

Steaks

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
Cold-Water Lobster Tail	-----	32
Fried Lobster Tail	-----	32
Seared Scallops (2)	-----	28
Oscar Style	-----	28
Rick's Black & Bleu	-----	5
Béarnaise Sauce	-----	4
Truffle Chive Butter	-----	9
Truffle Peppercorn Sauce	-----	7



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

Atlantic Salmon* *G.F*
Italian Sausage Rigatoni
Steak Au Poivre*

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*

Wine Spectator



AWARD
OF
EXCELLENCE

2025

RICK ERWIN'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*

served on the half shell by the half-dozen or dozen with spicy cocktail sauce,
mignonette, fresh citrus, crackers - - - - -18/35

SHRIMP COCKTAIL

chilled tiger shrimp, horseradish, atomic 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

GOURMET GREENS G.F

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

THE WEDGE

iceberg lettuce, crumbled bacon, grape tomatoes, crispy onions,
danish blue cheese dressing & crumbles - - - - -10

CAESAR SALAD

romaine hearts, buttered breadcrumbs, parmigiano reggiano,
peppercorn parmesan dressing - - - - -10

BURRATA SALAD

heirloom tomatoes, citrus supremes, pistachio dust, balsamic glaze - - - - -16

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 Features

SIGNATURE SURF & TURF*	
center cut filet mignon, company crab cake,	4 oz - - - - -45
whipped potatoes, asparagus	7 oz - - - - -72
*substitute broiled or fried lobster tail +20	11 oz - - - - -86

TOMAHAWK RIBEYE FOR TWO* 38 oz - -	195
sliced and served family style with a choice of two sides, and a trio of sauces - béarnaise, peppercorn, truffle butter	

STEAK AU POIVRE* - - - - -	42
8 oz prime flat iron, truffle peppercorn sauce, crispy onions	

Entrees

ATLANTIC SALMON* G.F	
romesco sauce, carolina gold rice, charred broccolini - - - - -	38
SEARED SCALLOPS* G.F	
lobster creamed corn, red pepper bacon jam- - - - -	45
SEARED AHI TUNA*	
cucumber noodles, edamame, pickled red onions, tomatoes, sweet peppers, mirin-soy dressing - - - - -	32



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

Italian Favorites

LEMON CHICKEN PICCATA	
pan seared airline chicken breast, whipped potatoes, garlic green beans, candied-lemon caper sauce - - - - -	33
VEAL MARSALA	
pan seared veal tenderloin, sauteed baby spinach, crimini mushroom marsala sauce - - - - -	56
BRONZINO ARROSTO	
pan seared bronzini, roasted broccolini, charred lemon gremolata, white wine butter sauce - - - - -	44
ITALIAN SAUSAGE RIGATONI	
italian sausage ragu, ricotta, grated pecorino, fine herbs - - - - -	32
KING CRAB RAVIOLI	
king crab, ricotta ravioli, fine herbs, saffron crème fraîche sauce - - - - -	44

Sides

Grilled Asparagus - - - - -	market	Bucatini Amatriciana - - - - -	12
Creamed Spinach w/ smoked bacon - - - - -	13	Five-Cheese Whipped Potatoes - - - - -	13
Jumbo Onion Rings - - - - -	12	Balsamic & Goat Cheese Mushrooms - - - - -	14
Crispy Brussels w/ bacon jam - - - - -	13	Rick's au Gratin Potatoes - - - - -	15
Hand-Cut Truffle Parmesan Fries - - - - -	12	Five-Cheese Macaroni - - - - -	14
			<i>add lobster \$19 add truffle \$9</i>

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