

# Steaks

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	32
Searred Scallops (2)	28
Oscar Style	28
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

squash, zucchini, okra, lemon, jalapeño tartar sauce - - - - -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

roasted red and golden beets, blood orange segments, fresh mint, lemon zest,  
grilled baguette, balsamic glaze - - - - -19

## 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, 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, 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

### GRILLED AUTUMN PORK CHOP

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

### TRUFFLE PASTA

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

*add chicken 10 | add shrimp 11 | add filet 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.*