



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, Swiss, Bacon, Croissant, Fresh Fruit Cup
\$8

Benedict

Poached Eggs, English Muffin, Smoked Ham, Hollandaise, Fresh Fruit Cup
\$9

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, 5 oz. Filet, Hash Browns,
Wilted Spinach, Sliced Heirloom Tomatoes
\$17

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

Chophouse Salad	10/13	Spinach	8/11
Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Grape Tomatoes, Cucumber, Roasted Corn, Pinto Bean, Scallions, Pepper Jack Cheese, Crostini, Split Egg, Lemon-Herb Ranch		Blue Cheese Crumbles, Bacon Lardons, Crispy Breadcrumbs, Pickled Red Onion, Texas Honey, Warm Bacon Vinaigrette	
Chophouse Duo	11	Wedge	7/10
Choice of any two of the following: Cup of Soup, Wedge, Field Greens, Caesar, Spinach, Baked Potato, Half Chicken Salad Sandwich, Half Turkey Club Duo with Chophouse or Beet, Add \$2 Duo with Cup of Lobster Bisque, Add \$2		Applewood Smoked Bacon, Grape Tomatoes, Scallions, Blue Cheese Crumbles, Blue Cheese Dressing	
Field Greens	7/10	Beet Salad	9
Spring Mix, Red Wine Poached Pears, Feta, Dried Cranberries, Candied Pecans, Champagne Vinaigrette		Red and Gold Beets, Arugula, Goat Cheese, Beet Chips, Red Wine Vinaigrette	
Caesar	8/11	Add to your Salad	
Hearts of Romaine, Buttered Bread Crumbs, Olive Oil, Parmigiano-Reggiano, Caesar Dressing, Chives		Grilled Chicken Breast	6
		Grilled Salmon 4oz/7oz	6/9
		3 Shrimp	9
		Petite Filet	12
		Lobster Bisque	6/8
		Serve with Fino Sherry, Add \$1	
		Rosa's Tortilla Soup	5/7
		Soup of the Day	4/6

Entrées

Smoked Turkey Club	9	Cauliflower Steak	17
Toasted Whole Wheat, Lettuce, Tomato, Bacon, Swiss, Dijonnaise, Pickle Spear, House Potato Chips		Grilled Cauliflower, Saffron Risotto, Green Beans, Smoked Carrots, Parsley-Cilantro Vinaigrette	
Chicken Salad Sandwich	8	Pasta Puttanesca	10
Croissant, Swiss, Bacon, Lettuce, Tomato, Red Onion, House Potato Chips		Thin Spaghetti, Tomatoes, Black Olives, Capers, Basil, Garlic, Parmesan Cheese, Crostini, Micro Basil	
Chicken Sandwich	9	Buttermilk Fried Chicken	12
Egg Bun, Grilled Chicken, BBQ Sauce, Green Goddess and Cabbage Slaw, Dill Pickles, Fries		Fried in Pork Fat, Bone-in, Sour Cream and Bacon Smashed Redskin Potatoes, Creole Creamed Corn, Black Pepper Pan Gravy	
Chicken Tacos	9	Chicken Fried Chicken	12
Corn Tortillas, Braised & Pulled Chicken, Cilantro, Corn Rice, Pico de Gallo, Refried Black Beans, Guacamole, Avocado Salsa		Crispy Chicken Breast, Sour Cream and Bacon Smashed Redskin Potatoes, Roasted Poblano Chorizo Corn Gravy, Garlic Green Beans	
Reuben Sandwich	11	Burger	12
Pumpernickel Bread, Wagyu Corned Beef, Housemade Sauerkraut, Russian Dressing, Swiss Cheese, House Potato Chips		Certified Angus Beef, Cheddar, Beefsteak Tomato, Lettuce, Pickle Spear, Tobacco Onions, Fries	
Prime Rib Sandwich	13	Country Fried Ribeye	15
Hoagie Bun, Horseradish Cream, Arugula, Caramelized Onions, Swiss Cheese, Beef Au Jus, Sweet Potato Fries		Fried in Pork Fat, Sour Cream & Bacon Smashed Redskin Potatoes, Garlic Green Beans, Black Pepper Pan Gravy	
Crispy Catfish	10	Petite Filet	16
Cornmeal Catfish, Creamy Slaw, Spicy Vinegar Dipping Sauce, Remoulade		Smoked Carrots, Parsley-Cilantro Vinaigrette, Orange Segments, Carrot Chips	
Shrimp and Grits	19	Cowboy	42
Gulf Coast Shrimp, Pan Grilled, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits, Baguette		Bone-In Ribeye, Loaded Baked Potato, Onion Rings, Béarnaise	
Salmon	19	Filet	37
Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onions, Margarita Butter, Chili Oil		Loaded Baked Potato, Garlic Green Beans, Red Wine Demi-glace	

