

# RICKERWIN'S™

## EASTSIDE

### STARTERS

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

**CRISPY CALAMARI 19**  
fresh, lightly breaded and flash fried,  
cherry peppers, tomato-basil sauce

**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

**SHRIMP COCKTAIL 18**  
chilled white shrimp,  
served with lemon and cocktail sauce

**CHARCUTERIE & CHEESE 25**  
san guiseppi salamis, local cheeses,  
prosciutto, country pâté, pickled-  
vegetable, mostarda, honeycomb, crostini

**FRIED GREEN TOMATOES 12**  
arugula, goat cheese, red pepper ranch

**CRISPY OYSTERS 18**  
black pepper aioli, shallot gremolata

**BURRATA & CARMELIZED PEAR 17**  
prosciutto, baby arugula, almonds,  
balsamic, olive oil

### 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	TORTOLLONI	
	4OZ FILET	



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.

### STEAKS\*

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, company crab cake,  
whipped potatoes and asparagus

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

with broiled or fried lobster tail +20

### ENHANCEMENTS

THE COMPANY CRAB CAKE	18	RICK'S BLACK & BLEU	5
COLD-WATER LOBSTER TAIL	30	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	7
CHEESY WHIPPED POTATOES	11	MADEIRA MUSHROOMS	11
JUMBO ONION RINGS	10	TWICE BAKED POTATO	10
CREAMED SPINACH	11	BATTER FRIED BROCCOLINI	12
FOUR-CHEESE MACARONI	8/12	HONEY-SHISHITO BRUSSELS SPROUTS	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**  
cauliflower fregola, fried broccolini, fresh herbs, hazlenut

**RE BOURBON GLAZED ATLANTIC SALMON\* 32**  
sautéed spinach, cranberry-pecan sweet potato hash

**RE CRAB CAKES FOR A CAUSE 36**  
two jumbo lump crab cakes, sautéed spinach,  
celery root remoulade, chive oil  
*A portion of sales of all Company Crab Cakes is donated to  
Meals on Wheels to help feed our homebound neighbors.*

**RE BUTTERNUT SQUASH TORTOLLONI 25**  
sweet potato, pecan cream, fried sage

**CHILEAN SEA BASS 52**  
basil-parmesan potato cake, roasted asparagus,  
truffled champagne cream

**RICK'S FRIED CHICKEN 28**  
**RE** marinated in buttermilk, herbs, & spices;  
four cheese mac 'n cheese, crispy brussels,  
house pepper jelly

**BOUILLABAISSE 39**  
lobster, shrimp, fish, mussels, calamari, tomatoes, onions,  
saffron butter broth

**STEAKHOUSE BURGER\* 18**  
pasture raised brasstown beef, vidalia bacon jam, black  
truffle cheese, crisp lettuce, aioli, jumbo onion ring, fries

\*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.