

## 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 \$42**  
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\*



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)	49	WET-AGED DELMONICO RIB-EYE (12oz)	55
FILET MIGNON (11oz)	64	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) 63 (11oz) 76

## 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\* 32**  
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.