

# 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	-----	28
Seared Scallops (2)	-----	28
Roasted Garlic Scampi	-----	19
Broiled Lobster Tail	-----	32
Fried Lobster Tail	-----	32
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

squash, zucchini, okra, lemon, jalapeño tartar sauce - - - - -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,	4 oz - - - - -45
whipped potatoes, vegetable medley	7 oz - - - - -72
	11 oz - - - - -86

\*substitute broiled or fried lobster tail +20

### 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	Roasted Mushrooms G.F - - - - - 14
Creamed Spinach G.F - - - - - 13	Jumbo Onion Rings - - - - - 12
Cheesy Mashed Potatoes G.F - - - - - 13	Crispy Brussels G.F - - - - - 13
Truffle Parmesan Fries G.F - - - - - 12	Five-Cheese Macaroni - - - - - 14
	add lobster \$19   add truffle \$9

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