

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)	52	WET-AGED DELMONICO RIBEYE (12oz)	55
FILET MIGNON (11oz)	65	DRY-AGED DELMONICO RIBEYE (16oz)	65
CAROLINA BISON FILET (8 oz)	55	DRY-AGED KANSAS CITY STRIP (16oz)	62
PORTERHOUSE (24 oz)	95	PRIME COWBOY RIBEYE (20 oz)	99

SIGNATURE SURF & TURF*

center cut filet mignon with choice of NOLA bbq shrimp
or company crab cake, market vegetables

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

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
brussels 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	ENTRÉE	DESSERT
GOURMET GREENS	GRILLED SALMON	CRÈME BRÛLÉE
SHE CRAB SOUP	4OZ FILET	KEY LIME PIE
CAESAR SALAD	SHRIMP GNOCCHI	VANILLA ICE CREAM

*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.