

STARTERS

CRISPY CALAMARI 19
pickled okra, jalapenos,
marinara sauce

TRUFFLE POTATO CROQUETTES 12
smoked paprika aioli

FRIED GREEN TOMATOES 14
pimiento cheese, bacon

CHAR-GRILLED OYSTERS 3 EACH
champagne butter, parmesan,
fine herbs, served with lemon

NOLA BBQ SHRIMP 19
jumbo shrimp, "crystal" butter sauce,
crouton

SOUP & SALAD

SHE CRAB SOUP 10
crab, sherry

BURRATA 20
speck prosciutto, heirloom tomatoes,
balsamic glaze, pesto

COBB SALAD 12
chopped bacon, egg, cheddar cheese,
tomato, ranch dressing
add chicken 9
add shrimp 11
add salmon 18
add filet 25

EAST COAST OYSTERS 18/35
ON THE HALF SHELL*
served on the half shell by the
half dozen or dozen

SHRIMP COCKTAIL 18
chilled tiger shrimp, horseradish,
cocktail sauce

SEAFOOD TOWER* 85
1/2 lobster tail, oysters, alaskan king crab,
shrimp cocktail

GOURMET GREENS 8
mixed greens, cranberries,
clemson blue cheese,
sliced almonds, balsamic vinaigrette

THE WEDGE 9
iceberg lettuce, crumbled bacon,
grape tomatoes, clemson blue
cheese dressing and crumbles

CAESAR SALAD 10
romaine hearts, classic dressing,
buttered croutons, parmigiano-reggiano

RICK ERWIN'S™

LEVEL TEN

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 RIBEYE (12oz)	56
FILET MIGNON (11oz)	72	DRY-AGED DELMONICO RIBEYE (16oz)	72
LINZ HERITAGE NY STRIP (12oz)	56	PRIME NEW YORK STRIP (14oz)	74
PORTERHOUSE FOR TWO (24 oz)		99	

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

RICK'S BLACK & BLEU	5	OSCAR STYLE	24
BERNAISE SAUCE	4	SEARED SCALLOPS	25
TRUFFLE CHIVE BUTTER	9	NOLA BBQ SHRIMP	19
MONTREAL GARLIC BUTTER	4	BROILED LOBSTER TAIL	30
THE COMPANY CRAB CAKE	18	FRIED LOBSTER TAIL	30

SIDES

GRILLED ASPARAGUS	MKT	ROASTED MUSHROOMS	12
CREAMED SPINACH	12	ONION RINGS	11
CHEESY MASHED POTATOES	12	CRISPY BRUSSELS	11
SEASONED FRIES	8	FOUR-CHEESE MACARONI	13
AU GRATIN POTATOES	13	<i>add lobster 19 add truffle butter 9</i>	

CHEF'S SPECIALTIES



CRAB CAKES FOR A CAUSE 32
local seasonal succotash, cannellini beans, baby kale,
toasted poppy seed vinaigrette
A portion of sales of all Company Crab Cakes is donated to Meals on Wheels to help feed our homebound neighbors.

SHRIMP GNOCCHI 28
pan-seared tomatoes, garlic, pesto sauce,
parmesan, fresh basil

CHICKEN ROULADE 27
stuffed with goat cheese, crumbled pecan, lemon
zest, garlic, basil, served with herbed chicken jus,
whipped potatoes, baby carrots

G.F **CHIMICHURRI HANGER STEAK* 38**
fingerling potatoes, chimichurri sauce, baby arugula

G.F **PAN SEARED SALMON* 36**
bourbon and ginger glaze, root vegetable hash,
grilled asparagus

VEAL MILANESE 52
14 oz veal chop, buffalo mozzarella, angel hair pasta,
vodka sauce

FRESH CATCH MKT
ask your server for today's preparation

G.F **AHI TUNA* 32**
togarashi seared, roasted radish, baby bok choy,
sweet honey miso, mirin glaze

G.F **PAN SEARED SCALLOPS* 44**
lobster creamed corn, red pepper bacon jam

V **WILD MUSHROOM PORCINI RAVIOLI 30**
garlic butter escarole, exotic mushroom mix,
italian bread crumbs, lemon basil
add chicken 9
add shrimp 11
add lobster 19

G.F.= Gluten Free V=Vegetarian

**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.

3 COURSES FOR \$42

choose one from each category

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	PAN SEARED SALMON	CRÈME BRÛLÉE
SHE CRAB SOUP	4OZ FILET	KEY LIME PIE
CAESAR SALAD	SHRIMP GNOCCHI	