

Steaks

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|-----------------------------------|-------|----|
| FILET MIGNON 7 oz | ----- | 58 |
| FILET MIGNON 11 oz | ----- | 78 |
| PRIME NEW YORK STRIP 14 oz | ----- | 79 |
| PRIME DELMONICO RIBEYE 16 oz | ----- | 76 |
| DRY-AGED DELMONICO RIBEYE 16 oz | --- | 79 |

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 Butter | ----- | 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

SOUP/SALAD
Gourmet Greens
She Crab Soup
Caesar Salad

ENTRÉE
Atlantic Salmon
Airline Chicken
Shrimp & Linguine Pomodoro

DESSERT
Crème Brûlée
Chocolate Brownie

Choose one from each course

Sommelier's Selections

THE HILT ESTATE - - - - - 60
CHARDONNAY

2022, Santa Rita Hills, CA
Mango, green melon, honeysuckle, chamomile and wet gravel; precise and full of energy; elegantly fruit driven and lifted by piercing acidity

HOURLASS HG III - - - - - 70
PROPRIETARY RED

2022, Napa Valley, CA
Bright blackberries and blueberries, earthy notes, herbs, and forest floor; dark fruits and cocoa powder from French oak, figs, and fine tannins; big wine that can stand up to big steaks or silky-smooth to enjoy alone



RICK ERWIN'S™

EASTSIDE

Starters

EAST COAST OYSTERS ON THE HALF SHELL*

red wine mignonette, hot sauce, saltines ----- 18/35

CRISPY CALAMARI

fresh, lightly breaded and flash fried, sweet cherry peppers, tomato-basil sauce ----- 19

WAGYU BEEF CARPACCIO*

arugula, parmigiano reggiano, capers ----- 16

BRUSCHETTA

mixed greens, baguette, basil oil, diced heirloom tomatoes, fresh mozzarella, marinara ---- 14

SHRIMP COCKTAIL

lightly poached shrimp, cocktail sauce, lemon ----- 18

SOUTHERN DEVILED EGGS

bacon, chives ----- 12

SEAFOOD TOWER*

shrimp cocktail, oysters, lobster, steamed king crab, served with classic condiments ----- 85/170

Soup & Salad

SHE CRAB SOUP

lump crab, creamed sherry ----- 10

FRENCH ONION SOUP

caramelized onions, topped with broiled mozzarella and croutons ----- 10

THE WEDGE

iceberg lettuce, smoked bacon, tomatoes,
clemson blue cheese dressing, crispy onions ----- 10

ITALIAN SALAD

mixed greens, prosciutto, capicola salami,
sliced olives, oil and vinegar, parmesan reggiano ----- 14

GOURMET GREENS

mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic vinaigrette ---- 9

CAESAR SALAD*

romaine hearts, garlic breadcrumbs, white anchovies, parmigiano reggiano dressing ----- 10

add chicken 10 | add shrimp 11 | add salmon 18 | add filet 26

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

Signature Steak Features

SIGNATURE SURF & TURF* 4 oz - - - - -45
 center cut filet mignon, company crab cake, 7 oz - - - - -72
 whipped potatoes and asparagus 11 oz - - - - -86
 *substitute broiled or fried lobster tail +20

TOMAHAWK RIBEYE FOR TWO* - -195
 sliced and served family style with a choice of two sides, and a trio of sauces - béarnaise, peppercorn, truffle butter

Entrees

BLACKENED CHICKEN ALFREDO
 blackened chicken, alfredo cream sauce, parmesan reggiano - - - - - 28

PAN SEARED SCALLOPS
 red pepper risotto, spinach, maple chili glaze, fried sage - - - - - 45

SEARED SALMON*
 baby carrots, red pepper purée - - - - - 38

BRAISED SHORT RIB
 red wine demi-glaze, cheddar polenta, seasonal vegetable - - - - - 48



CRAB CAKES FOR A CAUSE - - - - -42
 two jumbo lump crab cakes,
 spaghetti squash, crispy pancetta,
 aleppo pepper aioli

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

DOUBLE CUT PORK CHOP MILANESE*
 butterflied thin, seasoned bread crumbs, crispy prosciutto, wilted arugula, fresh lemon - - - - - 46

CHICKEN PARMESAN
 lightly fried chicken breast, fresh mozzarella, marinara - - - - - 34

SPAGHETTI AND MEATBALLS
 homemade veal and beef meatballs, fresh parmesan - - - - - 27

SHRIMP AND LINGUINE POMODORO
 sautéed shrimp, roasted tomato and basil sauce, touch of cream - - - - - 34

CRAB STUFFED LOBSTER TAILS*
 one or two 6oz lobster tails stuffed with crab cakes, whipped potatoes, asparagus - - - - - 48/95

TUSCAN AIRLINE CHICKEN
 8oz airline chicken breast, tuscan white beans, escarole, roasted tomato broth - - - - - 33

Sides

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|--|------------------------------------|
| Grilled Asparagus - - - - - market | Madeira Mushrooms - - - - - 14 |
| Cheesy Whipped Potatoes - - - - - 13 | Brussels w/ bacon jam - - - - - 13 |
| Creamed Spinach - - - - - 13 | Jumbo Onion Rings - - - - - 12 |
| Hand-Cut Truffle Parmesan Fries - - - - - 12 | Au Gratin Potatoes - - - - - 15 |
| Five-Cheese Macaroni - - - - - 14 | |
| <i>add lobster \$19</i> | |

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