



Rick's CHOPHOUSE

Gluten Free Dinner Menu

Appetizers

Oysters Raw on the Half Shell, Italian Frizzante Mignonette, Lemon	12
Chilled Jumbo Shrimp Fresh Horseradish Cocktail Sauce, Remoulade	14
Wagyu Beef Skewers Smoked Carrots, Zucchini, Cauliflower Florets, Red Bell Peppers, Parsley-Cilantro Vinaigrette, Micro Cilantro	15
Blackened Ahi Tuna Seared, Creole Creamed Corn, Lemon Sassafras Crème Fraiche, Chili Oil	18
Alaskan King Crab Chilled, Rosemary, Tangerine Clarified Butter	MP
Chilled Seafood Platter for Two Jumbo Shrimp, Alaskan Red King Crab Legs, Oysters	MP

Salads

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	10
Field Greens Spring Mix, Champagne Vinaigrette, Pistachios, Feta Cheese, Lemon Aioli, Seasonal Berries	7
Spinach Blue Cheese Crumbles, Bacon Lardons, Pickled Red Onion, Texas Honey, Warm Bacon Vinaigrette	8
Iceberg Wedge Applewood Smoked Bacon, Sweet 100 Tomatoes, Scallions, Blue Cheese Crumbles, Blue Cheese Dressing	8
Watermelon Salad Watermelon, Yellow Heirloom Tomatoes, Watermelon Sorbet, Goat cheese, Olive Oil, Balsamic Vinegar, Hawaiian Red Salt, Micro Basil	11

Dinner Entrees

Salmon	25
Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onions, Margarita Butter, Chili Oil	
Diver Scallops	29
Saffron Risotto, Swiss Chard, Mustard Seed Chorizo Vinaigrette	
Sea Bass	38
Garlic Whipped Golden Potatoes, Carrots, Candied Orange, Citrus Butter, Chili Oil	
Shrimp and Grits	26
Gulf Coast Shrimp, Pan Grilled, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits	
Cauliflower Steak	17
Grilled Cauliflower, Saffron Risotto, Asparagus, Smoked Carrots, Parsley-Cilantro Vinaigrette	
Pork Chop	36
Double-cut Tomahawk, Steak Cut Sweet Potatoes, Braised Collard Greens, Bacon Lardons	
Elk	34
Black Pepper Crusted, Potato Gratinée, Garlic Green Beans, Sautéed Mushrooms in Demi-Glace	
Buffalo Tenderloin	49
Smoked Baby Carrots, Garlic Whipped Golden Potatoes, Pickled Sweet Peppers, Chipotle Vinaigrette, Micro Cilantro	
Filet	37
Garlic Whipped Golden Potatoes, Asparagus, Bearnaise, Red Wine Demi-glace	
Grass-Fed Filet	38
Roasted Brussels Sprouts, Grilled Spring Onions, Arugula Purée, Romano Cheese, Arugula, Pine Nuts, Olive Oil	
Cowboy	42
Bone-In Ribeye, Loaded Baked Potato, Béarnaise	
New York Strip	47
45 Day Dry Aged, Creamed Spinach, Potato Purée, Wild Mushroom Butter	
Porterhouse for Two	49
Cauliflower Mashed Potatoes, Sautéed Mushrooms, Bone Marrow Compound Butter	

Sides

Brussels Sprouts	6	Baked Potato	6	Creamed Spinach	7
Creole Creamed Corn	6	Garlic Green Beans	5	Asparagus	6
Mexican Street Corn	6	Sautéed Mushrooms	6		

Steak Additions

Grilled Shrimp	9	Jumbo Lump Crab Meat	9	Lobster Tail	MP
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Desserts

Amaretto Crème Brûlée No Biscotti	6
Berries & Cream	7
Scoop of Ice Cream Bourbon, Chocolate, Mexican Vanilla Bean, Orange Zest, Watermelon Sorbet	3