

Steaks & Chops

FILET MIGNON 7 oz	55
FILET MIGNON 11 oz	72
LINZ HERITAGE NY STRIP 12 oz	56
WET-AGED DELMONICO RIBEYE 12 oz	58
DRY-AGED DELMONICO RIBEYE 16 oz	76
PRIME NEW YORK STRIP 14 oz	78
PORTERHOUSE FOR TWO 24 oz	115

Enhancements

The Company Crab Cake	20
Oscar Style	26
Seared Scallops (2)	25
NOLA BBQ Shrimp	19
Broiled Lobster Tail	30
Fried Lobster Tail	30
Rick's Black & Bleu	5
Béarnaise Sauce	4
Truffle Chive Butter	9
Montreal Garlic Butter	4



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
Pan Seared Salmon
Hanger Steak
Ahi Tuna

DESSERT
Crème Brûlée
Key Lime Pie

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

LEVEL TEN

Starters

CRISPY CALAMARI

pickled okra, jalapeños, marinara sauce - - - - - 19

TRUFFLE POTATO CROQUETTES

smoked paprika aioli - - - - - 12

FRIED GREEN TOMATOES

pimento cheese, bacon - - - - - 14

CHAR-GRILLED OYSTERS

champagne butter, parmesan, fine herbs, served with lemon - - - - - 3/each

NOLA BBQ SHRIMP

jumbo shrimp, "crystal" butter sauce, crouton - - - - - 19

EAST COAST OYSTERS ON THE HALF SHELL*

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

SHRIMP COCKTAIL

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

SEAFOOD TOWER*

1/2 lobster tail, oysters, alaskan king crab, shrimp cocktail - - - - - 85

Soup & Salad

SHE CRAB SOUP

lump crab, creamed sherry - - - - - 10

BURRATA

speck prosciutto, heirloom tomatoes, balsamic glaze, pesto - - - - - 20

COBB SALAD

chopped bacon, egg, cheddar cheese, tomato, ranch dressing - - - - - 12

GOURMET GREENS

mixed greens, cranberries, clemson blue cheese, sliced almonds, balsamic vinaigrette - - - - - 8

THE WEDGE

iceberg lettuce, crumbled bacon, grape tomatoes,
clemson blue cheese dressing & crumbles - - - - - 9

CAESAR SALAD*

romaine hearts, classic dressing, buttered croutons, parmigiano reggiano - - - - - 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

SHRIMP GNOCCHI

pan-seared shrimp, tomatoes, garlic, pesto sauce, parmesan, fresh basil - - - - - 28

CHICKEN ROULADE

stuffed with goat cheese, crumbled pecan, lemon zest, garlic, basil,
served with herbed chicken jus, whipped potatoes, baby carrots - - - - - 27

CHIMICHURRI HANGER STEAK*

fingerling potatoes, chimichurri sauce, baby arugula - - - - - 38

PAN SEARED SALMON*

bourbon and ginger glaze, root vegetable hash, grilled asparagus - - - - - 36

VEAL MILANESE

14 oz veal chop, buffalo mozzarella, angel hair pasta, vodka sauce - - - - - 52

FRESH CATCH*

ask your server for today's preparation - - - - - MKT

AHI TUNA*

togarashi seared, roasted radish, baby bok choy, sweet honey miso, mirin glaze - - - - - 34

PAN SEARED SCALLOPS*

lobster creamed corn, red pepper bacon jam - - - - - 44

WILD MUSHROOM PORCINI RAVIOLI

garlic butter escarole, exotic mushroom mix, italian bread crumbs, lemon basil - - - - - 30
add chicken 9 | add shrimp 11 | add lobster 19



CRAB CAKES FOR A CAUSE - - - - 42

two jumbo lump crab cakes, local seasonal
succotash, cannellini beans, baby kale, bacon
lardons, toasted poppy seed vinaigrette

*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

Cheesy Mashed Potatoes - - - - - 12

Seasoned Fries - - - - - 8

Au Gratin Potatoes - - - - - 13

Roasted Mushrooms - - - - - 12

Onion Rings - - - - - 11

Crispy Brussels - - - - - 11

Five-Cheese Macaroni - - - - - 13

add lobster \$19 | add truffle \$9