

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
RIBEYE FILET (8oz)	50	PORTERHOUSE FOR TWO (24oz)	99

SIGNATURE SURF & TURF*

center cut filet mignon, company crab cake, whipped potatoes and market vegetable

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

substitute broiled lobster tail +20

ENHANCEMENTS

THE COMPANY CRAB CAKE	18	HORSERADISH CREAM	3
COLD-WATER LOBSTER TAIL	30	BEARNAISE SAUCE	4
ADD 2 SCALLOPS	MKT	TRUFFLE CHIVE BUTTER	9
SHRIMP SCAMPI	18	CARPETBAGGER	12
RICK'S BLACK & BLEU	5	<small>six jumbo fried oysters</small>	

SIDES

GRILLED ASPARAGUS	MKT	KIMCHI GLAZED BRUSSELS	9
CHEESY WHIPPED POTATOES	12	<small>crushed cashews</small>	
CREAMED SPINACH	12	JALAPENO CORN BREAD	10
HAND-CUT SEASONED FRIES	8	ALLIUM RED SKINS	9
FIVE-CHEESE MACARONI	13	BEER BATTER ONION RINGS	13
<small>add lobster 19</small>		<small>zesty tomato aioli</small>	
MADEIRA MUSHROOMS	12	AU GRATIN POTATOES	13
		PUMPKIN SQUASH RISOTTO	13

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

SHRIMP COCKTAIL 18
south coast wine broth poached shrimp, cocktail sauce, lemon

WASABI DEVEILED EGGS 12
six soy sake marinated deveiled eggs, wasabi dijon filling, bacon, chives, sriracha

SOUP & SALAD

☞ SHE CRAB SOUP 10
crab, sherry, nutmeg

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

ASIAN CHICKEN SALAD 22
peanut marinated grilled chicken, spinach, pickled carrot, cranberry, cashews, sesame ginger vinaigrette

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

☞ CAESAR SALAD 10
romaine hearts, garlic breadcrumbs, white anchovies, parmigiano reggiano dressing

AUTUMN HARVEST SALAD 14
mixed greens, pear, goat cheese, pomegranate, apple cider vinaigrette

☞ 3 COURSES FOR \$49
choose one from each category

entrees will be served with roasted red skins, haricot vert, and a lemon beurre blanc

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	ATLANTIC SALMON	CRÈME BRÛLÉE
SHE CRAB SOUP	LEMON PEPPER CHICKEN	CHOCOLATE MOUSSE
CAESAR SALAD	SHRIMP & SCALLOPS	

*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.

FILET FLIGHT FOR TWO* 190

8oz carolina bison filet, 7oz center cut filet,
8oz ribeye filet, two sauces, two sides

CHEF'S SPECIALTIES

FRESH CATCH* MKT
ask your server for today's preparation

LOBSTER FETTUCCINE 46
lobster claw, housemade fettuccine, lobster basil cream sauce, asparagus, roasted tomato, parmigiano reggiano

PAN SEARED SCALLOPS MKT
bradford farms pumpkin risotto, spinach, maple chili glaze, fried sage

PAN SEARED ATLANTIC SALMON* 36
lemon confit fennel, tomato pesto, red pepper puree, chive oil



CRAB CAKES FOR A CAUSE 36
two jumbo lump crab cakes, charred corn succotash, cilantro, jalapeno creme fraiche
A portion of sales of all Company Crab Cakes is donated to Meals on Wheels to help feed our homebound neighbors.

SHEPHERD'S PIE 34
lamb bourguignon gravy, carrots, peas, crispy mash topping, jalapeno corn bread

RED WINE BRAISED SHORT RIB 48
red wine demi glace, cheddar polenta, market vegetable

SMOKED CHESHIRE PORK CHOP* 59
double bone, mesquite smoked pork chop, maple sweet potato mash, market vegetable, blueberry balsamic glaze

SOUTHERN BROIL 70
broiled lobster tail, 2 brown butter scallops, 3 blackened shrimp, herb roasted red skins, haricot vert, bearnaise

MUSHROOM GARLIC NOODLE 28
foraged mushrooms, crispy garlic, shallots, naked pasta lemon chive linguine, parmesan

LEMON PEPPER CHICKEN PASTA 33
two joyce farms chicken breasts, lemon pepper marinade, naked pasta lemon chive linguine, lemon cream sauce, fried capers

ALL AMERICAN BURGER* 19
double american slice, crispy bacon, local butter lettuce, tomato, fried onion ring, burger sauce