

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)	52	WET-AGED DELMONICO RIB-EYE (12oz)	55
FILET MIGNON (11oz)	65	PRIME NEW YORK STRIP (14oz)	68
DRY-AGED DELMONICO RIB-EYE (16oz)	65	CAROLINA BISON FILET (8oz)	52
PRIME COWBOY RIBEYE			
	(20 oz)	99	

SIGNATURE SURF & TURF*

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

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

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	SUMMER RATATOUILLE	12
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

GRILLED LAMB CHOPS 45
whipped potatoes, fire roasted asparagus,
rosemary demi glace

SEARED SCALLOPS 42
summer ratatouille, fresh herb purée

RE ATLANTIC SALMON* 34
herb roasted red potatoes, haricot vert,
heirloom tomato olivata

THE COMPANY CRAB CAKES 36
applewood bacon creamed corn,
Bradford Farms fried okra

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

SESAME CRUSTED TUNA 33
batter fried broccolini, roasted shiitake, wasabi aioli

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