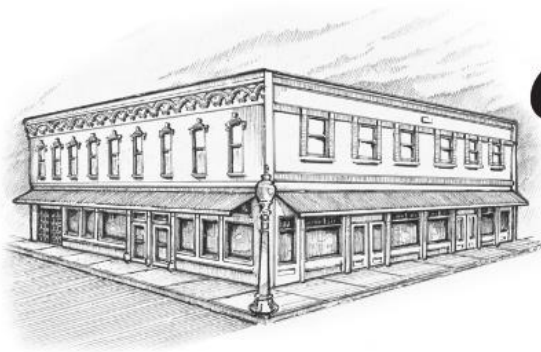


*Group
Lunch Menu*



Rick's
CHOPHOUSE

AT THE GRAND HOTEL & BALLROOM

Plated Lunch Selections

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

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

\$24 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 Spear, Fries

Dessert (choose 1)

Grandma's Key Lime Pie or Cheesecake

\$25 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

~

Grilled Chicken Sandwich

Egg Bun, Blackened Chicken, Tomato, Lettuce, Pickle Spear, 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

\$28 per person

Plated Option 4

Entrée Selections

Lemon Thyme Herb Chicken Breast

Lemon Herb Butter Sauce, Garlic Green Beans, Parmesan Risotto

~

Petite 5oz Filet

Broccolini, Jicama, Radish and Red Micro Greens, BBQ Hollandaise

~

Pasta Puttanesca

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

Salad *or* Dessert Course (choose 1)

Chophouse Salad

Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Tomato, Cucumber, Roasted Corn,
Pinto Beans, Scallions, Split Egg, Pepper Jack Cheese, Crostini, Lemon-Herb Ranch

or

Key Lime Pie

Meringue, Coffee Reduction

\$30 per person

Plated Option 5

Salad Selections

Seasonal Field Greens

~

Spinach Salad

Bacon Lardons, Pickled Red Onion, Texas Honey, Blue Cheese Crumbles,
Buttered Breadcrumbs, Warm Bacon Vinaigrette

Entrée Selections

Prime Rib Sandwich

Hoagie Bun, Horseradish Cream, Arugula, Caramelized Onions, Swiss Cheese, Beef Jus, Sweet Potato Fries

~

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

\$32 per person

Plated Option 6

Soup or Salad Selections

Seasonal Field Greens

~

Cup of Tortilla Soup

Entrée Selections

Lemon Thyme Herb Chicken Breast

Lemon Herb Butter Sauce, Garlic Green Beans, Parmesan Risotto

~

Salmon

Chili Powder Seared, Caramelized Onions, Margarita Butter,
Spanish Risotto, Roasted Poblano Pepper, Chili Oil

