

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 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

PEACH BURRATA SALAD 14
baby arugula, speck prosciutto,
balsamic glaze

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	ENTRÉE	DESSERT
GOURMET GREENS	GRILLED SALMON	CRÈME BRÛLÉE
SHE CRAB SOUP	4OZ FILET	KEY LIME PIE
CAESAR SALAD	SHRIMP & GRITS	SORBET TRIO



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

STEAKS

FILET MIGNON (7oz)	48	CAROLINA BISON FILET (8oz)	52
FILET MIGNON (11oz)	62	DRY-AGED DELMONICO RIBEYE (16oz)	65
HEART OF RIBEYE (8oz)	39	DRY-AGED KANSAS CITY STRIP (16oz)	62

SIGNATURE SURF & TURF

center cut filet mignon with choice of NOLA bbq shrimp
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	SHRIMP SCAMPI	18

SIDES

GRILLED ASPARAGUS	MKT	ROASTED MUSHROOMS	11
CREAMED SPINACH	11	ONION RINGS	10
CHEESY MASHED POTATOES	11	TWICE LOADED BAKED POTATO	9
SEASONED FRIES	10	CRISPY BRUSSELS	10
FOUR-CHEESE MACARONI	8/12		
add lobster 19	add truffle 9		

CHEF'S SPECIALTIES

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

AHI TUNA 32
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
lardons, roasted tomato, mushrooms, creolaise

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

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

LAMB SHANK 38
potato butter curry, couscous salad,
pomegranate aus jus