

RICK ERWIN'S™

GREER

STARTERS

FRIED OYSTERS 18

house pickled peppers, black pepper aioli

FRIED GREEN TOMATOES 12

goat cheese, arugula, pimiento ranch

MUSSELS AL DIABLO 14

PEI mussels, herbs, white wine, garlic, spicy tomato soffrito

SHRIMP COCKTAIL 18

chilled white shrimp, lemon, cocktail sauce

BOURBON GLAZED BACON 16

thick cut in house, red onion, horseradish pickles

TUNA TARTARE 17

avocado, sesame, sweet soy, sriracha

CRISPY CALAMARI 19

fresh, 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

FILET MIGNON (7OZ)	55
FILET MIGNON (11OZ)	72
DRY-AGED DELMONICO RIB-EYE (16OZ)	72
WET-AGED DELMONICO RIB-EYE (12OZ)	56
PRIME NEW YORK STRIP (14OZ)	74
NEW ZEALAND ELK LOIN (8OZ)	52

SIGNATURE SURF & TURF*

center cut filet mignon, company crab cake, whipped potatoes and asparagus

(4oz) 44 (7oz) 69 (11oz) 83

with broiled or fried lobster tail +20

CHEF'S SPECIALTIES

VEAL SHORT RIB TAGLIATELLE 28

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

ATLANTIC SALMON 32

butternut squash purée, sautéed spinach, green olive tapenade

SEARED SCALLOPS 38

cauliflower purée, crispy brussels, bacon jam, fried arugula



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.

SHRIMP & GRITS 27

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

RICK'S FRIED CHICKEN 28

mac & cheese, crispy brussels, tomato jam

SESAME CRUSTED TUNA 33

batter fried broccolini, cucumber salad, lemon ponzu

GRILLED LAMB CHOPS 45

whipped potatoes, grilled asparagus, rosemary demi glace

STEAKHOUSE BURGER* 18

8oz pasture raised local beef, smoked cheddar, candied bacon,



3 COURSES FOR \$42

choose one from each category

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	ATLANTIC SALMON	CREME BRÛLÉE
SHE CRAB SOUP	4OZ FILET	KEY LIME PIE
CAESAR SALAD	FRIED CHICKEN	

ENHANCEMENTS

THE COMPANY CRAB CAKE	18	SHRIMP SCAMPI	18
COLD-WATER LOBSTER TAIL	30	RICK'S BLACK & BLEU	5
OSCAR STYLE	24	HORSERADISH CREAM	3
SEA SCALLOPS	25	BEARNAISE SAUCE	4
CARPETBAGGER <i>six jumbo fried oysters</i>	12	TRUFFLE CHIVE BUTTER	9

SIDES

GRILLED ASPARAGUS	14	CREAMED SPINACH	11	HAND-CUT FRIES	7
WHIPPED POTATOES AU GRATIN	11	MAC 'N CHEESE	12	MARSALA MUSHROOMS	11
CRISPY BRUSSELS SPROUTS	12	LOBSTER MAC 'N CHEESE	31	FRIED BROCCOLINI	12