

RICK ERWIN'S™

GREER

STEAKS & CHOPS*



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 (7 oz)	55	LINZ HERITAGE NY STRIP (12 oz)	56
FILET MIGNON (11 oz)	72	PRIME NY STRIP (14 oz)	74
CAROLINA BISON FILET (8 oz)	55	WET-AGED DELMONICO RIBEYE (12 oz)	56
GRILLED LAMB CHOPS <i>served with red wine demi glaze</i>	39	DRY-AGED DELMONICO RIBEYE (16 oz)	72

ENHANCEMENTS

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

SIDES

GRILLED ASPARAGUS	MKT	FIVE-CHEESE WHIPPED POTATOES	11
CREAMED SPINACH	11	MARSALA MUSHROOMS	11
GARLIC HERB BROCCOLINI	12	WESTEND AU GRATIN POTATOES	12
HAND CUT FRIES	7	BEER BATTERED ONION RINGS	10
PARMESAN-HERB FINGERLING	10	CRISPY BRUSSELS <i>red pepper bacon jam</i>	10
MAC 'N CHEESE <i>add lobster \$19</i>	12		

STARTERS

CRISPY CALAMARI 19
fresh, lightly breaded & fried,
peppadew peppers, horserashish pickles,
harissa aioli

SHRIMP COCKTAIL 18
chilled white shrimp,lemon,
cocktail sauce

EAST COAST OYSTERS* 18/35
served on the half shell by the
half-dozen or dozen

SAGANAKI 16
kasseri cheese, cognac, lemon,
toasted baguette

FRIED OYSTERS 18
house pickles peppers, black pepper aioli

OYSTERS ROCKAFELLER 18
creamed spinach, bacon,
five cheese blend

CARPACCIO* 16
horseradish cream, herb aioli, pickled
onion, crostini

FRIED GREEN TOMATOES 12
goat cheese, arugula, pimento ranch

BOURBON GLAZED BACON 16
thick cut in house, pickled red onion,
horseradish pickles,
gogujang BBQ sauce

SOUP & SALAD

RE SHE CRAB SOUP 10
blue crab, nutmeg, chives, sherry

RE CAESAR SALAD 9/13
chopped romaine hearts, garlic croutons,
parmigiano-reggiano, white anchovies,
house dressing

BURRATA 14
heirloom tomato, tyger river farms basil,
balsamic syrup, olive oil

RE GOURMET GREENS 7/11
tyger river farms lettuce, cranberries,
clemson blue cheese,
toasted almonds, balsamic

THE WEDGE 8/12
iceberg lettuce, maple smoked bacon,
clemson blue cheese, tomatoes, chives,
crispy onions

RE 3 COURSES FOR \$42

CHOOSE ONE FROM EACH CATEGORY

SOUP/SALAD
GOURMET GREENS
SHE CRAB SOUP
CAESAR SALAD

ENTRÉE
FRIED CHICKEN
ATLANTIC SALMON
4 OZ FILET

DESSERT
CRÈME BRÛLÉE
KEY LIME PIE

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 SPECIALTIES



CRAB CAKES FOR A CAUSE 36
two jumbo lump crab cakes, lobster creamed corn,
arugula, remoulade
*A portion of sales of all Company Crab Cakes is donated to
Meals on Wheels to help feed our homebound neighbors.*

RE HERB CRUSTED ATLANTIC SALMON* 32
chorizo dirty rice, vin-blanc

SHRIMP & GRITS 27
jumbo white shrimp, iberico chorizo,
roasted tomato soffrito, white wine, fresh herbs

SEARED SCALLOPS 38
butternut squash risotto, bacon jam

RE FRIED CHICKEN 28
joyce farms half chicken, bradford collards,
hot honey glaze

GRILLED SWORDFISH 39
blue cheese crust, garlic-herb fingerlings, french onion jus

VEAL SHORT RIB TAGLIATELLE 28
braised veal, tomato, garlic,
tyger river farms basil, french pasta

STEAKHOUSE BURGER* 18
8oz pasture raised local beef, smoked cheddar, candied bacon,
fried onions, local lettuce, aioli, hand cut fries

CHEESE TORTELLINI 26
roasted tomato, gorgonzola cream sauce, fresh basil
add chicken \$6 add shrimp \$11 add filet \$25

*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.