

## 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

**HEIRLOOM BRUSCHETTA 14**

pesto ricotta spread, balsamic glaze, micro basil

**DUCK TACOS 14**

sweet soy, homemade pickles, cilantro napa slaw

## SOUP & SALAD

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

**GREEK SALAD 8/12**

artisan greens, goat feta, pepperoncini, red onions, heirloom tomatoes, red wine vinaigrette

**COBB SALAD 12**

chopped bacon, egg, cheddar cheese, tomato, ranch dressing

add chicken 6

add shrimp 11

add salmon 18

add filet 22

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

**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

# RICK ERWIN'S™

## LEVEL TEN

## 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 RIBEYE (12oz)	55
FILET MIGNON (11oz)	64	DRY-AGED DELMONICO RIBEYE (16oz)	65
PORTERHOUSE (24 oz)	95	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) 63 (11oz) 76

## ENHANCEMENTS

THE COMPANY CRAB CAKE	18	BEARNAISE SAUCE	4
OSCAR STYLE	24	TRUFFLE CHIVE BUTTER	9
SEARED SCALLOPS	25	MONTREAL GARLIC BUTTER	4
NOLA BBQ SHRIMP	19	ROSEMARY BLUE BUTTER	5
RICK'S BLACK & BLEU	5	MARSALA ONIONS	4

## SIDES

GRILLED ASPARAGUS	12	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	LOCAL COLLARD GREENS	11
add lobster 19			
add truffle butter 9			

## CHEF'S SPECIALTIES



**THE COMPANY CRAB CAKE SALAD 28**  
blood orange vinaigrette, fresh artisan mix greens, pomegranate, blood orange, raspberries

**SESAME CRUSTED TUNA\* 32**

soba noodle salad, watermelon radish, scallion, soy balsamic

**CHEESE TORTELLINI 26**

fennel seed sausage, mixed mushrooms, creamy tomato, baby spinach, fresh reggiano parmesan

**SEARED DUCK BREAST\* 28**

orange carrot ginger purée, sautéed maple soy brussel sprouts, shiitake mushrooms, sesame seeds

**VEAL MILANESE 25**

fresh kale salad, heirloom tomatoes, balsamic vinaigrette, parmigiano reggiano, caramelized marsala onions

**RF GRILLED SALMON\* 32**

garlic-lemon caper sauce, asparagus, roasted red pepper, quinoa

**SEARED SCALLOPS\* 38**

saffron risotto, fresh peas, lemon butter pepper drops, parmesan cheese, micro arugula

**AIRLINE CHICKEN BREAST 26**

spring vegetable medley, sautéed kale, chicken jus

**RF SHRIMP GNOCCHI 28**

pan-seared tomatoes, garlic, pesto sauce, parmesan, fresh basil

**SEARED SNAPPER 28**

crispy skin, sopa de verduras, charred corn, cotija cheese, fresh cilantro, lime

## RF 3 COURSES FOR \$42

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  
VANILLA ICE CREAM