



Rick's

CHOPHOUSE

Appetizers

Calamari 9

Tamarind-Guajillo Salsa,
Avocado Crème Fraiche

Blackened Ahi Tuna 16

Seared, Lemon Sassafras Crème Fraiche,
Creole Creamed Corn

Beef Carpaccio 13

Tenderloin, Shaved Parmigiano-Reggiano,
Olive Oil, Caper Berries, Baguette

Chilled Jumbo Shrimp 13

Fresh Horseradish Cocktail Sauce,
Remoulade

Jumbo Lump Crab Cake 15

Pan Seared, Wilted Spinach,
Roasted Corn-Crawfish Bisque

Crab Dip 10

Jumbo Lump Crab, Goat Cheese, Cream Cheese,
Texas Caviar, Homemade Blackened Tortilla
Chips

Wagyu Beef Skewers 14

Sirloin, Garbanzo Beans, Piquillo Peppers,
Butternut Squash, Parsley Puree,
Pomegranate Seeds

Stone Crab Claws MP

Chilled, Cracked, Lemon, Mustard Sauce

Oysters

Raw 12

On the Half Shell, Lemon

Fried 13

Lemon Confit Dill Hollandaise

Dressed 12

Cucumber Pepper Vinaigrette, Strawberry,
Bread Crumbs, Green Onion

Rockefeller 14

Spinach, Bread Crumbs,
Garlic Butter Sauce

Salads

Chophouse Salad 9

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

Iceberg Wedge 7

Applewood Smoked Bacon,
Marinated Sweet 100 Tomatoes,
Blue Cheese Crumbles, Blue Cheese Dressing

Spinach 7

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

Caesar 7

Hearts of Romaine, Buttered Bread Crumbs,
Parmigiano-Reggiano, Caesar Dressing, Chives

Field Greens 7

Strawberry, Feta, Spiced Pecans,
Balsamic Vinaigrette

Beet 9

Arugula, Goat Cheese, Pistachios,
Crispy Carrots, Red Wine Vinaigrette

Rosa's Tortilla Soup 4/6

Spicy Broth, Shredded Chicken,
Queso Fresco, Avocado, Tortilla Strips

Soup of the Day 4/6

Entrées

Salmon	24
Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onion, Margarita Butter	
Diver Scallops	29
Saffron Risotto, Swiss Chard, Mustard Seed Chorizo Vinaigrette	
Sea Bass	36
Roasted Garlic Yukon Gold Whipped Potatoes, Carrots, Citrus Butter	
Shrimp and Grits	26
Gulf Coast Shrimp, Pan Grilled, Bacon and Parmesan Creamy Anson Mills Antebellum White Grits	
Buttermilk Fried Chicken	18
Bone-in, Sour Cream Bacon Smashed Potatoes, Creole Creamed Corn, Black Pepper Pan Gravy	
Pork Chop	36
Double-cut Tomahawk, Steak Cut Sweet Potatoes, Braised Collard Greens, Bacon Lardons, Pork Jus	
Duck	29
Pan Seared, Bacon Studded Antebellum White Grit Griddle Cake, Red Wine Citrus Poached Cranberries, Sautéed Butternut Squash	
Elk	34
Black Pepper Crust, Potato Gratinée, Garlic Green Beans, Mushroom Red Wine Demi-glace	
Buffalo Tenderloin	49
Comanche Ranch, Cauliflower Mashed Potatoes, Smoked Baby Carrots, Shallot Cracked Black Pepper Demi-glace, Baby Arugula	
Burger	12
Certified Angus Beef, Cheddar, Beefsteak Tomato, Lettuce, Pickle, Tobacco Onions, Fries	
Filet	37
Roasted Garlic Yukon Gold Whipped Potatoes, Lemon Almond Green Beans, Red Wine Demi-glace	
Grass Fed Filet	38
K Bar K Ranch, Roasted Garlic and Kale Yukon Gold Whipped Potatoes, Shaved Brussels Sprouts, Pancetta, Pine Nuts, Romano Cheese, Pomegranate Seeds, Red Wine Demi-glace	
Filet ‘Carpetbagger’	39
Stuffed with Fried Jumbo Shrimp, Loaded Baked Potato, Carrots, Creole Mustard Hollandaise	
Prime Rib	34
Short Smoked, Salt Crusted, Potato Purée, Horseradish Cream, Baby Carrots, Sugar Snap Peas, Red Wine Cipollini Onions, Au Jus	
New York Strip	47
45 Day Dry Aged, Porcini Panko Crust, Creamed Spinach, Potato Purée, Wild Mushroom Butter	
Cowboy	42
Bone-in Ribeye, Loaded Baked Potato, Onion Rings, Béarnaise	
Porterhouse for Two	49
Cauliflower Mashed Potatoes, Sautéed Mushrooms, Bone Marrow Compound Butter	

Steak Additions & Sides

Grilled Shrimp	9	Jumbo Lump Crab Meat	9		
Onion Rings	5	Macaroni and Cheese	6	Mushrooms	6
Creamed Spinach	7	Mexican Street Corn	5		
Creole Creamed Corn	6	Baked Potato	5		