



# Rick's

## CHOPHOUSE

AT THE GRAND HOTEL & BALLROOM

### BREAKFAST MENU

*Order before 10pm ~ Served 6:30am — 9:30am*

#### **Fruit Plate**

Chef's Selection of Fresh Seasonal Fruit

**\$8**

#### **Breakfast Sandwich**

Scrambled Egg, White Cheddar, Bacon, Croissant, Fresh Fruit Cup

**\$8**

#### **Benedict**

Poached Eggs, English Muffin, Smoked Ham, Hollandaise, Fresh Fruit Cup

**\$10**

#### **American Breakfast**

Two Eggs Any Style, Applewood Smoked Bacon, Hash Browns, Fresh Fruit Cup

**\$10**

#### **Build Your Own Omelet**

Two Egg Omelet, Hash Browns, Fresh Fruit Cup

Choice of One: Bacon or Ham

Choice of Two: Cheddar Cheese, Spinach, Onions, Mushrooms, Bell Peppers, Jalapenos

Each Additional Item \$1

**\$12**

#### **Country Steak & Eggs**

Cheddar and Bacon Scrambled Eggs, 4 oz. Filet, Hash Browns,

Wilted Spinach, Sliced Heirloom Tomatoes

**\$12**

#### **Cereal and Fresh Fruit Cup**

Cheerios, Frosted Flakes, Raisin Bran

**\$5**

#### **Beverages**

Choice of Juice \$3, Milk \$3, Pot of Coffee \$8

## LUNCH MENU

### *Salads*

<b>Chophouse Salad</b>	7/10	<b>Beet Salad</b>	9
Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Tomato, Cucumber, Roasted Corn, Pinto Bean, Scallions, Pepper Jack Cheese, Crouton, Split Egg, Lemon-Herb Ranch		Roasted Red Beets, Roasted Poblano Peppers, Goat Cheese, Pickled Red Onion, Toasted Pumpkin Seeds, Lime Juice, Cilantro	
<b>Field Greens</b>	5/8	<b>Chophouse Duo</b>	9
Roasted Grapes, Marinated Feta, Spiced Pecans, Texas Olive Ranch Balsamic Vinaigrette		Choice of any two of the following: Cup of Soup, Field Greens, Caesar, Half Chicken Salad Sandwich, Half Turkey Club, Half Barbeque, Baked Potato Duo with Spinach, Wedge or Chophouse Salad, Beet	11
<b>Caesar</b>	6/9	<b>Soup of the Day</b>	4/6
Hearts of Romaine, Buttered Bread Crumbs, Parmesan Reggiano		<b>Rosa's Tortilla Soup</b>	4/6
<b>Spinach</b>	7/10	<b>Add to your Salad</b>	
Blue Cheese Crumbles, Seckel Pear, Bacon Lardons, Crispy Breadcrumbs, Pickled Red Onion, Texas Honey, Warm Bacon Vinaigrette		Grilled Chicken Breast	5
		Grilled Salmon	7
		3 Shrimp	7
		Petite Filet	12
<b>Iceberg Wedge</b>	7		
Marinated Sweet 100 Tomatoes, Applewood Smoked Bacon, Maytag Blue Cheese			

### *Entrees*

<b>Chicken Salad Sandwich</b>	8	<b>Trout</b>	15
Croissant, Swiss, Bacon, Lettuce, Tomato, Chips		Bacon Wrapped, Warm Fingerling Potato Salad, Mustard Greens, Mimosa Vinaigrette	
<b>Smoked Turkey Club</b>	9	<b>Jumbo Lump Crab Cake</b>	14
Wheat, Lettuce, Tomato, Bacon, Swiss, Dijon Mayonnaise, Chips		Pan Seared, Wilted Spinach, Roasted Corn-Crawfish Bisque	
<b>Chicken Sandwich</b>	9	<b>Salmon</b>	15
Egg Bun, Fried, Blackened or Grilled, Swiss, Lettuce, Tomato, Fries		Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onions, Margarita Butter	
<b>Barbecue Beef</b>	9	<b>Chicken Fried Chicken</b>	12
Pulled, Egg Bun, Spicy Fries, Pickled Red Onion Jalapeño		Pan Fried Crispy Chicken Breast, Sour Cream and Bacon Smashed Redskin Potatoes, Roasted Poblano Chorizo Corn Gravy, Garlic Green Beans	
<b>Burger</b>	11	<b>Country Fried Ribeye</b>	14
Certified Angus Beef, Cheddar, Amelia's Farm Tomato, Lettuce, Pickle, Tobacco Onions, Fries		Fried in Pork Fat, Sour Cream and Bacon Smashed Redskin Potatoes, Garlic Green Beans, Black Pepper Pan Gravy	
<b>Eggs Benedict</b>	9	<b>Petite Filet</b>	16
English Muffin, Poached Eggs, Ham, Hollandaise, Seasonal Fruit		Marinated Sweet 100 Tomatoes, Broccolini	
<b>Chicken Tacos</b>	9	<b>Cowboy</b>	38
Corn Tortillas, Poached & Pulled Chicken, Cilantro, Corn Rice, Pico de Gallo, Refried Black Beans, Guacamole, Avocado Salsa		Bone-In Ribeye, Loaded Baked Potato, Onion Rings, Béarnaise	
<b>Crispy Catfish</b>	10	<b>Filet</b>	33
Cornmeal Catfish, Creamy Slaw, Spicy Vinegar Dipping Sauce, Remoulade		Beef Tenderloin, Carrots with Béarnaise, Loaded Baked Potato, Red Wine Demi	
<b>Buttermilk Fried Chicken</b>	12		
Pan Fried, Sour Cream and Bacon Smashed Redskin Potatoes, Creole Creamed Corn, Black Pepper Pan Gravy			

