

# RICK ERWIN'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

**RF SHE CRAB SOUP 10**  
crab, sherry

**RF 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

**RF 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

## RF 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

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

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

**BLACKENED GROUPEL 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