

Steaks & Chops

FILET MIGNON 7 oz	-----	58
FILET MIGNON 11 oz	-----	78
PRIME DELMONICO RIBEYE 16 oz	-----	76
DRY-AGED DELMONICO RIBEYE 16 oz	---	79
PRIME NEW YORK STRIP 14 oz	-----	79
LINZ HERITAGE NEW YORK STRIP 12 oz		56

Enhancements

The Company Crab Cake	-----	20
Oscar Style	-----	26
Seared Scallops (2)	-----	25
Roasted Garlic Scampi	-----	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 G.F
She Crab Soup
Caesar Salad

ENTRÉE

Seared Salmon G.F
Steak Au Poivre
Crab Cakes

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*



RICKERWIN'S

LEVEL TEN

Starters

CRISPY CALAMARI

pickled okra, jalapeños, paprika aioli -----19

BENTON'S BACON POTATO CROQUETTES

truffle aioli -----16

FRIED GREEN TOMATOES

pimento cheese, bacon -----14

CHAR-GRILLED OYSTERS G.F

champagne butter, parmesan, fine herbs, served with lemon ----- 18/36

ROASTED GARLIC SCAMPI

jumbo shrimp, creamy white wine sauce, crouton -----19

EAST COAST OYSTERS ON THE HALF SHELL* G.F

served on the half shell by the half-dozen or dozen ----- 18/36

SHRIMP COCKTAIL G.F

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

Soup & Salad

SHE CRAB SOUP

lump crab, creamed sherry -----10

GOLDEN BEET SALAD G.F

spiced pecans, goat cheese, hot honey, champagne vinaigrette -----14

COBB SALAD

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

GOURMET GREENS G.F

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

THE WEDGE G.F

iceberg lettuce, crumbled bacon, grape tomatoes,
clemson blue cheese dressing & crumbles -----10

CAESAR SALAD*

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

RICK ERWIN'S

LEVEL TEN

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

TOMAHAWK FOR TWO* - - - - - 195

38oz bone-in ribeye, your choice of two
shareable sides and three sauces

Entrees

SHRIMP GNOCCHI

pan-seared shrimp, tomatoes, garlic, pesto sauce, parmesan, fresh basil - - - - - 32

CHICKEN ROULADE

goat cheese filling, herbed chicken jus, whipped potatoes, baby zucchini - - - - - 28

STEAK AU POIVRE*

8 oz prime flat iron, truffle peppercorn sauce, crispy onions - - - - - 42

SEARED SALMON* G.F

romesco sauce, carolina gold rice, charred broccolini - - - - - 38

SEARED SCALLOPS* G.F

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

WILD MUSHROOM PORCINI RAVIOLI

garlic butter arugula, exotic mushroom mix, italian bread crumbs, lemon basil - - - - - 30
add chicken 10 | add shrimp 11 | add lobster 19



CRAB CAKES FOR A CAUSE - - - - 42

two jumbo lump crab cakes, green goddess
salad, sweet corn hollandaise

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 G.F - - - - - 18

Creamed Spinach G.F - - - - - 13

Cheesy Mashed Potatoes G.F - - - - - 13

Truffle Parmesan Fries G.F - - - - - 12

Roasted Mushrooms G.F - - - - - 14

Jumbo Onion Rings - - - - - 12

Crispy Brussels G.F - - - - - 13

Five-Cheese Macaroni - - - - - 14

add lobster \$19 | add truffle \$9

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