## DINNER MENU

### *Appetizers*

<b>Calamari</b> Tamarind-Guajillo Salsa, Avocado Crème Fraiche	9
<b>Jumbo Lump Crab Cake</b> Pan Seared, Wilted Spinach, Roasted Corn-Crawfish Bisque	15
<b>Blackened Ahi Tuna</b> Seared, Creole Creamed Corn, Lemon Sassafras, Crème Fraiche	16
<b>Pork Belly</b> Jalapeño Blackberry Jam, Smoked Almond Puree, Pickled Jalapeño	12
<b>Chilled Jumbo Shrimp</b> Texas Gulf Shrimp, Fresh Horseradish Cocktail Sauce and Remoulade	12
<b>Fried Shrimp</b> Sweet Potato Mash, Olives, Grilled Pear, Orange Vinaigrette	14
<b>Crab Dip</b> Jumbo Lump Crab, Goat Cheese, Texas Caviar, Homemade Blackened Tortilla Chips	8
<b>Beef Carpaccio</b> Tenderloin, Capers, Parmesan Reggiano, Micro Arugula, Baguette	15

### *Salads*

<b>Chophouse Salad</b> Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Tomato, Cucumber, Roasted Corn, Pinto Beans, Scallions, Pepper Jack Cheese, Crouton, Split Egg, Lemon-Herb Ranch	7
<b>Field Greens</b> Roasted Grapes, Marinated Feta, Spiced Pecans, Texas Olive Ranch Balsamic Vinaigrette	6
<b>Caesar</b> Hearts of Romaine, Buttered Bread Crumbs, Parmesan Reggiano	6
<b>Spinach</b> Blue Cheese Crumbles, Bacon Lardons, Crispy Bread Crumbs, Pickled Red Onions, Texas Honey, Warm Bacon Vinaigrette	7
<b>Iceberg Wedge</b> Marinated Sweet 100 Tomatoes, Applewood Smoked Bacon, Maytag Blue Cheese	7
<b>Beet Salad</b> Roasted Red Beets, Roasted Poblano Peppers, Pickled Red Onion, Goat Cheese, Toasted Pumpkin Seeds, Lime Juice, Cilantro	9
<b>Rosa's Tortilla Soup</b> Spicy Broth, Shredded Chicken, Queso Fresco, Avocado, Tortilla Strips	4/6
<b>Soup of the Day</b>	4/6

