Steaks

FILET MIGNON* | 7 oz - - - - - - - - - - - - - - - - - *59*

FILET MIGNON* | 11 oz - - - - - - - - - - - - - - - - - *78*

PRIME NEW YORK STRIP* | 14 oz - - - - - - - - *84*

PRIME DELMONICO RIBEYE* | 16 oz - - - - - *79*

DRY-AGED DELMONICO RIBEYE* | 16 oz - - *85*

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* $55

SOUP/SALAD
Gourmet Greens
She Crab Soup
Caesar Salad

ENTRÉE
Atlantic Salmon*
Hot Honey Chicken
Steak Au Poivre*

DESSERT
Crème Brûlée
Chocolate Brownie

Choose one from each course

Sommelier's Selections

ALLEGRINI VALPOLICELLA - - - *40*
CORVINA & RONDINELLA BLEND
2024, Veneto, Italy
Elegant aromatic notes of sour cherry, strawberry, and a delicate hint of violet; it offers a fresh and harmonious sip, with good acidity that brings vibrancy and well-integrated tannins

GIOVANNI ROSSO - - - - - - - - - - *65*
NEBBIOLO
2023, Langhe, Piedmont, Italy
Classic cherry and floral aromas with earthy notes, lively tannins, and bright acidity lead to a lingering, elegant finish

RICK ERWIN'S™
EASTSIDE

Starters

EAST COAST OYSTERS*
cucumber mignonette, smoky cocktail sauce, fresh citrus, horseradish - - - - - - - - - - - - - *18/35*

CRISPY CALAMARI
squash, zucchini, okra, lemon, jalapeño tartar sauce - *19*

FRIED OYSTERS
pimiento spread, charred onion jam, crisp bacon - *22*

CAROLINA BRUSCHETTA
tomato jam, honey ham, arugula, farmer cheese, balsamic glaze - - - - - - - - - - - - - - - - - - - *14*

SHRIMP COCKTAIL
chilled tiger shrimp, horseradish, cocktail sauce- *18*

SOUTHERN DEVILED EGGS
candied bacon, chives- *12*

BOURBON GLAZED BACON
thick cut bacon, pickled red onion, butternut squash puree, pepita- - - - - - - - - - - - - - - - - - *16*

CRAB DIP
blue crab, smoked paprika, old bay, lemon, saltines, baguettes- *19*

SEAFOOD TOWER*
shrimp cocktail, oysters, lobster, snow crab, served with classic condiments - - - - - - - - - - - *85/170*

Soup & Salad

SHE CRAB SOUP
lump crab, creamed sherry - *10*

FRENCH ONION SOUP
rich beef broth, caramelized onions, crouton, swiss and parmesan cheese - - - - - - - - - - - - - *10*

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

DEVILED COBB
mixed greens, roasted corn, red onion, crisp bacon, danish blue cheese, deviled egg,
smoked paprika vinaigrette - *11*

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

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.*
Some items served at this establishment contain foreign imported shrimp. Ask for more information.

Signature Steak Features

SIGNATURE SURF & TURF*
center cut filet mignon, company crab cake, whipped potatoes, asparagus
substitute broiled or fried lobster tail +20

4 oz - - - - - 45
7 oz - - - - - 72
11 oz - - - - - 86

TOMAHAWK RIBEYE FOR TWO*| 38 oz - - *195*
sliced and served family style with a choice of two sides, and a trio of sauces - béarnaise, peppercorn, truffle butter

STEAK AU POIVRE* - *42*
8 oz prime flat iron, truffle peppercorn sauce, crispy onions

Entrees

RED EYE GRITS
shrimp, scallop, country ham, roasted tomato, red eye reduction, five cheese grits - *45*

ATLANTIC SALMON*
roasted broccolini, crushed pecan, carolina gold rice, dijon-sorghum sauce - *38*

MAPLE GLAZED BONE IN PORK CHOP*
charred onion compote, smoky collards, whipped potato - *59*

CRAB STUFFED LOBSTER TAILS*
one or two 6 oz lobster tails stuffed with crab cakes, butternut squash puree, asparagus, brown butter beurre blanc - - *48/95*

HOT HONEY CHICKEN
fried airline chicken breast, hot honey, black eyed peas, carolina gold rice, chow chow - *35*

SHORT RIB SURF & TURF
braised short rib, loaded lobster macaroni, spinach, tomato, crispy onion, demi-glace - *50*

CAST IRON CHICKEN
crisp airline chicken, oyster mushroom, roasted carrot, brown butter herb drop dumpling, white wine thyme velouté - - - - *35*

LOWCOUNTRY FETTUCCINE
old bay alfredo, chicken, shrimp, blue crab, roasted red bell, broccolini, fine herbs - *38*

UPSTATE POZOLE
braised pork shoulder, carolina gold rice, farmer cheese, spoonbread - *40*

CRAB CAKES FOR A CAUSE - - - - *42*
two jumbo lump crab cakes,
maque choux, broccolini, 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 w/ smoked bacon - - - - - - - - - - - - - *13*
Jumbo Onion Rings - *12*
Crispy Hot Honey Bacon Brussels - - - - - - - - - - - - - - *13*
Hand-Cut Truffle Parmesan Fries - - - - - - - - - - - - - - *12*

Smokey Collards - *12*
Five-Cheese Whipped Potatoes - - - - - - - - - - - - - - - *13*
Stuffed 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.