DINNER MENU

Appetizers

Calamari Tamarind-Guajillo Salsa, Avocado Crème Fraiche	11
Jumbo Lump Crab Cake Pan Seared, Wilted Spinach, Roasted Corn, Crawfish Bisque, Buttered Bread Crumbs	15
Blackened Ahi Tuna Seared, Lemon Sassafras Crème Fraiche, Creole Creamed Corn, Chili Oil	18
Chilled Jumbo Shrimp Cocktail Sauce, Fresh Horseradish, Remoulade	14
Crab Dip Jumbo Lump Crab, Goat Cheese, Cream Cheese, Texas Caviar, Homemade Blackened Tortilla Chips, Buttered Bread Crumbs	10
Wagyu Beef Skewers Smoked Carrots, Roasted Butternut Squash, Cauliflower Florets, Celeriac, Parsley-Cilantro Vinaigrette, Micro Cilantro	15
Pork Belly Orange Glazed Pork Belly, Corn Meal Cake, Pepper Jelly, Figs, Bulls Blood	16
Alaskan King Crab Chilled, Rosemary, Tangerine Clarified Butter	MP
Stone Crab Claws Large Stone Crab Claws, Chilled, Cracked, Lemon, Mustard Sauce	MP
Chilled Seafood Platter for Two Jumbo Shrimp, Alaskan Red King Crab Legs, Oysters	MP
Escargot Butter, Garlic, Shallots, Parsley, Thyme, Rosemary, Baguette	17

Raw 12
On the Half Shell, Lemon

Oysters
Fried 13
Lemon Confit Dill Hollandaise

Rockefeller 14
Spinach, Bread Crumbs,
Garlic Butter Sauce

Salads

Chophouse Salad Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Grape Tomatoes, Cucumber, Roasted Corn, Pinto Beans, Scallions, Pepper Jack Cheese, Crouton, Split Egg, Lemon-Herb Ranch	10
Field Greens Spring Mix, Red Wine Poached Pears, Feta, Dried Cranberries, Candied Pecans, Champagne Vinaigrette	7
Caesar Hearts of Romaine, Buttered Bread Crumbs, Parmigiano-Reggiano, Olive Oil, Caesar Dressing, Chives	7
Spinach Bacon Lardons, Pickled Red Onion, Texas Honey, Blue Cheese Crumbles, Crispy Bread Crumbs, Warm Bacon Vinaigrette	8
Wedge Applewood Smoked Bacon, Grape Tomatoes, Scallions, Blue Cheese Crumbles, Blue Cheese Dressing	8
Beet Salad Red and Gold Beets, Arugula, Goat Cheese, Beet Chips, Red Wine Vinaigrette	9
Lobster Bisque Serve with Fino Sherry, Add \$1	6/8
Rosa's Tortilla Soup	5/7
Soup of the Day	4/6

