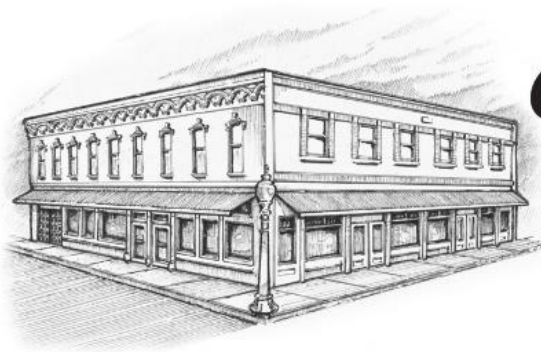


*Group  
Lunch Menu*



**Rick's**  
CHOPHOUSE

AT THE GRAND HOTEL & BALLROOM

# Plated Lunch Selections

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

## Plated Option 1

### Entrée Selections

Smoked Turkey Club  
Toasted Wheat, Lettuce, Tomato, Bacon, Swiss, Dijon Mayonnaise, Chips

~  
Chicken Salad Sandwich  
Croissant, Swiss, Bacon, Lettuce, Tomato, Chips

~  
Chicken Tacos  
Corn Tortillas, Braised & Pulled Chicken, Tomato, Cilantro, Corn Rice,  
Black Beans, Pico de Gallo, Guacamole, Avocado Salsa

### Salad *or* Dessert Course (choose 1)

Caesar Salad  
Hearts of Romaine, Buttered Bread Crumbs, Parmigiano Reggiano

*or*  
Texas Pecan Pie with Mexican Vanilla Ice Cream

**\$19 per person**

## Plated Option 2

### Entrée Selections

Seasonal Field Green Salad with Grilled Chicken Breast

~  
Crispy Catfish  
Cornmeal Battered Catfish, Creamy Slaw, Remoulade, Spicy Vinegar Dipping Sauce

~  
Burger  
Certified Angus Beef, Beefsteak Tomato, Lettuce, Cheddar, Tobacco Onions, Pickle Spear, Fries

### Dessert (choose 1)

Grandma's Key Lime Pie or Cheesecake

**\$21 per person**

\* All burgers & steaks are served Medium if there are more than 20 guests  
\* House made chips are served in place for fries if there are more than 18 guests

## **Plated Option 3**

### **Soup (choose 1)**

Soup of the Day

*or*

Cup of Rosa's Chicken Tortilla Soup

### **Entrée Selections**

Smoked Turkey Club

Toasted Wheat, Lettuce, Tomato, Bacon, Swiss, Dijon Mayonnaise, Chips

~

Chicken Sandwich

Egg Bun, Grilled Chicken, BBQ Sauce, Green Goddess and Cabbage Slaw, Dill Pickles, Fries

~

Chicken Tacos

Corn Tortillas, Braised & Pulled Chicken, Tomato, Cilantro, Corn Rice,  
Black Beans, Pico de Gallo, Guacamole, Avocado Salsa

### **Dessert**

Amaretto Crème Brulée with Almond Biscotti

**\$22 per person**

## **Plated Option 4**

### **Salad Selections**

Seasonal Field Greens

~

Caesar Salad

Hearts of Romaine, Buttered Bread Crumbs, Parmigiano Reggiano

### **Entrée Selections**

Salmon

Chili Powder Seared, Spanish Risotto Stuffed Roasted Poblano, Caramelized Onion, Margarita Butter

~

Chicken Fried Chicken

Crispy Chicken Breast, Garlic Green Beans,  
Sour Cream and Bacon Smashed Potatoes, Roasted Poblano Chorizo Corn Gravy

~

Pasta Puttanesca

Thin Spaghetti, Tomatoes, Black Olives, Capers, Basil, Garlic, Parmesan Cheese, Crostini, Micro Basil

### **Dessert (choose 1)**

Texas Pecan Pie with Mexican Vanilla Ice Cream

*or*

Chocolate Tart

**\$29 per person**

## **Plated Option 5**

### **Soup or Salad Selections**

Seasonal Field Greens

~

Cup of Tortilla Soup

### **Entrée Selections**

Eggs Benedict

English Muffin, Poached Eggs, Ham, Hollandaise, Seasonal Fruit

~

Jumbo Lump Crab Cake

Pan Seared, Wilted Spinach, Roasted Corn, Crawfish Bisque

~

Petite 5oz Filet

Broccolini, Jicama, Radish and Red Micro Greens, BBQ Hollandaise

### **Dessert**

Texas Pecan Pie with Mexican Vanilla Ice Cream

**\$32 per person**

## **Family Style Luncheon**

### **Salad (choose 1)**

Seasonal Field Greens

*or*

Caesar Salad

Hearts of Romaine, Buttered Bread Crumbs, Parmigiano Reggiano

~

Warm Bread, Whipped Butter

### **Entrées**

Petite 5oz Filet

Broccolini, Jicama, Radish and Red Micro Greens, BBQ Hollandaise

*and*

Lemon Thyme Herb Chicken Breast

Lemon Herb Butter Sauce, Sautéed Mushrooms, Asparagus Risotto

### **Dessert Platter**

Texas Pecan Pie

Grandma's Key Lime Pie

**\$39 per person**

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

\* House made chips are served in place for fries if there are more than 18 guests

