

Steaks

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

Enhancements

| | |
|------------------------------------|----|
| The Company Crab Cake | 20 |
| Cold-Water Lobster Tail | 30 |
| Searred Scallops (2) | 25 |
| Oscar Style | 26 |
| Carpetbagger 6 jumbo fried oysters | 14 |
| Rick's Black & Bleu | 5 |
| Béarnaise Sauce | 4 |
| Truffle Chive Butter | 9 |
| Chimichurri | 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
Free Range Chicken
Atlantic Salmon*
Shrimp Truffle Pasta

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

Wine Spectator



AWARD
OF
EXCELLENCE
2025

RICKERWIN'S™

GREER

Starters

CRISPY CALAMARI

fresh, lightly breaded & fried, house pickles, roasted lemon, lemon 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

BAKED OYSTERS

tomato gremolata, brown butter, panko, confit garlic, fresh basil, parmesan - - - - - 22

FRIED GREEN TOMATOES

romesco sauce - - - - -12

THICK CUT BACON

pickled red onion, horseradish pickles, gochujang bbq sauce- - - - -16

SAGANAKI

kasseri cheese, french bread, brandy flambé - - - - -18

BURRATA

green pea purée, heirloom cherry tomatoes, fresh mint, lemon zest,
grilled baguette, balsamic glaze - - - - -17

Soup & Salad

SHE CRAB SOUP

lump crab, creamed sherry - - - - -10

FRENCH ONION SOUP

rich beef broth, caramelized onions, croutons, swiss and parmesan - - - - -10

THE WEDGE

iceberg lettuce, maple smoked bacon, marinated tomatoes,
clemson blue cheese, crispy onions - - - - -10

GOURMET GREENS

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

CAESAR SALAD*

romaine hearts, garlic 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.*

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

Entrees

ATLANTIC SALMON*

skin on salmon, creamy fumet, cherry pepper conbread crumbles, leek oil - - - - - 38

SHRIMP & GRITS

jumbo white shrimp, andouille sausage, tomato soffrito, white wine, goat cheese grits, fresh herbs - - - - - 27

SEARED SCALLOPS*

romesco sauce, aromatic jasmine rice, green peas - - - - - 45

FRESH CATCH

ask your server for our current preparation - - - - - *MKT*

FREE RANGE CHICKEN

creamy spaghetti squash, bacon, fresh herbs - - - - - 28

CREAMY BEET PASTA WITH FRESH CATCH

pappardelle, red beet purée, ricotta - - - - - 35

STEAK AU POIVRE*

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

STEAKHOUSE BURGER

8 oz herb blend patty, chimichurri, shredded lettuce, bacon, smoked gouda, fried egg, fries, accidental onion ring - - - - 26

GRILLED AUTUMN PORK CHOP

12 oz bone-in pork chop, apple compote, hunter sauce - - - - - 42

TRUFFLE PASTA

pappardelle, truffle beurre fondue, exotic mushrooms - - - - - 26



CRAB CAKES FOR A CAUSE - - - - 42

two jumbo lump crab cakes,
lobster creamed corn, 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 - - - - - 13

Hand-Cut Truffle Parmesan Fries - - - - - 14

Five-Cheese Macaroni - - - - - 14

add lobster \$19

Five-Cheese Whipped Potatoes - - - - - 13

Marsala Mushrooms - - - - - 14

West End Au Gratin Potatoes - - - - - 15

Jumbo Onion Rings - - - - - 12

Crispy Brussels - - - - - 13

with pomegranate sauce

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