

# RICK ERWIN'S™

## EASTSIDE

### STARTERS

**EAST COAST OYSTERS 18/35**  
ON THE HALF SHELL  
red wine mignonette, hot sauce,  
saltines

**CRISPY CALAMARI 16**  
lightly breaded, flash fried, frisee,  
pepperoncini, ginger-lime emulsion

**WAGYU BEEF CARPACCIO 14**  
crispy artichokes, arugula, parmigiano  
reggiano, capers

**SEAFOOD TOWER 60/120**  
shrimp cocktail, oysters, lobster,  
tuna tartar, ceviche, served with  
classic condiments

**SHRIMP COCKTAIL 18**  
chilled white shrimp, served with  
lemon and cocktail sauce

### SOUP & SALAD

**RE SHE CRAB SOUP 10**  
crab, sherry, nutmeg

**THE WEDGE 8/12**  
iceberg lettuce, smoked bacon,  
tomatoes, clemson blue cheese  
dressing, crispy onion ring

**GRILLED PEACH SALAD 9/13**  
campobello peaches, artisan  
greens, smoked blue cheese,  
candied pecans, pink peppercorn  
vinaigrette

**CHARCUTERIE & CHEESE 25**  
san guiseppi salamis, artisan cheese,  
prosciutto, country pâté, pickled okra,  
mostarda, honeycomb, crostini

**CRISPY OYSTERS 15**  
flash-fried, black pepper aioli,  
shallot gremolata

**BOURBON SUGAR PORK BELLY 13**  
house brined and slow roasted,  
pickled red onions

**TUNA TARTAR 16**  
yellow-fin tuna, sweet soy dressing,  
seaweed salad, sake pickles,  
crispy wonton

**BURATTA 16**  
heirloom tomato, fresh basil,  
EVOO, balsamic glaze

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

**RE CAESAR SALAD 9/13**  
romaine hearts, garlic bread-  
crumbs, white anchovies,  
parmigiano-reggiano dressing

### RE 3 COURSES FOR \$38

choose one from each category

#### SOUP/SALAD

BABY GREENS  
SHE CRAB SOUP  
CAESAR SALAD

#### ENTRÉE

ATLANTIC SALMON  
4OZ FILET  
ROASTED CHICKEN

#### DESSERT

CRÈME BRÛLÉE  
KEY LIME PIE

### STEAKS & CHOPS



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	CAROLINA BISON FILET (8oz)	52
FILET MIGNON (11oz)	62	HEART OF RIBEYE (8oz)	39
DRY-AGED DELMONICO RIB-EYE (16oz)	65	PRIME NEW YORK STRIP (14oz)	68
DOUBLE-CUT LAMB RACK	52	PORTERHOUSE FOR TWO (24oz)	95

### SIGNATURE SURF & TURF

center cut filet mignon with choice of NOLA shrimp skewer  
or company crab cake, whipped potatoes and asparagus

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

### ENHANCEMENTS

THE COMPANY CRAB CAKE	18	RICK'S BLACK & BLEU	5
COLD-WATER LOBSTER TAIL	25	HORSERADISH CREAM	3
OSCAR STYLE	24	BEARNAISE SAUCE	4
SEA SCALLOPS	25	TRUFFLE CHIVE BUTTER	9
SHRIMP SCAMPI	18	CARPETBAGGER	12

six jumbo fried oysters

### SIDES

GRILLED ASPARAGUS	MKT	HAND-CUT SEASONED FRIES	10
CHEESY WHIPPED POTATOES	11	MADEIRA MUSHROOMS	11
JUMBO ONION RINGS	10	TWICE BAKED POTATO	10
CREAMED SPINACH	11	SEASONAL VEGETABLES	9
FOUR-CHEESE MACARONI	8/12	ROASTED GARLIC BROCCOLINI	12

add lobster 19 add truffle 9

### CHEF'S SPECIALTIES

**FRESH CATCH MKT**  
ask your server for the chef's preparation

**SEARED SCALLOPS 42**  
bradford farms corn, local okra, field peas,  
heirloom tomato, fresh herbs

**RE ATLANTIC SALMON 29**  
wilted spinach, garlic roasted summer squash,  
heirloom tomato, chive oil

**AHI TUNA 32**  
wasabi-whipped potato, roasted shiitake & snow pea salad,  
sweet soy

**THE COMPANY CRAB CAKES 36**  
jumbo lump crab, corn relish, sweet potato shoestrings,  
lemon-herb aioli

**RE ROASTED CHICKEN 25**  
airline breast, rosemary-braised thigh, baby carrots,  
cippolini, wilted spinach, natural jus

**SEASONAL RAVIOLI 21**  
four cheese ravioli, spring peas, roasted mushrooms,  
prosciutto, light parmesan cream  
add sautéed shrimp or jumbo crab 11  
add grilled chicken breast 6

**PASTURE RAISED VEAL TENDERLOIN 36**  
roasted yellow potato, local beans & field peas,  
mushroom demi glaze

**ROASTED TOMATO PAPPARDELLE 17**  
artichoke hearts, tyger river farm basil,  
white wine, garlic butter  
add sautéed shrimp or jumbo crab 11  
add grilled chicken breast 6

**STEAKHOUSE BURGER 20**  
pasture raised brasstown beef, vidalia bacon jam, black  
truffle cheese, crisp lettuce, aioli, jumbo onion ring, fries

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 18% gratuity will be added to parties of six or more.