

## 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	add lobster 19 add truffle butter 9	

## CHEF'S SPECIALTIES



**CRAB CAKES FOR A CAUSE 32**  
local seasonal succotash, cannellini beans, baby kale,  
bacon lardons, 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	