



# Rick's CHOPHOUSE

## *Restaurant Week Menu*

### *Soup or Salad*

*Wine Pairing: Geyser Peak Sauvignon Blanc*

#### **Chophouse Salad**

Julienne Spinach, Romaine, Iceberg, Radicchio with Smoked Turkey, Bacon, Tomatoes, Cucumber, Roasted Corn, Pinto Beans, Hearts of Palm, Scallions, Pepper Jack Cheese in a Lemon-Herb Ranch

#### **Caesar**

Romaine, Creamy Caesar dressing, Parmesan, Cornbread Croutons

#### **Wedge of Iceberg**

Creamy Blue Cheese dressing, Tomatoes, Cucumber, Bacon and Scallions

#### **Spinach**

Baby Spinach, Red Onions, White Cheddar, Bacon Vinaigrette

#### **Field Greens**

Spiced Texas Pecans, Tomato, Maytag Blue Cheese Vinaigrette

#### **Cup of Corn & Poblano Chowder**

#### **Cup of Asparagus Bisque**

### *Entrees*

#### **Salmon**

Pistachio Crusted, Creamy Potato Salad, Local Petit Greens, Lemon Dressing  
*Wine Pairing: McPherson Cellars Viognier*

#### **Smoked Half Chicken**

All Natural Semi Boneless, Garlic and Herb Roasted Yukon Gold Potatoes, Baby Carrots and Squash, Lemon Thyme Jus  
*Wine Pairing: Esser Pinot Noir*

#### **Filet**

Beef Tenderloin, Celery Whipped Yukon Gold Potatoes, Green Beans, Roasted Garlic Red Wine Demi  
*Wine Pairing: J. Lohr Seven Oaks Cabernet Sauvignon*

### *Desserts*

#### **Texas Pecan Pie**

Whisky Chocolate Sauce and Vanilla Ice Cream  
*Wine Pairing: Graham's Six Grapes*

#### **Grandma's Key Lime Pie**

Meringue and Coffee Reduction  
*Wine Pairing: King Estate Vin Glace Pinot Gris "Ice Wine"*

*Wine Pairings: \$20 Per Person for a flight of wines*

#### **Signature Cocktail:**

##### **Grey Goose Pear Martini \$ 9**

Grey Goose Pear Vodka, Liquor 43, Sweet and Sour and a Splash of Lime, Shaken and Served 'Up'