

# Steaks & Chops

FILET MIGNON   7 oz	55
FILET MIGNON   11 oz	72
BISON RIBEYE   10 oz	55
GRILLED LAMB CHOPS <i>served with berry demiglace</i>	39
LINZ HERITAGE NEW YORK STRIP   12 oz	58
PRIME NEW YORK STRIP   14 oz	78
WET-AGED DELMONICO RIBEYE   12 oz	56
DRY-AGED DELMONICO RIBEYE   16 oz	76

## Enhancements

The Company Crab Cake	20
Cold-Water Lobster Tail	30
Seared Scallops (2)	25
Oscar Style	26
Carpetbagger 6 jumbo fried oysters	14
Shrimp Scampi	18
Rick's Black & Bleu	5
Béarnaise Sauce	4
Truffle Chive Butter	9
Horseradish Cream	3



*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

**SOUP/SALAD**  
Gourmet Greens  
She Crab Soup  
Caesar Salad

**ENTRÉE**  
Grilled Lamb Chops  
Atlantic Salmon\*  
Shrimp Truffle Pasta\*

**DESSERT**  
Crème Brûlée  
Key Lime Pie

*Choose one from each course*

## Sommelier's Selections

**FEATURED RED** 80  
EMBLEM CABERNET BY M. MONDAVI  
2021, Napa Valley, CA  
*flavors of deep red fruit, cassis, huckleberry and plum with notes of toffee on the finish*

**FEATURED WHITE** 40  
WHITEHAVEN SAUVIGNON BLANC  
2023, Marlborough, NZ  
*bright aromas of grapefruit and lemongrass, fresh acidity with notes of tropical fruits*



# RICKERWIN'S™

## GREER

### *Starters*

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#### **CRISPY CALAMARI**

fresh, lightly breaded & fried, peppadew peppers, horseradish pickles, harissa aioli - - - - - 19

#### **SHRIMP COCKTAIL**

chilled white shrimp, lemon, cocktail sauce - - - - - 18

#### **EAST COAST OYSTERS\***

served on the half shell by the half-dozen or dozen - - - - - 18/35

#### **PEI MUSSELS**

saffron sake emulsion, sofrito, baguette - - - - - 18

#### **FRIED OYSTERS**

house pickled peppers, black pepper aioli - - - - - 22

#### **OYSTERS ROCKEFELLER**

creamed spinach, bacon, five cheese blend - - - - - 18

#### **BEEF TARTARE\***

filet mignon, black garlic aioli, potato pave, cured egg yolk, crispy capers - - - - - 24

#### **FRIED GREEN TOMATOES**

goat cheese, arugula, pimento ranch - - - - - 12

#### **THICK CUT BACON**

pickled red onion, horseradish pickles, gochujang bbq sauce - - - - - 16

#### **CAROLINA MOON**

local brie-style cheese, french bread, brandy flambé - - - - - 18

### *Soup & Salad*

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#### **SHE CRAB SOUP**

lump crab, creamed sherry - - - - - 10

#### **POTATO LEEK SOUP\***

salmon belly gravlax, leek oil - - - - - 12

#### **THE WEDGE**

iceberg lettuce, maple smoked bacon, marinated tomatoes,  
clemson blue cheese, chives, crispy onions - - - - - 9

#### **GOURMET GREENS**

mixed greens, cranberries, clemson blue cheese, toasted almonds, balsamic - - - - - 8

#### **RICOTTA MELON SALAD**

house-made ricotta, duck prosciutto, seasonal melon, shaved fennel - - - - - 16

#### **CAESAR SALAD\***

romaine hearts, garlic croutons, 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 Feature

## SIGNATURE SURF & TURF\*

center cut filet mignon, company crab cake,  
whipped potatoes and asparagus

\*substitute broiled or fried lobster tail +20

4 oz - - - - 44

7 oz - - - - 69

11 oz - - - - 83

## Entrees

### ATLANTIC SALMON\*

dill beurre blanc, farro, slow roasted baby carrots, salmon “chicharrones” - - - - - 36

### SHRIMP & GRITS

jumbo white shrimp, andouilli sausage, roasted tomato soffrito, white wine, fresh herbs - - - - - 27

### SEARED SCALLOPS\*

parmesan risotto, sautéed spinach, pickled carrots, chive oil - - - - - 45

### FREE RANGE CHICKEN

joyce farms poulet rouge, savory bread pudding, cauliflower preparations, chicken jus - - - - - 29

### TRUFFLE PASTA\*

pappardelle, truffle beurre fondue, exotic mushrooms, cured egg yolk - - - - - 26

add chicken 9 | add shrimp 11 | add filet 25



### CRAB CAKES FOR A CAUSE - - - - 42

two jumbo lump crab cakes,  
lobster creamed corn, arugula, remoulade

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

## Sides

Grilled Asparagus - - - - -market

Creamed Spinach - - - - -12

Hand-Cut Fries - - - - - 8

add truffle \$3

Five-Cheese Macaroni - - - - - 13

add lobster \$19

Five-Cheese Whipped Potatoes - - - - - 12

Marsala Mushrooms - - - - - 12

West End Au Gratin Potatoes - - - - - 13

Beer Battered Onion Rings - - - - - 11

Crispy Brussels - - - - - 11

with horseradish cream

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