

# 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**  
tomato bacon jam

**KOREAN PORK BELLY 16**  
3 hydro bibb wraps, pickled slaw,  
peanuts, micro cilantro

**SHRIMP COCKTAIL 18**  
chilled tiger shrimp, horseradish,  
cocktail sauce

**CHAR-GRILLED OYSTERS 3 EACH**  
champagne butter, parmesan,  
fine herbs, served with lemon

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

### SOUP & SALAD

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

**RE ROASTED BEET 13**  
baby arugula, chive goat cheese,  
balsamic vinaigrette

**COBB SALAD 12**  
chopped bacon, egg, cheddar cheese,  
tomato, ranch dressing  
add chicken 6  
add shrimp 11  
add salmon 18  
add filet 22

**RE 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

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

### RE 3 COURSES FOR \$38

choose one from each category

#### SOUP/SALAD

GOURMET GREENS  
SHE CRAB SOUP  
CAESAR SALAD

#### ENTRÉE

GRILLED SALMON  
4OZ FILET  
SHRIMP GNOCCHI

#### DESSERT

CRÈME BRÛLÉE  
KEY LIME PIE  
SORBET TRIO

### STEAKS



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.

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	CRISPY BRUSSELS	10
SEASONED FRIES	10	GARLIC BROCCOLINI	10
FOUR-CHEESE MACARONI	8/12	COLLARD GREENS	11
add lobster 19 add truffle 9			

### CHEF'S SPECIALTIES

**THE COMPANY CRAB CAKES 36**  
truffle cream corn, pea shoots, micro arugula

**SESAME CRUSTED TUNA 32**  
soba noodle salad, watermelon radish,  
scallion, soy balsamic

**BERKSHIRE PORK CHOP 28**  
mash potatoes, roasted hot honey carrots,  
warm apple chutney

**RE SHORT RIB 38**  
creamy polenta, smoked gouda,  
mushroom demi, crispy onions

**GRILLED SWORDFISH 30**  
charred eggplant puree, red pepper chutney,  
warm couscous salad, basil oil

**VENISON LOIN 32**  
celeriac puree, brussels, cherry demi,  
crispy shallots

**RE GRILLED SALMON 26**  
garlic-lemon caper sauce, asparagus,  
roasted red pepper, quinoa

**SEARED SCALLOPS 38**  
crispy pork belly, sweet potato risotto,  
foster peach chutney, micro arugula

**AIRLINE CHICKEN BREAST 25**  
garlic haricot verts, thyme-roasted bliss potatoes,  
chicken gravy

**SHRIMP GNOCCHI 28**  
pan-seared tomatoes, garlic, pesto sauce,  
parmesan, fresh basil

**SEAFOOD RAVIOLI 38**  
ricotta stuffed, lobster, shrimp,  
chorizo, chorizo tomato ragu