

# Steaks & Chops

FILET MIGNON   7 oz	-----	55
FILET MIGNON   11 oz	-----	72
CAROLINA BISON FILET   8 oz	-----	55
RIBEYE FILET   8 oz	-----	54
PRIME NEW YORK STRIP   14 oz	-----	78
WET-AGED DELMONICO RIBEYE   12 oz	---	58
DRY-AGED DELMONICO RIBEYE   16 oz	---	76
PORTERHOUSE FOR TWO   24 oz	-----	115

# Enhancements

The Company Crab Cake	-----	20
Cold-water Lobster Tail	-----	30
Seared Scallops (2)	-----	MKT
Oscar Style	-----	26
Shrimp Scampi	-----	18
Carpetbagger 6 jumbo fried oysters	-----	14
Rick's Black & Bleu	-----	5
Horseradish Cream	-----	3
Béarnaise Sauce	-----	4
Truffle Chive Butter	-----	9



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.

RE

## THREE for \$49

*entrées will be served with roasted red skins, haricots verts, and a lemon beurre blanc*

### SOUP/SALAD

Gourmet Greens  
She Crab Soup  
Caesar Salad

### ENTRÉE

Atlantic Salmon  
Lemon Pepper Chicken  
Shrimp & Scallops

### DESSERT

Crème Brûlée  
Chocolate Mousse

*Choose one from each course*

# Sommelier's Selections

## FEATURED RED ----- 75

### SOKOL BLOSSER PINOT NOIR

2021, Dundee Hills, OR

*bright notes of cherry and raspberry, touch of spice and earth tones*

## FEATURED WHITE ----- 45

### SOKOL BLOSSER PINOT GRIS

2022, Dundee Hills, OR

*aromas of pear tart and lemon curd, bright and fresh acidity with notes of citrus*



# RICK ERWIN'S™

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## EASTSIDE

### *Starters*

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<b>EAST COAST OYSTERS ON THE HALF SHELL*</b> red wine mignonette, hot sauce, saltines - - - - -	18/35
<b>CRISPY CALAMARI</b> fresh, lightly breaded and flash fried, sweet cherry peppers, tomato-basil sauce - - - - -	19
<b>WAGYU BEEF CARPACCIO*</b> crispy artichokes, arugula, parmigiano reggiano, capers - - - - -	14
<b>SHRIMP COCKTAIL</b> southcoast wine broth poached shrimp, cocktail sauce, lemon - - - - -	18
<b>WASABI DEVILED EGGS</b> six soy sake marinated deviled eggs, wasabi dijon filling, bacon, chives, sriracha - - - - -	12
<b>SEAFOOD TOWER*</b> shrimp cocktail, oysters, lobster, steamed king crab, served with classic condiments - - - - -	85/170

### *Soup & Salad*

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<b>SHE CRAB SOUP</b> lump crab, creamed sherry - - - - -	10
<b>AUTUMN HARVEST SALAD</b> mixed greens, pear, goat cheese, pomegranate, apple cider vinaigrette - - - - -	14
<b>THE WEDGE</b> iceberg lettuce, smoked bacon, tomatoes, clemson blue cheese dressing, crispy onions - - - - -	9
<b>ASIAN CHICKEN SALAD</b> peanut marinated grilled chicken, spinach, pickled carrot, cranberry, cashews, sesame ginger vinaigrette - - - - -	22
<b>GOURMET GREENS</b> mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic vinaigrette - - -	8
<b>CAESAR SALAD*</b> romaine hearts, garlic breadcrumbs, white anchovies, parmigiano reggiano dressing - - - -	10

*add chicken 9 | add shrimp 11 | add salmon 18 | add filet 25*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

# Signature Steak Features

<b>SIGNATURE SURF &amp; TURF*</b>	4 oz - - - - 44	<b>FILET FLIGHT FOR TWO*</b>	- - - - - 190
center cut filet mignon, company crab cake, whipped potatoes and seasonal vegetable	7 oz - - - - 69	8oz carolina bison filet, 7oz center cut filet, 8oz ribeye filet, two sauces, two sides	
	11 oz - - - - 83		

\*substitute broiled or fried lobster tail +20

## Entrees

<b>LOBSTER FETTUCCINE</b>	
lobster claw, housemade fettuccine, lobster basil cream sauce, asparagus, roasted tomato, parmigiano reggiano	----- 46
<b>PAN SEARED SCALLOPS</b>	
bradford farms pumpkin risotto, spinach, maple chili glaze, fried sage	----- MKT
<b>PAN SEARED ATLANTIC SALMON*</b>	
lemon confit fennel, tomato pesto, red pepper purée, chive oil	----- 36
<b>SHEPHERD'S PIE</b>	
lamb bourguignon gravy, carrots, peas, crispy mash topping, jalapeño corn bread	----- 34
<b>ALL AMERICAN BURGER*</b>	
american cheese, crispy bacon, local butter lettuce, tomato, fried onion ring, burger sauce	----- 19



**CRAB CAKES FOR A CAUSE** - - - - 42  
 two jumbo lump crab cakes, charred corn succotash, cilantro, jalapeño crème fraîche

*Rick Erwin Dining Group donates a portion of sales to local charities in our effort to impact our communities in a meaningful way*

<b>BRAISED SHORT RIB</b>	
red wine demi-glace, cheddar polenta, seasonal vegetable	----- 48
<b>SMOKED CHESHIRE PORK CHOP*</b>	
double bone, mesquite smoked pork chop, maple sweet potato mash, seasonal vegetable, blueberry balsamic glaze	----- 59
<b>SOUTHERN BROIL</b>	
broiled lobster tail, 2 brown butter scallops, 3 blackened shrimp, herb roasted red skins, haricots verts, béarnaise	----- 70
<b>MUSHROOM GARLIC NOODLE</b>	
foraged mushrooms, crispy garlic, shallots, naked pasta lemon chive linguine, parmesan	----- 28
<b>LEMON PEPPER CHICKEN PASTA</b>	
two joyce farms chicken breasts, lemon pepper marinade, naked pasta lemon chive linguine, lemon cream sauce, fried capers	----- 33

## Sides

<b>Grilled Asparagus</b>	----- market	<b>Kimchi Glazed Brussels</b>	----- 9
<b>Cheesy Whipped Potatoes</b>	----- 12	crushed cashews	
<b>Creamed Spinach</b>	----- 12	<b>Jalapeño Corn Bread</b>	----- 10
<b>Hand-cut Seasoned Fries</b>	----- 8	<b>Allium Red Skins</b>	----- 9
<b>Five-Cheese Macaroni</b>	----- 13	<b>Beer Batter Onion Rings</b>	----- 13
	add lobster \$19	zesty tomato aioli	
<b>Madeira Mushrooms</b>	----- 12	<b>Au Gratin Potatoes</b>	----- 13
		<b>Pumpkin Squash Risotto</b>	----- 13

\*18% gratuity will be added to parties of six or more.