

RICK ERWIN'S™

GREER

STARTERS

FRIED OYSTERS 15

house pickled peppers, black pepper aioli

FRIED GREEN TOMATOES 12

goat cheese, arugula, pimiento ranch

GREEN CURRY MUSSELS 13

coconut, thai green curry, dry chile, scallion

SHRIMP COCKTAIL 18

chilled white shrimp, lemon, cocktail sauce

JALAPEÑO CANDIED BACON 16

jalapeño brown sugar, horseradish pickles

TUNA POKE 17

hand-diced fresh tuna, avocado, soy, wasabi aioli, gaufrette chips

CRISPY CALAMARI 17

lightly breaded and fried, peppadew peppers, castlevetrano olives, harissa aioli

SOUP & SALAD

SHE CRAB SOUP 10

blue crab, nutmeg, chives, sherry

CAESAR SALAD 9/13

chopped romaine hearts, garlic croutons, white anchovies, parmigiano-reggiano, house dressing

CHILLED ICEBERG WEDGE 8/12

maple smoked bacon, clemson blue cheese, tomatoes, chives, crispy onions

GOURMET GREENS 7/11

tyger river farms lettuce, cranberries, clemson blue cheese, toasted almonds, balsamic

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) 52

FILET MIGNON (11oz) 65

DRY-AGED DELMONICO RIB-EYE (16oz) 65

WET-AGED DELMONICO RIB-EYE (12oz) 55

PRIME NEW YORK STRIP (14oz) 68

NEW ZEALAND ELK LOIN (8oz) 52

SIGNATURE SURF & TURF*

center cut filet mignon with choice of NOLA shrimp or company crab cake, whipped potatoes and asparagus

(4oz) 42 (7oz) 66 (11oz) 78

CHEF'S SPECIALTIES

VEAL SHORT RIB TAGLIATELLE 28

braised veal, tomato, garlic, tyger river farms basil, fresh pasta

ATLANTIC SALMON 32

spring pea & fresh herb farro, broccolini, green olive

SEARED SCALLOPS 42

okra & field pea succotash, sweet corn, lobster butter

THE COMPANY CRAB CAKES 36

corn relish, green tomato salsa verde, crispy onions

SHRIMP & GRITS 27

jumbo white shrimp, iberico chorizo, roasted tomato soffrito, white wine, fresh herbs

RICK'S FRIED CHICKEN 28

marinated in buttermilk, herbs, & spices, four cheese mac 'n cheese, bacon braised NC kale, green tomato jam

SESAME CRUSTED TUNA 33

sesame green beans, soy roasted shiitake, wasabi aioli

GRILLED LAMB CHOPS 45

whipped potatoes, grilled asparagus, rosemary demi glace

STEAKHOUSE BURGER* 21

8oz pasture raised local beef, smoked cheddar, candied bacon, fried onions, local lettuce, aioli, hand cut fries



3 COURSES FOR \$42

choose one from each category

SOUP/SALAD

GOURMET GREENS

SHE CRAB SOUP

CAESAR SALAD

ENTRÉE

ATLANTIC SALMON

4OZ FILET

FRIED CHICKEN

DESSERT

CAPPUCCINO -
CREME BRÛLÉE

KEY LIME PIE

ENHANCEMENTS

THE COMPANY CRAB CAKE 18

COLD-WATER LOBSTER TAIL 25

OSCAR STYLE 24

SEA SCALLOPS 25

CARPETBAGGER *six jumbo fried oysters* 12

SHRIMP SCAMPI 18

RICK'S BLACK & BLEU 5

HORSERADISH CREAM 3

BEARNAISE SAUCE 4

TRUFFLE CHIVE BUTTER 9

SIDES

GRILLED ASPARAGUS 14

WHIPPED POTATOES AU GRATIN 11

GARLIC BROCCOLINI 12

CREAMED SPINACH 11

MAC 'N CHEESE 12

LOBSTER MAC 'N CHEESE 31

HAND-CUT FRIES 10

MARSALA MUSHROOMS 11