

# RICKERWIN'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)	55
PORTERHOUSE FOR TWO (24oz)	99	DRY-AGED KANSAS CITY STRIP (16oz)	68

### SIGNATURE SURF & TURF\*

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

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

substitute 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	MADEIRA MUSHROOMS	12
CHEESY WHIPPED POTATOES	12	SMOKED BEETS	9
CREAMED SPINACH	12	<small>orange chardonnay dressing</small>	
HAND-CUT SEASONED FRIES	8	HONEY-SHISHITO BRUSSELS SPROUTS	13
FIVE-CHEESE MACARONI	13	PARMESAN-HERB FINGERLINGS	11
<small>add lobster 19</small>		BEER BATTER ONION RINGS	13
		<small>zesty tomato aioli</small>	

### 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, sweet cherry peppers, tomato-basil sauce

**WAGYU BEEF CARPACCIO\* 14**  
crispy artichokes, arugula, parmigiano reggiano, capers

**SEAFOOD TOWER 85/170**  
shrimp cocktail, oysters, lobster, steamed king crab, served with classic condiments

**SOUTHERN SHRIMP SCAMPI 18**  
south coast wine broth  
poached shrimp, lobster tomato bisque, cilantro, garlic toast

**DASHI BRAISED PORK BELLY 19**  
mushroom braised belly, hoisin BBQ glaze, watermelon, avocado, cilantro, passion fruit gastrique

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

### SOUP & SALAD

**RE SHE CRAB SOUP 10**  
crab, sherry, nutmeg

**THE WEDGE 9**  
iceberg lettuce, smoked bacon, tomatoes, clemson blue cheese dressing, crispy onions

**SMOKED BEET SALAD 14**  
toasted pistachio, goat cheese, arugula, pickled onion, orange chardonnay dressing

**RE GOURMET GREENS 8**  
mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic vinaigrette

**RE CAESAR SALAD 10**  
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	NASHVILLE CHICKEN	KEY LIME PIE
CAESAR SALAD	4OZ FILET	

### STEAK TRIO\* 74

4oz Meats by Linz filet, 4oz bison filet, 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 44**  
cream corn, bacon jam, pickled red onion, chipotle pepper oil

**RE ATLANTIC SALMON\* 36**  
mediterranean crust, lemon herb cous cous, roasted carrots, wasabi cucumber dressing



**CRAB CAKES FOR A CAUSE 36**  
two jumbo lump crab cakes, lemon herb zucchini squash, pickled radishes, smokey cilantro lime aioli, lemon basil  
A portion of sales of all Company Crab Cakes is donated to Meals on Wheels to help feed our homebound neighbors.

**CHARBROILED CAULIFLOWER STEAK 24**  
tangy harissa pepper marinade, roasted tri color fingerlings, braised spinach, roasted red pepper, salsa verde

**BOUILLABAISSE 46**  
mussels, clams, lobster saffron broth, bucatini pasta

**RE NASHVILLE CHICKEN 24**  
buttermilk dill brine, texas pete flour, braised greens, dill remoulade, texas pete nashville sauce

**ROASTED DUCK BREAST 39**  
pan roasted crispy skin, red pepper puree, baby carrots, cherry and pepper jelly

**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.