Entrees

Salmon Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onion, Margarita Butter, Chili Oil	25
Diver Scallops Saffron Risotto, Swiss Chard, Mustard Seed Chorizo Vinaigrette	29
Sea Bass Whipped Garlic Golden Potatoes, Carrots, Citrus Butter, Chili Oil	38
Shrimp and Grits Gulf Coast Shrimp, Pan Grilled, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits, Baguette	26
Cauliflower Steak Grilled Cauliflower, Saffron Risotto, Green Beans, Smoked Carrots, Parsley-Cilantro Lime Vinaigrette	17
Buttermilk Fried Chicken Bone-in, Sour Cream Bacon Smashed Redskin Potatoes, Creole Creamed Corn, Black Pepper Pan Gravy	18
Pork Chop Double-cut Tomahawk, Steak Cut Sweet Potatoes, Braised Collard Greens, Bacon Lardons, Pork Jus	36
Elk Black Pepper Crust, Potato Gratinée, Garlic Green Beans, Sautéed Mushroom in Red Wine Demi-glace	34
Buffalo Tenderloin Smoked Baby Carrots, Whipped Garlic Golden Potatoes, Pickled Sweet Peppers, Chipotle Vinegar, Micro Cilantro	49
Burger Certified Angus Beef, Cheddar, Beefsteak Tomato, Lettuce, Pickle Spear, Tobacco Onions, Fries	12
Filet Whipped Garlic Golden Potatoes, Garlic Green Beans, Red Wine Demi-glace	37
Grass-Fed Filet Roasted Brussels Sprouts, Grilled Spring Onions, Arugula Puree, Arugula, Parmesan, Pine Nuts, Olive Oil	38
Filet 'Carpetbagger' Stuffed with Fried Jumbo Shrimp, Loaded Baked Potato, Carrots, Creole Mustard Hollandaise	39
Lobster and Filet Caulilini, Yukon Gold Potato Strings, Choice of Beurre Blanc Sauce, Clarified Butter, or Tangerine Clarified Butter	MP
Prime Rib Short Smoked, Salt Crusted, Potato Purée, Horseradish Cream, Baby Carrots, Roasted Brussels Sprouts, Red Wine Cipollini Onions, Au Jus	39
New York Strip 45 Day Dry Aged, Porcini Panko Crust, Creamed Spinach, Potato Purée, Wild Mushroom Butter	47
Cowboy Bone-in Ribeye, Loaded Baked Potato, Onion Rings, Béarnaise	42
Porterhouse for Two Cauliflower Mashed Potatoes, Sautéed Mushrooms, Bone Marrow Compound Butter	49

Steak Additions & Sides

Grilled Shrimp	9	Jumbo Lump Crab Meat	9	Lobster Tail	MP
Mexican Street Corn	6	Baked Potato	6	Creamed Spinach	7
Creole Creamed Corn	6	Garlic Green Beans	5	Macaroni and Cheese	6
Onion Rings	5	Potato Gratinée	6	Sautéed Mushrooms	6

Wines by the Glass

Mionetto, Prosecco	10
Moet & Chandon “Nectar Imperial Rose”	16
Red Diamond, Chardonnay	8
Chamisal, 'Unoaked', Chardonnay	10
Landmark, Chardonnay	13
Matua Valley, Sauvignon Blanc	10
Oyster Bay, Sauvignon Blanc	9
Milbrandt, Rose	9
Masi Masianco, Pinot Gris	11
Nine Vines, Moscato	9
Hogue, Gewürtztraminer	7
Dr. Loosen, Riesling	9
Louis Latour, Pinot Noir	11
Meiomi, Pinot Noir	14
A to Z, Pinot Noir	12
Guenoc, Petite Syrah	10
Terrazas-Altos del Plata, Malbec	10
Tilia, Merlot	8
Murphy-Goode, Merlot	10
Smith & Hook	12
Mouton Cadet, 'Reserve', Bordeaux	10
Paso Creek, Zinfandel	11
Hahn, Cabernet Sauvignon	9
Seven Falls, Cabernet Sauvignon	10
Silver Palm, Cabernet Sauvignon	11
Justin, Cabernet Sauvignon	16

Desserts

Warmed Bread Pudding	6
Orange Ice Cream	
Texas Pecan Pie	7
Whisky Chocolate Sauce, Vanilla Ice Cream	
Berries & Cream	7
Sweet Custard, Fresh Seasonal Berries	
Rustic Apple Pie	7
Bourbon Ice Cream	
Grandma's Key Lime Pie	6
Meringue, Coffee Reduction	
New York Style Cheesecake	7
Graham Cracker Crust, Blackberry Purée, Fresh Blackberries	
Amaretto Crème Brûlée	6
Almond Biscotti	
Texas Brownie & Blondie Sundae for 2	10
Brown and Blonde Brownie, Dark Chocolate Ice Cream, Cream Cheese Dark Chocolate Mousse, Hot Fudge	

Port

Graham's Six Grapes	8
Sandeman's 10 Year Tawny	10
Taylor LBV	7
Sandeman's 20 Year Tawny	13
Graham's 20 Year Tawny Port	15
Warre's 1980 Vintage Port	20
Sandeman Character Sherry	7
Sandeman Don Fino Superior	7
Warre's Heritage Ruby Porto	7
Fonseca Bin No. 27 Porto	7