

Steaks

FILET MIGNON 7 oz	58
FILET MIGNON 11 oz	75
PRIME NEW YORK STRIP 14 oz	79
LINZ HERITAGE NEW YORK STRIP 12 oz	56
PRIME DELMONICO RIBEYE 16 oz	76
DRY-AGED DELMONICO RIBEYE 16 oz	82
PORTERHOUSE FOR TWO 24 oz	115

Enhancements

The Company Crab Cake	20
Cold-Water Lobster Tail	32
Fried Lobster Tail	32
Seared Scallops (2)	28
Oscar Style	28
Rick's Black & Bleu	5
Béarnaise Sauce	4
Truffle Chive Butter	9
Truffle Peppercorn Sauce	7



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
Italian Sausage Rigatoni
Steak Au Poivre*

DESSERT
Crème Brûlée
Key Lime Pie
Brownie a la mode

Choose one from each course

Sommelier's Selections

FEATURED RED - 100

POST & BEAM BY FAR NIENTE
CABERNET

2022, Napa Valley, CA

aromas of blackberry and plum, round and textured
palate with cassis, blackberry, vanilla, mocha and cocoa

FEATURED WHITE - 85

POST & BEAM BY FAR NIENTE
CHARDONNAY

2022, Carneros, CA

aromas of lemon, crème brûlée, white flowers, flavors of
tropical fruits with fresh acidity



RICK ERWIN'S™

CLEMSON

Starters

EAST COAST OYSTERS*

served on the half shell by the half-dozen or dozen with spicy cocktail sauce,
mignonette, fresh citrus, crackers - - - - - 18/35

SHRIMP COCKTAIL

chilled tiger shrimp, horseradish, atomic cocktail sauce - - - - - 18

TUNA CRUDO*

togarashi crusted, crisp wonton, thai chili vinaigrette - - - - - 18

BEEF CARPACCIO*

horseradish aioli, pickled onion, shaved parmesan, arugula, garlic crostini - - - - - 19

CRISPY CALAMARI

squash, zucchini, okra, lemon, jalapeño tartar sauce - - - - - 19

TRUFFLED DEVILED EGGS

candied bacon, chive - - - - - 12

FRIED GREEN TOMATOES

whipped goat cheese, five pepper jelly - - - - - 14

BUFFALO CAULIFLOWER

beer battered, bleu cheese, celery, carrot - - - - - 14

RE MEATBALLS

pomodoro, toasted ricotta, crostini - - - - - 17

SEAFOOD TOWER*

shrimp, oysters, chilled lobster tail, cocktail sauce, mignonette, raw horseradish - - - - - 96

Soup & Salad

SHE CRAB SOUP

lump crab, sherry - - - - - 10

ARUGULA SALAD

fresh strawberries, candied pecans, torn basil, feta, honey champagne vinaigrette - - - - - 12

GOURMET GREENS

mixed greens, cranberries, danish blue cheese, sliced almonds, balsamic vinaigrette - - - - - 9

THE WEDGE

iceberg lettuce, crumbled bacon, grape tomatoes, crispy onions,
danish blue cheese dressing & crumbles - - - - - 10

CAESAR SALAD*

romaine hearts, buttered breadcrumbs, parmigiano reggiano,
peppercorn parmesan 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 Feature

SIGNATURE SURF & TURF*

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

*substitute broiled lobster tail +20

4 oz - - - - 45

7 oz - - - - 72

11 oz - - - - 86

STEAK AU POIVRE* - - - - 42

8 oz prime flat iron, truffle peppercorn sauce,
crispy onions

Entrees

HERITAGE PORK CHOP

herb roasted potatoes, charred broccolini, carolina mustard glaze - - - - -38

PAN ROASTED SCALLOPS

blackened, sweet corn risotto, roasted sweet pepper salad, lemon gremolata - - - - -45

SESAME CRUSTED TUNA*

mirin soy glazed tuna, baby bok choy, carolina gold rice, carrot slaw, wasabi aioli - - - - -32

ATLANTIC SALMON

braised leeks, heirloom tomato, spinach, citrus beurre blanc - - - - -38

DOMESTIC LAMB RACK

grilled domestic lamb chops, red wine demi glace - - - - -72



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*

Italian Favorites

LEMON CHICKEN PICCATA

pan seared airline chicken breast, whipped potatoes, garlic green beans, candied-lemon caper sauce - - - - -33

VEAL MARSALA

pan seared veal tenderloin, sauteed baby spinach, crimini mushroom marsala sauce - - - - -56

LINGUINE PESCATORE

sautéed calamari, scallops, shrimp, clams, linguini, chablis & garlic tomato broth - - - - -34

BRONZINO ARROSTO

pan seared bronzini, roasted broccolini, charred lemon gremolata, white wine butter sauce - - - - -44

ITALIAN SAUSAGE RIGATONI

italian sausage ragu, ricotta, grated pecorino, fine herbs - - - - -32

KING CRAB RAVIOLI

king crab, ricotta ravioli, fine herbs, saffron crème fraîche sauce - - - - -44

CHICKEN ALFREDO FETTUCCINI

pan seared chicken breast, blackened alfredo sauce, fettuccini, fine herbs - - - - -28

Sides

Grilled Asparagus - - - - - market

Creamed Spinach w/ smoked bacon - - - - -13

Jumbo Onion Rings - - - - -12

Crispy Brussels w/ bacon jam - - - - -13

Hand-Cut Truffle Parmesan Fries - - - - -12

Bucatini Amatriciana - - - - -12

Five-Cheese Whipped Potatoes - - - - -13

Balsamic & Goat Cheese Mushrooms - - - - -14

Rick's au Gratin Potatoes - - - - -15

Five-Cheese Macaroni - - - - -14

add lobster \$19 | add truffle \$9

**20% gratuity will be added to parties of six or more.*