

Lunch Menu

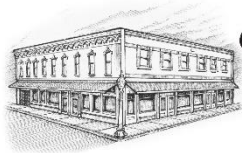
11am-2pm

harvest

SEASONAL KITCHEN

Deviled Eggs*	6
carrot / smoked paprika / candied pecan / beet chow chow / dill	
Pimento & Cheese Dip*	8
ham / cheddar / burrata / blackened tortilla chips / candied jalapeños / cilantro	
Turkey Sandwich	9
house smoked / avocado / smoked cheddar / jalapeño jelly / whole grain wheat bread / house potato chips	
Chicken Fried Steak	15
sour cream mashed potatoes / pepper pan gravy / mustard and honey glazed Swiss chard	
Creole Pan Seared Shrimp	18
spinach / celery / Carolina Gold dirty rice / baguette	
Pork Tenderloin*	25
sweet potato hash / caramelized onions / aged white cheddar sauce / salsa verde	
Ribeye*	36
bone-in / smoked / grilled / fingerling potatoes / roasted carrot / leeks / mustard / béarnaise / pickled jalapeño	

*GLUTEN FREE



Rick's
CHOPHOUSE
AT THE GRAND HOTEL & BALLROOM

Appetizers

Crab Dip	10
Jumbo Lump Crab, Goat Cheese, Cream Cheese, Texas Caviar, Homemade Blackened Tortilla Chips, Buttered Bread Crumbs	
Blackened Ahi Tuna	18
Seared, Lemon Sassafras Crème Fraiche, Chili Oil Creole Creamed Corn	
Jumbo Lump Crab Cake	15
Pan Seared, Wilted Spinach, Roasted Corn, Crawfish Bisque, Buttered Bread Crumbs	
Chilled Jumbo Shrimp*	14
Cocktail Sauce, Fresh Horseradish, Remoulade	

Salads

Chophouse Salad	10
Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Grape Tomatoes, Cucumber, Roasted Corn, Pinto Beans, Scallions, Pepper Jack Cheese, Crostini, Split Egg, Lemon-Herb Ranch	
Caesar	8
Hearts of Romaine, Buttered Bread Crumbs, Parmigiano-Reggiano, Olive Oil, Caesar Dressing, Chives	
Wedge*	8
Applewood Smoked Bacon, Grape Tomatoes, Scallions, Blue Cheese Crumbles, Blue Cheese Dressing	

*Gluten Free

Other items may become Gluten Free with the removal of certain ingredients

Entrées

Chicken Salad Sandwich	8
Croissant, Swiss, Bacon, Lettuce, Tomato, Red Onion, Pickle Spear, House Potato Chips	
Chicken Tacos*	9
Corn Tortillas, Braised & Pulled Chicken, Tomato, Cilantro, Corn Rice, Pico de Gallo, Refried Black Beans, Cotija Cheese, Guacamole, Avocado Salsa	
Shrimp and Grits*	19
Pan Grilled Gulf Coast Shrimp, Bacon & Parmesan Creamy Anson Mills Antebellum White Grits, Baguette	
Salmon*	19
Chili Powder Seared, Caramelized Onions, Margarita Butter, Spanish Risotto Stuffed Roasted Poblano Pepper, Chili Oil	
Burger	12
Certified Angus Beef, Beefsteak Tomato, Lettuce, Cheddar, Tobacco Onions, Pickle Spear, House Potato Chips	
Filet*	37
Loaded Baked Potato, Garlic Green Beans, Red Wine Demi-glaze	
Grass-Fed Filet*	38
Loaded Baked Potato, Garlic Green Beans, Red Wine Demi-glaze	
Filet 'Carpetbagger'	39
Stuffed with Fried Jumbo Shrimp, Loaded Baked Potato, Carrots, Creole Mustard Hollandaise	
Cowboy	42
Bone-In Ribeye, Loaded Baked Potato, Onion Rings, Béarnaise	

Steak Additions & Sides

Grilled Shrimp 9	Baked Potato 6
Lobster Tail MP	Creole Creamed Corn 6
Creamed Spinach 7	Mexican Street Corn 6
Garlic Green Beans 5	

Soups

Lobster Bisque*	
Cup	6
Bowl	8
Rosa's Tortilla Soup*	
Cup	5
Bowl	7

Kid Entrées

Burger	9
Certified Angus Beef, Cheddar, Lettuce, Tobacco Onions, House Potato Chips or Fruit Cup	
Chicken Tenders	8
House Potato Chips or Fruit Cup	

Dessert

Texas Pecan Pie	7
Whiskey Chocolate Sauce, Vanilla Ice Cream	
Rustic Apple Pie	7
Bourbon Ice Cream	
Grandma's Key Lime Pie	6
Meringue, Coffee Reduction	
Lemon Goat Cheese Ice Box Pie Harvest	6
Meringue, Coffee Reduction	

Whole Pie Order by 2pm For Next Day Pick Up After 2pm
Pecan 35 / Key Lime 35 / Lemon Goat Cheese Ice Box 35