

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)	55	WET-AGED DELMONICO RIB-EYE (12oz)	56
FILET MIGNON (11oz)	72	PRIME NEW YORK STRIP (14oz)	74
DRY-AGED DELMONICO RIB-EYE (16oz)	72	CAROLINA BISON FILET (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

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
		<small>six jumbo fried oysters</small>	

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	GARLIC SAUTEED BROCCOLINI	12
ZAATAR ROASTED BABY CARROTS	12	HONEY-SHISHITO BRUSSELS SPROUTS	12
FOUR-CHEESE MACARONI	8/12	PARMESAN-HERB FINGERLINGS	10

add lobster 19

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, frisee, 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, pickled-vegetable, mostarda, honeycomb, crostini

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

CRISPY OYSTERS 18
black pepper aioli, shallot gremolata

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

CAPRESE 14
siano fior di latte mozzarella, heirloom tomato, tyger river farms basil, balsamic syrup, EVOO

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
BABY GREENS	ATLANTIC SALMON	CRÈME BRÛLÉE
SHE CRAB SOUP	COQ AU VIN	KEY LIME PIE
CAESAR SALAD	GNOCCHI	
	4OZ FILET	

STEAK TRIO* 74

4oz Meats by Linz filet, 5oz Brasstown strip, 5oz australian gold wagyu, 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 38
candied squash puree, maitake mushrooms, broccolini, bacon jam

RE ROSEMARY-PISTACHIO CRUSTED SALMON* 32
cauliflower puree, crispy brussels, shishito honey, pistachio pesto

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 PUMPKIN GNOCCHI 25
roasted mushrooms, broccolini, baby carrots, garlic butter sauce, fried sage

CIOPPINO 42
shrimp, dungeness crab, clams, seared fish, tomato-fennel broth, baguette

RE COQ AU VIN 27
red wine braised leg & thigh, roasted breast, garlic mash, baby carrots, cippolini, red wine sauce

ROASTED DUCK BREAST 38
garlic-herb fingerlings, french horn mushrooms, frisee, tart cherry gastrique

STEAKHOUSE BURGER* 18
pepper jack, lettuce, bacon jam, crispy onions, aioli

*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.