



Rick's

CHOPHOUSE

AT THE GRAND HOTEL & BALLROOM

Rick's Chophouse has three private dining rooms to accommodate up to 60 guests.

Library

The Library can seat 28 guests in a room filled with recipe books from around the world. All of the books are available for sale, with a portion of the proceeds donated back to the community. Selections are personal favorites of the Chophouse staff and owners.



Wine Room

The Wine Room houses our global wine list in floor-to-ceiling oak racks seating up to 34 guests. The Wine Room and Library can be combined when the occasion requires more space with a touch of privacy, creating the perfect venue for rehearsal dinners, exclusive business events, and holiday socials.



Rick's 110

Rick's 110 is our private dining room with its own entrance through the hotel lobby. This flexible space can seat 60 for dinner or up to 80 for a private cocktail event. Rick's 110 offers privacy and elegance with stained mahogany wood from floor to ceiling, climate controlled wine racks, a private restroom, a private bar, and seven commissioned paintings celebrating the history of McKinney.



Please inquire about the Grand Ballroom if your group requires more space.

Cocktail Reception

Hot Hors d'oeuvres

Pricing per piece

**Gluten Free*

Beef / Pork

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| Beef Barbacoa Tostada with Lime Juice Cabbage Slaw* | \$3 |
| Mini BLT with Applewood Smoked Bacon, Fresh Spinach, Roma Tomato, Brie | \$4 |
| Mini Beef Slider with White Cheddar, Mini Pickle Spear | \$4 |
| Beef Tenderloin with Crispy Potato Croquette, Peppercorn Brandy Sauce | \$4 |
| Beef Tenderloin with Pesto Crostini | \$4 |
| Beef Tenderloin with Salsa Verde, Sourdough Crostini | \$4 |
| Grilled Wagyu Beef Skewer with Chipotle BBQ Sauce, Scallions* | \$4 |

Poultry

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| Blackened Chicken Skewer with Citrus Cream, Green Onion* | \$2 |
| Toasted Coconut Chicken Skewer with Lavender Honey Glaze | \$3 |
| Crispy Chicken Skewer with Sweet and Spicy Sauce, Sesame Seeds, Green Onion | \$3 |
| Grilled Turkey Slider with Swiss, Avocado, Roma Tomato, Pickle | \$4 |

Seafood

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| Applewood Smoked Bacon Wrapped Shrimp with Pommery Mustard Cream* | \$4 |
| Mini Crab Cake Slider with Remoulade, Carrot Slaw | \$4 |
| Miniature Crab Cake with Roasted Corn Crawfish Bisque | \$4 |
| Smoked Salmon Rice Fritter with Sesame Seeds, Soy Glaze | \$3 |
| Coconut Shrimp with Honey Blossom Glaze | \$4 |

Vegetarian

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| Stuffed Mushrooms with Gouda, Zucchini | \$2 |
| Twice Baked Miniature Red Potatoes* | \$2 |
| French Fries with Chipotle Ketchup in a Mini Cordial Glass* | \$3 |
| Soup Shooters (Tomato Basil, Loaded Baked Potato, or Chicken Tortilla)* | \$3 |
| Sweet Potato Fries with Truffle Aioli in a Mini Cordial Glass* | \$3 |
| Roasted Red Pepper Goat Cheese Grilled Cheese on Brioche | \$3 |
| 3 Cheese Grilled Cheese with Arugula, Chopped Walnuts, Roma Tomato, on Brioche | \$3 |
| Warm Brie Savory Pastry Puff with Pesto | \$2 |

Menus and prices are subject to change without notice. Prices are subject to service charge and applicable sales tax.

Chilled Hors d'oeuvres

Price per piece

**Gluten Free*

Beef / Pork

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| Antipasto Skewer with Salami, Provolone, Olive, Pickle, Balsamic Reduction* | \$3 |
| Prosciutto-Wrapped Asparagus with Saffron Aioli or Béarnaise* | \$3 |
| Beef Carpaccio Roulade with Parmesan, Fried Capers, Arugula, Toast Point | \$3 |
| Watermelon Skewer with Yellow Tomato, Honeydew, Crispy Prosciutto, Mozzarella, Balsamic* | \$3 |

Poultry

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| Spicy Chicken Tortilla Chip with Pico de Gallo and Cotija Cheese * | \$2 |
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Seafood

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| Smoked Salmon with Caper Crème Fraiche, Fennel Puree, Fennel Frond, Rice Cracker * | \$3 |
| Shrimp Salad in a Cucumber Cup* | \$3 |
| Blackened Tuna with Crème Fraiche, Cucumber* | \$3 |
| Jumbo Gulf Shrimp with Cocktail Sauce in a Mini Cordial Glass* | \$4 |
| Tuna Tartar with Lime Zest, Endive Leaf, Lime Aioli, Toast | \$4 |

