

Steaks & Chops

FILET MIGNON 7 oz	55
FILET MIGNON 11 oz	72
CAROLINA BISON FILET 8 oz	55
GRILLED LAMB CHOPS <i>served with red wine demi glaze</i>	39
LINZ HERITAGE NY STRIP 12 oz	58
PRIME NY 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
Blackened Swordfish
Atlantic Salmon
Shrimp Tortellini

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



RICK ERWIN'S™

GREER

Starters

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

SAGANAKI

kasseri cheese, cognac, lemon, toasted baguette - - - - - 16

FRIED OYSTERS

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

OYSTERS ROCKEFELLER

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

CARPACCIO*

horseradish cream, herb aioli, pickled onion, crostini - - - - - 16

FRIED GREEN TOMATOES

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

BOURBON GLAZED BACON

thick cut in house, pickled red onion, horseradish pickles, gogujang BBQ sauce - - - - - 16

Soup & Salad

SHE CRAB SOUP

lump crab, creamed sherry - - - - - 10

TOMATO SOUP

roasted san marzano basil, crostini - - - - - 10

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

BURRATA

marinated tomato, tyger river farms basil, balsamic syrup, olive oil - - - - - 14

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*

tuscan style sauce, spinach, roasted tomato, crispy red potatoes, broccolini - - - - - 36

SHRIMP & GRITS

jumbo white shrimp, ibérico chorizo, roasted tomato soffrito, white wine, fresh herbs - - - - - 27

SEARED SCALLOPS

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

CHICKEN PARMESAN PASTA

two joyce farms chicken breasts, melted parmigiano reggiano, tagliatelle pasta, parmesan tomato sauce - - - - - 28

BLACKENED SWORDFISH

whipped mash, french onion jus, green beans - - - - - 38

RICK'S SMASH BURGER*

two 4oz patties, crispy onions, lettuce, candied bacon, smoked cheddar, sloppy sauce, brioche bun, hand cut fries - - - - 18

CHEESE TORTELLINI

roasted tomato, gorgonzola cream sauce, fresh basil - - - - - 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

Garlic Herb Broccolini - - - - - 13

Hand-Cut Fries - - - - - 8

add truffle \$3

Five-Cheese Macaroni - - - - - 13

add lobster \$3

Crispy Cheesy Red Potatoes - - - - - 8

creole aioli

Five-Cheese Whipped Potatoes - - - - - 12

Marsala Mushrooms - - - - - 12

West End Au Gratin Potatoes - - - - - 13

Beer Battered Onion Rings - - - - - 11

Crispy Brussels - - - - - 11

with pepper bacon jam