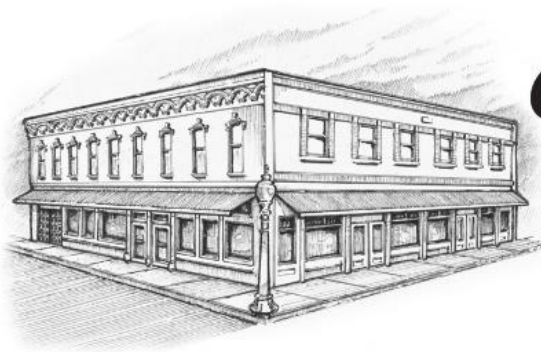


*Group
Lunch Menu*



Rick's
CHOPHOUSE

AT THE GRAND HOTEL & BALLROOM

Plated Lunch Selections

Groups over 30 are limited to 2 entrée selections

Groups over 60 are limited to 1 entrée selection

Vegetarian Selections can be found on page five

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, Tomato, 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

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Crispy Catfish

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

~

Burger

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

Dessert (choose 1)

Grandma's Key Lime Pie

Or

Cheesecake

\$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

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, Tomato, 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 Stuffed Roasted Poblano, Caramelized Onion, Margarita Butter

~

Chicken Fried Chicken

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

~

Pasta Puttanesca

Thin Spaghetti, Tomatoes, Black Olives, Capers, Basil, Garlic, Parmesan Cheese, Crostini, Micro Basil

Dessert (choose 1)

Texas Pecan Pie with Mexican Vanilla Ice Cream

or

Chocolate Tart

\$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, Parsley-Cilantro 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, Parsley-Cilantro Vinaigrette, Orange Segments, Carrot Chips

and

Lemon Thyme Herb Chicken Breast

Lemon Herb Butter Sauce, Sautéed Mushrooms, 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

Vegetarian Selections

*Vegetarian selections must be ordered ahead of time
and may be substituted for any entrée*

**Vegan*

Portabella Burger

Egg Bun or Romaine Leaf, Grilled Portabella, Roasted Peppers,
Heirloom Tomato, Tobacco Onions, Pickle

Vegetarian Tacos

Corn Tortillas, Zucchini, Peppers, Radish, Black Beans with Cotija and Cilantro,
Guacamole, Pico de Gallo, Basmati Corn Rice

Avocado Toast*

Pumpernickel Toast, Red Pepper Hummus, Avocado, Radish, Arugula

Poblano and Spanish Risotto*

Butternut Squash Puree, Poblano Filled with Spanish Risotto,
Pomegranate Seeds, Chili Oil

Bar Options

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

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

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: Stolli, 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

Wine List

Sparkling Wine

Mionetto, Prosecco	Treviso, Italy	\$59
J Vineyards Cuvee 20	Russian River Valley, California	\$90
Moet et Chandon, Champagne	Champagne, France	\$117

Chardonnay

Red Diamond	Paterson, Washington	\$31
Toasted Head	Mendocino County, California	\$35
Landmark	Sonoma, California	\$51
Chamisal, 'Stainless'	Central Coast, California	\$39
Clos du Bois	Russian River Valley, California	\$46

Sauvignon Blanc

Matua Valley	Marlborough, New Zealand	\$39
Chateau St. Michelle	Horse Heaven Hills, Washington	\$43

Pinot Grigio / Gris

La Crema, Pinot Gris	Monterey, California	\$46
Masi 'Masianco', Pinot Grigio	Venezie, Italy	\$43
King Estate, Pinot Gris	Willamette Valley, Oregon	\$62
Santa Margherita, Pinot Grigio	Alto-Adige, Italy	\$62

Alternative White

Angove 'Nine Vines', Moscato	South Australia	\$35
Hogue, Gewürztraminer	Columbia Valley, Washington	\$27
Dr. Loosen Bros., Riesling	Bernkastel/Mosel, Germany	\$35

Rosé

Milbrandt Vineyards, Rosé	Columbia Valley, Washington	\$35
Westmount, Pinot Noir Rosé	Willamette Valley, Oregon	\$50

Pinot Noir

Louis Latour	Côteaux du Verdon, France	\$43
Meiomi	Monterey, California	\$55

Merlot

Tilia	Mendoza, Argentina	\$31
Chateau St. Michelle 'Indian Wells'	Columbia Valley, Washington	\$53

Alternative Red

Terrazas 'Altos del Plata', Malbec	Mendoza, Argentina	\$39
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Cabernet

Hahn	Monterey, California	\$35
Silver Palm	North Coast, California	\$43
Montes Alpha	Colchagua Valley, Chile	\$53
B.R. Cohn 'Silver Label'	Sonoma, California	\$56
Hess	North Coast, California	\$50

Signature Cocktails

Displays

Mimosa *Served in Champagne Flute* \$12
Sparkling Wine, Orange Juice *per person*