Vegetarian

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| Deviled Egg with Candied Pecan, Mustard Seed, Pickled Red Onion, Dill* | \$1 |
| Marinated Tomato, Creamy Basil Mozzarella, Toast | \$2 |
| Watermelon Skewer with Yellow Tomato, Honeydew, Smoked Mozzarella, Balsamic * | \$3 |

Hors D'oeuvre Displays

Gourmet Guacamole \$6 per person

Choice of Toppings: Cotija, Cilantro, Grape Tomatoes, Red Onion,
Roasted Corn, Jalapeños, Housemade Blackened Tortilla Chips

Cold Smoked Salmon \$8 per person

Capers, Red Onion, Eggs, Grain Mustard, Remoulade and
Tarragon Cream Cheese, Bagel Chips, Toast

Artisanal Cheese Display \$8 per person

Chef's Pairing of Assorted Cheeses with Fresh Fruit, Dried Fruits & Spiced Nuts
Served with Assorted Crackers

Antipasto \$7 per person

Sliced Coppa, Salami, Prosciutto, Olive Tapenade, Roasted Red Peppers,
Marinated Mushrooms, Caramelized Onions, Artichoke Hearts, Bruschetta

Crudités \$4 per person

Baby Carrots, Cauliflower, Grape Tomatoes, Celery, Red Peppers with
Creamy Blue Cheese Dressing, Lemon Herb Ranch Dressing

Texas Caviar \$2 per person

Black Eye Peas with Jalapeno, Tomato, Cilantro, Onion,
Housemade Blackened Tortilla Chips

Spinach & Artichoke Dip \$4 per person

Creamy Béchamel with Spinach, Artichokes, Garlic, Cream Cheese, Parmesan,
Buttered Bread Crumbs, Housemade Blackened Tortilla Chips

Hot Crab Dip \$5 per person

Jumbo Lump Crab with Goat Cheese, Texas Caviar,
Housemade Blackened Tortilla Chips

Warm Pimento Cheese \$3 per person

Cheddar Cheese with Pimento Pepper, Cilantro, Ham,
Housemade Blackened Tortilla Chips

Chilled Crab Dip \$6 per person

Jumbo Lump Crab with Lemon Aioli, Chives, Avocado Puree, Orange Segments,
Watercress, Crostini

Southwestern Hummus \$3 per person

Roasted Red Pepper, Garlic, Warm Pita Chips

Seafood Platter \$MP

Alaskan King Crab Legs, Colossal Lump Crab Meat, Jumbo Shrimp, Oysters

Plated Dinner Selections

Plated Option 1

Family Style Appetizer (choose 1)

Calamari *or* Crab Dip

Salad (choose 1)

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

Entrée Selections

Herb Crusted Semi Boneless Chicken

Lemon Thyme Herbs, Lemon Jus,

Roasted Garlic Yukon Gold Whipped Potatoes, Garlic Green Beans

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Salmon

Chili Seared, Roasted Garlic Yukon Gold Whipped Potatoes, Green Beans, Citrus Butter

Dessert (choose 1)

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

\$41 per person

Recommended Wine Pairings

Red Diamond, Chardonnay

\$32 per bottle

Hahn, Cabernet Sauvignon

\$35 per bottle

Plated Option 2

Appetizer

2oz Jumbo Lump Crab Cake

Salad (choose 1)

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

Entrée Selections

Salmon

Chili Seared, Roasted Garlic Yukon Gold Whipped Potatoes, Green Beans, Citrus Butter

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Flat Iron*

Roasted Garlic Yukon Gold Whipped Potatoes, Garlic Green Beans, Verde Hollandaise

Dessert (choose 1)

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

\$47 per person

Recommended Wine Pairings

Clos du Bois 'Russian River', Chardonnay

\$46 per bottle

Hess, Cabernet Sauvignon

\$50 per bottle

* All steaks are served Medium if there are more than 20 guests

Menus and prices are subject to change without notice. Prices are subject to service charge and applicable sales tax.

Plated Option 3

Appetizers (choose 1)

2 Jumbo Gulf BBQ Shrimp & Grits *or* 2oz Jumbo Lump Crab Cake

Salad (choose 1)

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

Entrée Selections

Sea Bass

Roasted Garlic Yukon Gold Whipped Potatoes, Baby Carrots, Citrus Butter

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Filet*

Roasted Garlic Yukon Gold Whipped Potatoes, Lemon Almond Green Beans, Red Wine Demi-glace

Dessert (choose 1)

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

\$59 per person

Recommended Wine Pairings

Chamisal 'Unoaked', Chardonnay \$46 per bottle

Montes 'Alpha', Cabernet Sauvignon \$60 per bottle

Plated Option 4

Appetizers (choose 2)

2 BBQ Shrimp & Grits, 2oz Jumbo Lump Crab Cake, Chilled Shrimp Cocktail

Salad (choose 1)

