm, Cabernet	\$46 per bottle
Franciscan, Cabernet	\$59 per bottle
Montes "Alpha", Cabernet Sauvignon	\$60 per bottle
BR Cohn "Silver Label", Cabernet Sauvignon	\$56 per bottle
Hess, Cabernet Sauvignon	\$50 per bottle

## **Sparkling/Champagne**

Mionetto, Prosecco	\$39 per bottle
J Vineyards Cuvee 20	\$88 per bottle
Moet et Chandon, Champagne	\$121 per bottle