## *Entrees*

<b>Salmon</b> Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onions, Margarita Butter	21
<b>Trout</b> Bacon Wrapped, Warm Fingerling Potato Salad, Mustard Greens, Mimosa Vinaigrette	18
<b>Buttermilk Fried Chicken</b> Pan Fried, Sour Cream and Bacon Smashed Redskin Potatoes, Creole Creamed Corn, Black Pepper Pan Gravy	18
<b>Sea Bass</b> Roasted Garlic Yukon Gold Whipped Potatoes, Baby Carrots, Citrus Butter	36
<b>Shrimp and Grits</b> Pan Barbequed, Bacon Studded Creamy Anson Mills White Grits	26
<b>Pork Tenderloin</b> Bacon Wrapped, Roasted Fingerling Potatoes, Arugula, Blackberries	28
<b>Burger</b> Certified Angus Beef, Cheddar, Heirloom Tomato, Lettuce, Pickle and Tobacco Onions with Fries	11
<b>Elk</b> Black Pepper Crusted, Potato Gratinée, Garlic Green Beans, Mushroom Demi Glace	34
<b>Filet</b> Roasted Garlic Yukon Gold Whipped Potatoes, Carrots with Béarnaise, Red Wine Demi	33
<b>Filet 'Carpetbagger'</b> Stuffed with Fried Jumbo Shrimp, Grilled Carrots, Loaded Baked Potato, Creole Mustard Hollandaise	37
<b>Cowboy</b> Bone-In Ribeye, Loaded Baked Potato, Onion Rings, Béarnaise	38
<b>Prime Rib</b> Salt Crusted, Short Smoked, Potato Puree, Baby Carrots, Horseradish Cream, Au Jus	34
<b>Porterhouse for Two</b> Burgundy Sautéed Mushrooms, Shiner Bock Tempura Broccolini, Hollandaise	45
<b>Grass Fed Filet</b> K Bar K Ranch's Tenderloin, Roasted Red Potatoes, Spinach Puree, Sweet Onion Red Wine Demi	35
<b>Short Ribs</b> Red Wine Braised, Potato Puree, Glazed Root Vegetables	34
<b>Buffalo</b> Comanche Buffalo - Nance Ranch's Tenderloin, Red Quinoa Succotash, Ancho Chili Sauce	45
<b>Elk</b> Black Pepper Crusted, Potato Gratinée, Garlic Green Beans, Mushroom Red Wine Demi	34
<b>New York Strip</b> 45 Day Dry Aged, Parmesan Creamed Spinach, Roasted Pearl Onions and Baby Turnips	47
<b>T-Bone</b> 45 Day Dry Aged, Roasted Brussels Sprout, Potato Puree	49

## *Wines by the Glass*

Mionetto, Prosecco	10
Landon Cuvee, Sparkling	10
Red Diamond, Chardonnay	8
Chamisal, 'Unoaked', Chardonnay	10
Arrowood	14
Matua Valley, Sauvignon Blanc	7
St. Supery, Sauvignon Blanc	10
Masi Masiano, Pinot Gris	9
Nine Vines, Moscato	8
Hogue, Gewürtztraminer	7
Dr. Loosen, Riesling	9
Louis Latour, Pinot Noir	11
Laetitia, Pinot Noir	12
A to Z, Pinot Noir	14
Guenoc, Petite Syrah	9
Penfolds 'Thomas Highland', Shiraz	11
Terrazos-Altos del Plata, Malbec	8
Las Vascos, 'Grand Reserve', Carmenere	12
Tilia, Merlot	8
Murphy-Goode, Merlot	10
Hayman & Hill, Meritage	10
Paso Creek, Zinfandel	11
Hahn, Cabernet Sauvignon	8
Seven Falls, Cabernet Sauvignon	10
Silver Palm, Cabernet Sauvignon	11
Franciscan, Cabernet Sauvignon	16

## *Port and Dessert Wines*

Graham's Six Grapes Port	7
Sandeman's 10 Year Tawny	7
Taylor LBV	8
Sandeman's 20 Year Tawny	11
Graham's 20 Year Tawny Port	12
Warre's 1980 Vintage Port	30
Sandeman Character Sherry	9

## *Single Malt Scotch*

Glenfiddich	12
Glenlivet	12
Macallan 12 Year	12
Glenmorange 10 Year	9
Glenmorange Quinta Ruben	10
Dalmour Cigar Malt	10
Dalwhinnie 15 Year	14
Balvenie 15 Year	25
Glenkinchie	12
Oban	16
Macallan 18 Year	38
Macallan 21 Year – Fine Oak	60

## DESSERT MENU

<b>Warmmed Bread Pudding</b>	<b>5</b>
Orange Ice Cream	
<b>Texas Pecan Pie</b>	<b>5</b>
Whisky Chocolate Sauce and Vanilla Ice Cream	
<b>Grandma's Key Lime Pie</b>	<b>5</b>
Meringue and Coffee Reduction	
<b>Amaretto Crème Brûlée</b>	<b>5</b>
Almond Biscotti	
Chef Recommends Grand Marnier to Accompany	
<b>Rustic Apple Pie</b>	<b>7</b>
Bourbon Ice Cream	
<b>Toasted Coconut – Banana Cream Pie</b>	<b>5</b>
<b>Texas Brownie &amp; Blondie Sundae for 2</b>	<b>9</b>
Brown and Blonde Brownie with Dark Chocolate Ice Cream and Cream Cheese Dark Chocolate Mousse Topped with Hot Fudge	

