



Rick's CHOPHOUSE

Gluten Free Dinner Menu

Appetizers

Blackened Ahi Tuna Seared, Creole Creamed Corn, Lemon Sassafras Crème Fraiche	16
Chilled Jumbo Shrimp Fresh Horseradish Cocktail Sauce, Remoulade	13
Wagyu Beef Skewers Sirloin, Garbanzo Beans, Piquillo Peppers, Butternut Squash, Parsley Puree, Pomegranate Seeds	14
Oysters Raw on the Half Shell, Lemon	12
Stone Crab Claws Chilled, Cracked, Lemon, Mustard Sauce	MP

Soup and Salads

Rosa's Tortilla Soup Spicy Broth, Shredded Chicken, Queso Fresco, Avocado, Tortilla Strips	cup 4 bowl 6
Chophouse Salad Julienne Spinach, Romaine, Iceberg, Radicchio, Smoked Turkey, Bacon, Tomato, Cucumber, Roasted Corn, Pinto Beans, Scallions, Pepper Jack Cheese, Crouton, Split Egg, Lemon-Herb Ranch	9
Field Greens Strawberry, Feta, Spiced Pecans, Balsamic Vinaigrette	7
Caesar Hearts of Romaine, Parmigiano-Reggiano, Caesar Dressing, Chives	7
Spinach Blue Cheese Crumbles, Bacon Lardons, Pickled Red Onion, Texas Honey, Warm Bacon Vinaigrette	7
Iceberg Wedge Applewood Smoked Bacon, Marinated Sweet 100 Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing	7
Beet Arugula, Goat Cheese, Pistachios, Crispy Carrots, Red Wine Vinaigrette	9

Dinner Entrees

Salmon	24
Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onions, 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	
Pork Chop	36
Double-cut Tomahawk, Steak Cut Sweet Potatoes, Braised Collard Greens, Bacon Lardons, Pork Jus	
Elk	34
Black Pepper Crusted, 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	
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	
Cowboy	42
Bone-In Ribeye, Loaded Baked Potato, Béarnaise	

Sides

Mushrooms	6	Baked Potato	5
Mexican Street Corn	5	Potato Gratinée	5
Creole Creamed Corn	6		

Steak Additions

Grilled Shrimp	9	Jumbo Lump Crab Meat	9
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Desserts

Amaretto Crème Brûlée	5
Scoop of Ice Cream	3
Bourbon, Chocolate, Mexican Vanilla Bean, or Orange	