Spinach Salad, Caesar Salad, Field Greens Salad, Wedge Salad, or Chophouse Salad

Entrée Selections

Herb Crusted Semi Boneless Chicken

Lemon Thyme Herbs, Lemon Jus,

Roasted Garlic Yukon Gold Whipped Potatoes, Garlic Green Beans

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Sea Bass

Roasted Garlic Yukon Gold Whipped Potatoes, Baby Carrots, Citrus Butter

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Filet "Carpetbagger"*

Stuffed with Fried Jumbo Shrimp and Creole Mustard Hollandaise,

Baby Carrots, Roasted Garlic Yukon Gold Whipped Potatoes

Dessert (choose 1)

Texas Pecan Pie, Key Lime Pie, Cheesecake, or Chocolate Tart

\$61 per person

Recommended Wine Pairings

Arrowood, Chardonnay \$53 per bottle

B. R. Cohn 'Silver Label', Cabernet Sauvignon \$56 per bottle

* All steaks are served Medium if there are more than 20 guests

Vegetarian Dinner Selections

Portabella Wellington

Grilled Portabella with Roasted Red Peppers, Zucchini, and Goat Cheese in Puff Pastry,
Garlic Whipped Potatoes, Green Beans, Lemon Butter

\$26 per person

Vegetarian Burger

Grilled Vegetables, Provolone Cheese, Tobacco Onions, Egg Bun, Fries

\$12 per person

Bar Options

Domestic Beer \$5
Bud Light, Miller Lite, Coors Light, Michelob Ultra

Premium Beer \$7
Amstel Light, Heineken, Stella Artois, Shiner Bock, Sam Adams, Dos XX, Blue Moon

Well Liquor \$6
Vodka, Rum, Gin, Tequila, Bourbon, Scotch

Call Liquor \$7
Vodka: Dripping Springs, Deep Eddy, Titos
Rum: Bacardi, Captain Morgan, Malibu, Appleton, Myers
Gin: Bombay
Tequila: Jose Cuervo Gold, Milagro Silver
Bourbon: Old Forester, Jim Beam, Southern Comfort, Seagram's 7
Scotch: J&B Scotch

Premium Liquor \$8
Vodka: Stolichnoff, Absolut, Ketel One
Gin: Drippings Springs Artisan Gin, Bombay Sapphire, Tanqueray
Rum: Cana Brava
Tequila: 1800 Silver
Bourbon: Jack Daniels, Crown Royal, Makers Mark, Jameson, Buffalo Trace
Scotch: Dewars, Johnnie Walker Red

Upgraded Liquors Available \$9
Vodka: Grey Goose, Belvedere, Ciroc, Chopin
Gin: Hendricks
Tequila: Herradura Repasado, Ambhar, Blue Nectar Repasado
Bourbon: Knob Creek, Woodford Reserve, TX Whiskey, Templeton Rye
Scotch: Johnnie Walker Black, Chivas Regal

Bourbon/Whiskey: Herman Marshall \$10
Scotch: Glenmorangie 10, Glenlivet

Tequila: Patron Silver, Casamigos Anejo \$11

Scotch: Glenfiddich, Balvenie \$12

Martinis & Specialty Cocktails available upon request

Wine List

1st Tier

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| Red Diamond, Chardonnay | \$32 per bottle |
| Toasted Head, Chardonnay | \$35 per bottle |
| Matua Valley, Sauvignon Blanc | \$39 per bottle |
| Masi Masianco, Pinot Grigio / Verduzzo | \$43 per bottle |
| Nine Vines, Moscato | \$35 per bottle |
| Hogue, Gewurztraminer | \$27 per bottle |
| Louis Latour, Pinot Noir | \$39 per bottle |
| Terrazas-Altos del Plata, Malbec | \$40 per bottle |
| Tilia, Merlot | \$28 per bottle |
| Hahn, Cabernet | \$35 per bottle |

2nd Tier

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|--|-----------------|
| Landmark, Chardonnay | \$50 per bottle |
| Chamisal "Unoaked", Chardonnay | \$46 per bottle |
| Clos du Bois, Chardonnay | \$46 per bottle |
| Arrowood, Chardonnay | \$53 per bottle |
| Franciscan, Sauvignon Blanc | \$46 per bottle |
| Chateau St. Michelle, Sauvignon Blanc | \$43 per bottle |
| King Estate, Pinot Grigio | \$62 per bottle |
| Santa Margherita, Pinot Grigio | \$62 per bottle |
| Meiomi, Pinot Noir | \$55 per bottle |
| Chateau St. Michelle, Merlot | \$53 per bottle |
| Silver Palm, Cabernet | \$46 per bottle |
| Franciscan, Cabernet | \$59 per bottle |
| Montes "Alpha", Cabernet Sauvignon | \$60 per bottle |
| BR Cohn "Silver Label", Cabernet Sauvignon | \$56 per bottle |
| Hess, Cabernet Sauvignon | \$50 per bottle |

Sparkling/Champagne

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| Mionetto, Prosecco | \$39 per bottle |
| J Vineyards Cuvee 20 | \$88 per bottle |
| Moet et Chandon, Champagne | \$121 per bottle |