

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)	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
GOURMET 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 carolina 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 couscous, roasted carrots, wasabi cucumber dressing

RE 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 26
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.