# **Vegetarian Selections**

*Vegetarian selections must be ordered ahead of time  
and may be substituted for any entrée*

*\*Vegan*

## **Portabella Burger**

Egg Bun or Romaine Leaf, Grilled Portabella, Roasted Peppers,  
Heirloom Tomato, Tobacco Onions, Pickle

## **Vegetarian Tacos**

Corn Tortillas, Zucchini, Peppers, Radish, Black Beans with Cotija and Cilantro,  
Guacamole, Pico de Gallo, Basmati Corn Rice

## **Avocado Toast\***

Pumpernickel Toast, Red Pepper Hummus, Avocado, Radish, Arugula

## **Poblano and Spanish Risotto\***

Butternut Squash Puree, Poblano Filled with Spanish Risotto,  
Pomegranate Seeds, Chili Oil

## Bar Options

**Domestic Beer** \$5

Bud Light, Miller Lite, Coors Light, Michelob Ultra

**Premium Beer** \$7

Stella Artois, Shiner Bock, Heineken, Blue Moon, Sam Adams, Dos XX, Modelo

**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: Stolli, 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

# Wine List

	Bottle
<b>Sparkling Wine</b>	
Mionetto, Prosecco	Treviso, Italy \$59
J Vineyards Cuvee 20	Russian River Valley, California \$90
Moet & Chandon 'Imperial' Brut	Champagne, France \$126
<b>Chardonnay</b>	
Red Diamond	Paterson, Washington \$31
Toasted Head	Mendocino County, California \$35
Landmark	Sonoma, California \$51
Chamisal, 'Stainless'	Central Coast, California \$39
Clos du Bois	Russian River Valley, California \$46
<b>Sauvignon Blanc</b>	
Matua Valley	Marlborough, New Zealand \$39
Chateau St. Michelle	Horse Heaven Hills, Washington \$43
Oyster Bay	Marlborough, New Zealand \$50
<b>Pinot Grigio / Gris</b>	
La Crema, Pinot Gris	Monterey, California \$46
Masi 'Masianco', Pinot Grigio	Venezie, Italy \$43
King Estate, Pinot Gris	Willamette Valley, Oregon \$53
Santa Margherita, Pinot Grigio	Alto-Adige, Italy \$62
<b>Alternative White</b>	
Angove 'Nine Vines', Moscato	South Australia \$35
Dr. Loosen Bros., Riesling	Bernkastel/Mosel, Germany \$35
<b>Rosé</b>	
Milbrandt Vineyards, Rosé	Columbia Valley, Washington \$35
Westmount, Pinot Noir Rosé	Willamette Valley, Oregon \$65
<b>Pinot Noir</b>	
Louis Latour	Côteaux du Verdon, France \$43
Meiomi	Monterey, California \$55
A to Z	Willamette Valley, Oregon \$47
<b>Merlot</b>	
Tilia	Mendoza, Argentina \$31
Chateau St. Michelle 'Indian Wells'	Columbia Valley, Washington \$53
<b>Alternative Red</b>	
Terrazas 'Altos del Plata', Malbec	Mendoza, Argentina \$39
<b>Cabernet</b>	
Hahn	Monterey, California \$35
Silver Palm	North Coast, California \$43
Montes Alpha	Colchagua Valley, Chile \$60
B.R. Cohn 'Silver Label'	Sonoma, California \$56
Hess	North Coast, California \$50
Seven Falls	Wahluke Slope, Washington \$39
Justin	Paso Robles, California \$63

# Signature Cocktails

## **Signature Mimosas** *Served in Champagne Flute*

Sparkling Wine, Orange Juice

\$12  
per  
person,  
unlimited

## **Mimosas & Seasonal Fruit** *Served in Champagne Flute*

Sparkling Wine, Orange Juice, Grapefruit Juice, Cranberry Juice, Seasonal Fruit Display

\$14  
per  
person,  
unlimited

## Displays

### **Bloody Mary Bar** *Served in Highball Glass, Yields 20 Servings*

Texas Vodka, Zing Zang Bloody Mary Mixture, Lime Wedge, Pickle, Olive, Bacon, Celery, Salt

