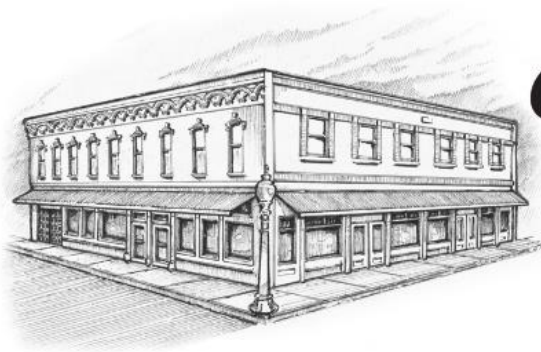


*Group  
Lunch Menu*



**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, Chips

### 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, Chips

~

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**

\* 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 5**

### **Salad Selections**

Seasonal Field Greens

~

Spinach Salad

Baby Spinach, Bacon, Pickled Red Onion, Pepper Jack Cheese, 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, Blue Moon

**Premium Beer** \$6

Stella Artois, Shiner Bock, Heineken, 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: Bombay Sapphire, Tanqueray

Tequila: Milagro Silver, Hornitos Reposado

Bourbon: Jack Daniels

Scotch: J&B Scotch

**Premium Liquor** \$10

Vodka: Grey Goose, Belvedere

Gin: Hendricks

Rum: Papas Pilar Blonde

Tequila: 1800 Silver

Bourbon: Makers Mark, Crown Royal, Woodford Reserve

Scotch: Chivas

**Super Premium Liquors** \$11

Vodka: Stoli Elit

Rum: Pilar Dark

Gin: The Botanist

Tequila: Herradura Reposado

Bourbon: TX Whiskey, TX Bourbon

Scotch: Johnnie Walker Black, Dimple Pinch

Bourbon/Whiskey: Woodford Double Oaked, Angel's Envy, Templeton Rye \$12

Scotch: Glenfiddich

Tequila: Patron Silver, Casamigos Reposado \$12

# Wine List

	Bottle
<b>Sparkling Wine</b>	
Mionetto, Prosecco	Treviso, Italy \$59
<b>Chardonnay</b>	
Landmark	Sonoma, California \$51
Chamisal, 'Stainless'	Central Coast, California \$39
Boen	Monterey, California \$43
<b>Sauvignon Blanc</b>	
Matua Valley	Marlborough, New Zealand \$39
Simi	Sonoma County, California \$35
<b>Pinot Grigio / Gris</b>	
La Crema, Pinot Gris	Monterey, California \$46
Masi 'Masianco', Pinot Grigio	Venezie, Italy \$43
<b>Alternative White</b>	
Angove 'Nine Vines', Moscato	South Australia \$35
Dr. Loosen Bros., Riesling	Bernkastel/Mosel, Germany \$35
<b>Rosé</b>	
Miraval 'Studio', Rose	Correns, France \$31
<b>Pinot Noir</b>	
Meiomi	Monterey, California \$55
Angeline	Willamette Valley, Oregon \$47
<b>Merlot</b>	
Tilia	Mendoza, Argentina \$32
Murphy Goode	North Coast, California \$39
<b>Petite Sirah</b>	
Guenoc	Lake County, California \$39
<b>Alternative Red</b>	
Terrazas 'Altos del Plata', Malbec	Mendoza, Argentina \$39
Pasqua Passimento Rossa	Veneto, Italy \$35
Boneshaker, Zinfandel	Lodi, California \$43
Mouton Cadet 'Reserve', Bordeaux	Pauillac, Left Bank \$39
Smith & Hook, Meritage	Central Coast, California \$47
<b>Cabernet</b>	
Hahn	Monterey, California \$35
Silver Palm	North Coast, California \$43
Penfolds Max's	South Australia \$51
Justin	Paso Robles, California \$63

# 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*

<b>Grapefruit Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Grapefruit-Infused Texas Vodka, Elderflower Liqueur, Grapefruit Juice	\$145
<b>Raspberry Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Vodka, Muddled Raspberries, Raspberry Liqueur, Lemon Juice, Simple Syrup	\$125
<b>Blood Orange Martini</b> <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
<b>Citrus Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Lemon Vodka, Orange Liqueur, Fresh Lemon Juice, Simple Syrup	\$125
<b>French Martini</b> <i>Served in Mini Martini Glass</i> Vanilla Vodka, Pineapple Juice, Black Currant Liqueur, Simple Syrup	\$125
<b>Rick's Perfect Manhattan</b> <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*

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