~

Petite 5oz Filet

Broccolini, Jicama, Radish and Red Micro Greens, BBQ Hollandaise

Dessert

Texas Pecan Pie with Mexican Vanilla Ice Cream

\$41 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

Broccolini, Jicama, Radish and Red Micro Greens, BBQ Hollandaise

and

Lemon Thyme Herb Chicken Breast

Lemon Herb Butter Sauce, Sautéed Mushrooms, Parmesan Risotto

Dessert Platter

Texas Pecan Pie

Grandma's Key Lime Pie

\$45 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

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

Event House Liquor \$7

Vodka, Rum, Gin, Tequila, Bourbon, Scotch

Well Liquor \$8

Vodka: Dripping Springs, Deep Eddy, Titos

Rum: Bacardi, Captain Morgan, Malibu

Gin: Bombay

Tequila: Jose Cuervo Gold

Bourbon: Canadian Club, Seagram's 7, Jim Beam

Call Liquor \$9

Vodka: Stoli, Ketel One

Gin: Beefeaters, Bombay Sapphire

Tequila: Milagro Silver, Hornitos Reposado

Bourbon: Jack Daniels

Scotch: J&B Scotch

Premium Liquor \$10

Vodka: Grey Goose, Belvedere

Gin: Tanqueray, Hendricks

Rum: Papas Pilar Blonde

Tequila: Blue Nectar Reposado

Bourbon: Makers Mark, Crown Royal, Jameson

Scotch: Chivas

Super Premium Liquors \$11

Vodka: Stoli Elit

Rum: Pilar Dark

Gin: The Botanist

Tequila: 1800 Silver, Herradura Reposado

Bourbon: TX Whiskey, TX Bourbon, Templeton Rye

Scotch: Johnnie Walker Black, Dimple Pinch

Bourbon/Whiskey: Woodford Reserve, Angel's Envy \$12

Scotch: Glenfiddich

Tequila: Patron Silver, Casamigos Reposado \$12

Wine List

| | | Bottle |
|-------------------------------------|----------------------------------|---------------|
| Sparkling Wine | | |
| Mionetto, Prosecco | Treviso, Italy | \$59 |
| J Vineyards Cuvee 20 | Russian River Valley, California | \$90 |
| Moet & Chandon 'Imperial' Brut | Champagne, France | \$126 |
| Chardonnay | | |
| Chateau Ste. Michelle | Columbia Valley, Washington | \$35 |
| Toasted Head | Mendocino County, California | \$43 |
| Landmark | Sonoma, California | \$50 |
| Chamisal, 'Stainless' | Central Coast, California | \$43 |
| Clos du Bois | Russian River Valley, California | \$50 |
| Sauvignon Blanc | | |
| Matua Valley | Marlborough, New Zealand | \$39 |
| Chateau St. Michelle | Horse Heaven Hills, Washington | \$43 |
| Simi | Sonoma County, California | \$43 |
| Oyster Bay | Marlborough, New Zealand | \$53 |
| Pinot Grigio / Gris | | |
| La Crema, Pinot Gris | Monterey, California | \$46 |
| Masi 'Masianco', Pinot Grigio | Venezie, Italy | \$43 |
| King Estate, Pinot Gris | Willamette Valley, Oregon | \$53 |
| Santa Margherita, Pinot Grigio | Alto-Adige, Italy | \$65 |
| Alternative White | | |
| Angove 'Nine Vines', Moscato | South Australia | \$39 |
| Dr. Loosen Bros., Riesling | Bernkastel/Mosel, Germany | \$35 |
| Rosé | | |
| Miraval 'Studio', Rose | Correns, France | \$47 |
| Westmount, Pinot Noir Rosé | Willamette Valley, Oregon | \$60 |
| Pinot Noir | | |
| Meiomi | Monterey, California | \$53 |
| A to Z | Willamette Valley, Oregon | \$51 |
| Merlot | | |
| Tilia | Mendoza, Argentina | \$32 |
| Chateau St. Michelle 'Indian Wells' | Columbia Valley, Washington | \$56 |
| Alternative Red | | |
| Terrazas 'Altos del Plata', Malbec | Mendoza, Argentina | \$43 |
| Cabernet | | |
| Hahn | Monterey, California | \$39 |
| Silver Palm | North Coast, California | \$46 |
| Montes Alpha | Colchagua Valley, Chile | \$60 |
| B.R. Cohn 'Silver Label' | Sonoma, California | \$53 |
| Hess | North Coast, California | \$50 |
| Justin | Paso Robles, California | \$65 |

Signature Cocktails

Signature Mimosas *Served in Champagne Flute*

Sparkling Wine, Orange Juice

\$12
per
person,
unlimited

Mimosas & Seasonal Fruit *Served in Champagne Flute*

Sparkling Wine, Orange Juice, Grapefruit Juice, Cranberry Juice, Seasonal Fruit Display

\$14
per
person,
unlimited

Displays

Bloody Mary Bar *Served in Highball Glass, Yields 20 Servings*

Texas Vodka, Zing Zang Bloody Mary Mixture, Lime Wedge, Pickle, Olive, Bacon, Celery, Salt

\$145

Rick's Garden Infused Bloody Mary *Served in Highball Glass, Yields 20 Servings*

Smoked Mixed Pepper Infused Texas Vodka, Zing Zang Bloody Mary Mixture, Lime Wedge, Olive, Bacon, Salt

\$175

Sangria

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

Red Sangria *Served in Wine Glass with Seasonal Fruit*

Merlot, Orange Juice, Cranberry Juice, Brandy, Orange Liqueur, Brown Sugar, Sliced Lemon, Lime, Orange, Strawberry

\$85

White Sangria *Served in Wine Glass with Seasonal Fruit*

Chardonnay, White Cranberry Juice, Lemon and Lime Juice, Coconut Rum, Ginger Ale, Sliced Apple, Pineapple, Lemon, Lime

\$85

Blush Sangria *Served in Wine Glass with Seasonal Fruit*

White Zinfandel, Pineapple Juice, Lime Juice, Coconut Rum, Ginger Ale, Sliced Lemon, Orange, Pineapple, Strawberry

\$85

Batched Cocktails

Grand Old Fashioned *Served in Rocks Glass, Yields 25 Servings*

Texas Bourbon, Muddled Port Infused Maraschino Cherry, Sugar Cube, Fresh Orange Slice, Mixed Bitters, Orange Peel, Port Infused Maraschino Cherry

\$175

Texas Mule *Served in Rocks Glass, Yields 18 Servings*

Texas Vodka, Fresh Lime Juice, Agave Nectar, Fever-Tree Ginger Beer, Angostura Bitters, Lime Wedge, Seasonal Herbs from Water Boy Farms

\$150

Texas Bourbon Mule *Served in Rocks Glass, Yields 18 Servings*

Texas Bourbon, Fresh Lemon Juice, Agave Nectar, Fever-Tree Ginger Beer, Lemon Wedge, Seasonal Herbs from Water Boy Farms

\$150

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
Served in Rocks Glass

| | |
|---|-------|
| Grand Margarita Citrus-Infused Tequila, Orange Liqueur, Orange Juice, Lime Juice, Agave Nectar, Citrus Zest Salt Rim, Citrus Wheel | \$145 |
| Seasonal Market Margaritas | \$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 | |