Mimosa & Seasonal Fruit *Served in Champagne Flute* \$14
Sparkling Wine, Orange Juice, Grapefruit Juice, Cranberry Juice. *per person*
Seasonal Fruit Display

Bloody Mary Bar *Served in Highball Glass, Yields 20 Servings* \$145
Texas Vodka, Zing Zang Bloody Mary Mixture.
Lime Wedge, Pickle, Olive, Bacon, Celery, Salt

Rick's Garden Infused Bloody Mary *Served in Highball Glass, Yields 20 Servings* \$175
Smoked Mixed Pepper Infused Texas Vodka, Zing Zang Bloody Mary Mixture.
Lime Wedge, Olive, Bacon, Salt

Sangria

**Each Selection Yields 12, 6oz. Servings*

Red Sangria *Served in Wine Glass with Seasonal Fruit* \$85
Merlot, Orange Juice, Cranberry Juice, Brandy, Orange Liqueur, Brown Sugar, Sliced Lemon,
Lime, Orange, Strawberry

White Sangria *Served in Wine Glass with Seasonal Fruit* \$85
Chardonnay, White Cranberry Juice, Lemon and Lime Juice, Coconut Rum, Ginger Ale, Sliced Apple,
Pineapple, Lemon, Lime

Blush Sangria *Served in Wine Glass with Seasonal Fruit* \$85
White Zinfandel, Pineapple Juice, Lime Juice, Coconut Rum, Ginger Ale, Sliced Lemon, Orange,
Pineapple, Strawberry

Batched Cocktails

Grand Old Fashioned *Served in Rocks Glass, Yields 25 Servings* \$175
Texas Bourbon, Muddled Port Infused Maraschino Cherry, Sugar Cube,
Fresh Orange Slice, Mixed Bitters.
Orange Peel, Port Infused Maraschino Cherry

Texas Mule *Served in Rocks Glass, Yields 18 Servings* \$150
Texas Vodka, Fresh Lime Juice, Agave Nectar, Fever-Tree Ginger Beer, Angostura Bitters.
Lime Wedge, Seasonal Herbs from Water Boy Farms

Texas Bourbon Mule *Served in Rocks Glass, Yields 18 Servings* \$150
Texas Bourbon, Fresh Lemon Juice, Agave Nectar, Fever-Tree Ginger Beer.
Lemon Wedge, Seasonal Herbs from Water Boy Farms

Mini Martini Selections

**Each Selection Yields 30, 2oz. Mini Martinis*

Grapefruit Martini <i>Served in Mini Martini Glass with Sugar Rim</i> Grapefruit-Infused Texas Vodka, Elderflower Liqueur, Grapefruit Juice	\$145
Raspberry Martini <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Vodka, Muddled Raspberries, Raspberry Liqueur, Lemon Juice, Simple Syrup	\$125
Blood Orange Martini <i>Served in Mini Martini Glass with Sugar Rim</i> Orange Infused Texas Vodka, Orange Liqueur, Blood Orange Perfect-Puree, Orange Juice, Cranberry Juice	\$125
Citrus Martini <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Lemon Vodka, Orange Liqueur, Fresh Lemon Juice, Simple Syrup	\$125
French Martini <i>Served in Mini Martini Glass</i> Vanilla Vodka, Pineapple Juice, Black Currant Liqueur, Simple Syrup	\$125
Rick's Perfect Manhattan <i>Served in Mini Martini Glass</i> Texas Bourbon, Sweet Vermouth, Dry Vermouth, Angostura Bitters. Port-Infused Maraschino Cherry	\$185

Margaritas

**Each Selection Yields 15, 4oz. Margaritas on the Rocks*

Grand Margarita <i>Served in Rocks Glass</i> Citrus-Infused Tequila, Orange Liqueur, Orange Juice, Lime Juice, Agave Nectar. Citrus Zest Salt Rim, Citrus Wheel.	\$145
Seasonal Market Margaritas <i>Served in Rocks Glass</i>	\$145
Spring: Strawberry Strawberry-Infused Tequila, Strawberry Puree, Lemon Juice, Agave Nectar. Seasonal Herb from Water Boy Farms, Lime Wedge	
Summer: Coconut Lime Silver Tequila, Orange Liqueur, Coconut Cream, Coconut Milk, Lime Juice, Agave Nectar. Shaved Coconut & Lime Zest Salted Rim, Seasonal Flower from Water Boy Farms	
Fall: Apple Cinnamon Red Apple & Cinnamon Stick-Infused Reposado Tequila, Lime Juice, Agave Nectar, Spiced Apple Cider. Cinnamon Sugar Rim	
Winter: Charred Lemon Charred Lemon-Infused Tequila, Lemon Juice, Orange Liqueur, Lemon Peel Simple Syrup. Lemon Wheel, Seasonal Herbs from Water Boy Farms	