\$145

### **Rick's Garden Infused Bloody Mary** *Served in Highball Glass, Yields 20 Servings*

Smoked Mixed Pepper Infused Texas Vodka, Zing Zang Bloody Mary Mixture, Lime Wedge, Olive, Bacon, Salt

\$175

## Sangria

*\*Each Selection Yields 12, 6oz. Servings*

### **Red Sangria** *Served in Wine Glass with Seasonal Fruit*

Merlot, Orange Juice, Cranberry Juice, Brandy, Orange Liqueur, Brown Sugar, Sliced Lemon, Lime, Orange, Strawberry

\$85

### **White Sangria** *Served in Wine Glass with Seasonal Fruit*

Chardonnay, White Cranberry Juice, Lemon and Lime Juice, Coconut Rum, Ginger Ale, Sliced Apple, Pineapple, Lemon, Lime

\$85

### **Blush Sangria** *Served in Wine Glass with Seasonal Fruit*

White Zinfandel, Pineapple Juice, Lime Juice, Coconut Rum, Ginger Ale, Sliced Lemon, Orange, Pineapple, Strawberry

\$85

## Batched Cocktails

### **Grand Old Fashioned** *Served in Rocks Glass, Yields 25 Servings*

Texas Bourbon, Muddled Port Infused Maraschino Cherry, Sugar Cube, Fresh Orange Slice, Mixed Bitters, Orange Peel, Port Infused Maraschino Cherry

\$175

### **Texas Mule** *Served in Rocks Glass, Yields 18 Servings*

Texas Vodka, Fresh Lime Juice, Agave Nectar, Fever-Tree Ginger Beer, Angostura Bitters, Lime Wedge, Seasonal Herbs from Water Boy Farms

\$150

### **Texas Bourbon Mule** *Served in Rocks Glass, Yields 18 Servings*

Texas Bourbon, Fresh Lemon Juice, Agave Nectar, Fever-Tree Ginger Beer, Lemon Wedge, Seasonal Herbs from Water Boy Farms

\$150



## *Mini Martini Selections*

*\*Each Selection Yields 30, 2oz. Mini Martinis*

<b>Grapefruit Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Grapefruit-Infused Texas Vodka, Elderflower Liqueur, Grapefruit Juice	\$145
<b>Raspberry Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Vodka, Muddled Raspberries, Raspberry Liqueur, Lemon Juice, Simple Syrup	\$125
<b>Blood Orange Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Orange Infused Texas Vodka, Orange Liqueur, Blood Orange Perfect-Puree, Orange Juice, Cranberry Juice	\$125
<b>Citrus Martini</b> <i>Served in Mini Martini Glass with Sugar Rim</i> Texas Lemon Vodka, Orange Liqueur, Fresh Lemon Juice, Simple Syrup	\$125
<b>French Martini</b> <i>Served in Mini Martini Glass</i> Vanilla Vodka, Pineapple Juice, Black Currant Liqueur, Simple Syrup	\$125
<b>Rick's Perfect Manhattan</b> <i>Served in Mini Martini Glass</i> Texas Bourbon, Sweet Vermouth, Dry Vermouth, Angostura Bitters. Port-Infused Maraschino Cherry	\$185

## *Margaritas*

*Each Selection Yields 15, 4oz. Margaritas on the Rocks  
Served in Rocks Glass*

<b>Grand Margarita</b> Citrus-Infused Tequila, Orange Liqueur, Orange Juice, Lime Juice, Agave Nectar, Citrus Zest Salt Rim, Citrus Wheel	\$145
<b>Seasonal Market Margaritas</b>	\$145
<b>Spring: Strawberry</b> Strawberry-Infused Tequila, Strawberry Puree, Lemon Juice, Agave Nectar, Seasonal Herb from Water Boy Farms, Lime Wedge	
<b>Summer: Coconut Lime</b> Silver Tequila, Orange Liqueur, Coconut Cream, Coconut Milk, Lime Juice, Agave Nectar, Shaved Coconut & Lime Zest Salted Rim, Seasonal Flower from Water Boy Farms	
<b>Fall: Apple Cinnamon</b> Red Apple & Cinnamon Stick-Infused Reposado Tequila, Lime Juice, Agave Nectar, Spiced Apple Cider, Cinnamon Sugar Rim	
<b>Winter: Charred Lemon</b> Charred Lemon-Infused Tequila, Lemon Juice, Orange Liqueur, Lemon Peel Simple Syrup, Lemon Wheel, Seasonal Herbs from Water Boy Farms	