

## STARTERS

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

**CRISPY CALAMARI 17**  
lightly breaded and fried,  
pepperoncini, basil oil, tomato coulis

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

**SEAFOOD TOWER 75/150**  
shrimp cocktail, oysters, lobster,  
steamed dungeness crab,  
served with classic condiments

## SOUP & SALAD

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

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

**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	RICK'S FRIED CHICKEN	KEY LIME PIE
CAESAR SALAD	PORCINI TORTOLLONI	
	4OZ FILET	

\*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.

# 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	NEW ZEALAND ELK LOIN (8oz)	52

### 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	ROASTED BABY CARROTS	11
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

**FRESH CATCH\* MKT**  
ask your server for today's preparation

**CHILEAN SEA BASS 52**  
asparagus, roasted mushrooms, fingerling potato,  
golden beet butter

**SEARED SCALLOPS 42**  
peas & carrots, crispy prosciutto, truffle salt

**RE ATLANTIC SALMON\* 34**  
whole grain risotto, broccolini, rhubarb gastrique

**THE COMPANY CRAB CAKES 36**  
smoked gouda grits, green tomato salsa verde,  
crispy onions

**RE PORCINI TORTOLLONI 28**  
roasted mushrooms, black truffle cream, fried sage, shaved  
parmigiano reggiano

**ROSEMARY BRAISED LAMB SHANKS\* 42**  
whipped potato, roasted baby carrots, cippolini,  
cabernet reduction

**RE RICK'S FRIED CHICKEN 28**  
marinated in buttermilk, herbs, & spices;  
four cheese mac 'n cheese, bacon braised kale,  
green tomato jam

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