

STARTERS

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

CRISPY CALAMARI 17
lightly breaded, flash fried, peppadew peppers, castelvetrano olives, roasted red pepper aioli

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

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

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

ESCARGOT 17
burgundy snails, roasted mushrooms, garlic butter, fresh herbs, crostini

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

ROASTED SQUASH SALAD 9
caramelized butternut squash, baby arugula, pumpkin seeds, goat cheese, hazelnut vinaigrette

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	ENTRÉE	DESSERT
GOURMET GREENS	ATLANTIC SALMON	CRÈME BRÛLÉE
SHE CRAB SOUP	4OZ FILET	KEY LIME PIE
CAESAR SALAD	FRIED CHICKEN	

RICK ERWIN'S™

EASTSIDE

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	HEART OF RIBEYE (8oz)	39
FILET MIGNON (11oz)	62	PRIME NEW YORK STRIP (14oz)	68
DRY-AGED DELMONICO RIB-EYE (16oz)	65	PORTERHOUSE FOR TWO (24oz)	95
CAROLINA BISON FILET (8oz)	52	BONE-IN FILET (12oz)	72

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		

STEAK TRIO 74

4oz Meats by Linz filet, 5oz Brasstown strip, 5oz wagyu ribeye cap, served with truffle salt, chimichurri, and roasted vegetables

CHEF'S SPECIALTIES

CHILEAN SEA BASS 52
basil-parmesan potato cake, roasted asparagus, truffle-champagne sauce

SEARED SCALLOPS 42
parsnip puree, crispy brussels sprouts, benton's bacon, balsamic butter

RE ATLANTIC SALMON 29
roasted squash, french beans, green olive tapenade

AHI TUNA 32
mediterranean spiced carrots, swiss chard, red wine

THE COMPANY CRAB CAKES 36
jumbo lump crab, sautéed spinach, celery root remoulade, chive oil

SEASONAL RAVIOLI 23
butternut squash ravioli, roasted squash, pecan cream, fried sage
add sautéed shrimp or jumbo crab 11
add grilled chicken breast 6

APPLE-BRAISED HERITAGE PORK OSSO BUCO 32
logan mills grits, bradford farm collards, apple gremolata, cider demi glace

RE BUTTERMILK FRIED CHICKEN 25
whipped potato, bradford farm collards, green tomato jam

GRILLED LAMB CHOPS 48
whipped potato, broccolini, rosemary jus

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.