

RICKERWIN'S

LEVEL TEN

STARTERS

EAST COAST OYSTERS 18/35
ON THE HALF SHELL
served on the half shell by the
half dozen or dozen

CRISPY CALAMARI 18
pickled okra, jalapenos,
lemon-horseradish aioli

TRUFFLE POTATO CROQUETTES 12
smoked paprika aioli

FRIED GREEN TOMATOES 14
LA crawfish fondue

KOREAN PORK BELLY 16
3-crispy lettuce wrap, pickled asian slaw,
crispy rice noodles, peanuts.

SHRIMP COCKTAIL 18
chilled tiger shrimp, horseradish,
cocktail sauce

CHARGRILLED OYSTERS 3 EACH
champagne butter, parmesan,
fine herbs, served with lemon

NOLA BBQ SHRIMP 19
jumbo shrimp, "crystal" butter
sauce, crouton

SOUP & SALAD

☉ SHE CRAB SOUP 10
crab, sherry

☉ PICKLED STRAWBERRY SALAD 10
champagne vinaigrette, black pepper
creme fraiche, smoked pecans

CAESAR SALAD 9/13
romaine hearts, classic dressing,
buttered croutons, parmigiano-reggiano

GAZPACHO 10
Watermelon cucumber, fresh tomatoes,
micro cilantro
add shrimp

☉ GOURMET GREENS 7/11
mixed greens, cranberries,
clemson blue cheese, slivered
almonds balsamic vinaigrette

THE WEDGE 8/12
iceberg lettuce, crumbled bacon,
grape tomatoes, clemson blue
cheese dressing and crumbles

☉ 3 COURSES FOR \$38

choose one from each category

SOUP/SALAD

GOURMET GREENS
SHE CRAB SOUP
CAESAR SALAD

ENTRÉE

GRILLED SALMON
4 OZ FILET
SHRIMP & GRITS

DESSERT

CRÈME BRÛLÉE
KEY LIME PIE
BROWNIE

STEAKS



As part of our commitment to excellence and sourcing the very best products, all of our beef is from Meats by Linz in Chicago including their nationally acclaimed, Linz Heritage Angus.

FILET MIGNON (7oz)	48	DRY-AGED DELMONICO RIBEYE (12oz)	55
FILET MIGNON (11oz)	62	DRY-AGED KANSAS CITY STRIP (16oz)	62
PRIME NEW YORK STRIP (14oz)	65		

SIGNATURE SURF & TURF

center cut filet mignon with choice of shrimp skewer
or company crab cake, market vegetables

(4oz) 42 (7oz) 62 (11oz) 75

ENHANCEMENTS

THE COMPANY CRAB CAKE	18	TRUFFLE CHIVE BUTTER	9
OSCAR STYLE	24	SEARED SCALLOPS	25
RICK'S BLACK & BLEU	5	NOLA BBQ SHRIMP	19
BEARNAISE SAUCE	4		

SIDES

GRILLED ASPARAGUS	MKT	ROASTED MUSHROOMS	11
CREAMED SPINACH	11	ONION RINGS	10
THREE CHEESE MACARONI	12	TWICE LOADED BAKED POTATO	9
SEASONED FRIES	10	CRISPY BRUSSELS	10
CHEESY MASHED POTATOES	11		

FRESH CATCH

THE COMPANY CRAB CAKES 36
fried green tomatoes, remoulade,
baby arugula, peach vinaigrette

AHI TUNA 27
bok choy, au poivre, pickled watermelon slaw

SEARED SCALLOPS 44
truffle beluga lentil, tomato beurre blanc

GRILLED SALMON 29
☉ creamed farro, fennel watercress salad,
blood orange vinaigrette

☉ SHRIMP & GRITS 23
lemon-leek sauce, lardons, roasted tomato,
mushrooms, creolaise

BLACKENED GROUPER 36
pesto alfredo pasta, toasted pine nuts, fresh basil

CHEF'S SPECIALTIES

HERB ROASTED CHICKEN 25
half chicken, sauteed corn and garden vegetables
roasted pepper coulis

SHORT RIB 37
sourcream chive mash, roasted mushroom demi,
hazlenut gremolata

LEVEL 10 BURGER 18
bacon jam, pepper jack cheese, roasted garlic reaper aioli,
served with fries

MUSHROOM RAVIOLI 26
sauteed spinach, calabrian peppers,
roasted mushrooms, fresh pecorino

PORK CARNITA 22
slow braised pork shoulder, tomato scallion rice,
black beans, roasted salsa verde, fresh cilantro lime crema