

Steaks & Chops

FILET MIGNON 7 oz	-----	58
FILET MIGNON 11 oz	-----	78
PRIME NEW YORK STRIP 14 oz	-----	79
PRIME DELMONICO RIBEYE 16 oz	-----	76
PRIME COWBOY RIBEYE 20 oz	-----	95
PORTERHOUSE 24 oz	-----	115
DRY-AGED KANSAS CITY STRIP 16 oz	---	74
DRY-AGED DELMONICO RIBEYE 16 oz	---	79
DOMESTIC LAMB CHOPS	-----	72
VEAL CHOP 16 oz	-----	70

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
She Crab Soup
Caesar Salad

ENTRÉE
Atlantic Salmon
Italian Sausage Rigatoni
Steak Au Poivre*

DESSERT
Crème Brûlée
Key Lime Pie

Choose one from each course

Sommelier's Selections

HALL ----- 75

CABERNET SAUVIGNON
2021, CA

Aromas of black currant, ripe raspberry, wild sage, crushed rose petals; elegant and rich with a long finish and supple tannins

VIBERTI "PUBBLICANO" ----- 55

DOLCETTO

2021, Piedmont, Italy

Aromas of red cherries, dark chocolate and plums; juicy on the palate, moderate tannins, lively acidity



RICKERWIN'S

WEST END GRILLE

Starters

OSETRA CAVIAR

whipped ricotta, red onion, chives, minced egg, grilled baguette market

CRISPY CALAMARI

squash, zucchini, okra, lemon, jalapeño tartar sauce -19

SHRIMP COCKTAIL

chilled tiger shrimp, horseradish, atomic cocktail sauce -18

EAST COAST OYSTERS*

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

VEAL MEATBALLS

pomodoro and shaved parmesan -17

NOLA BBQ SHRIMP

jumbo shrimp, bbq butter, crouton -19

BAKED OYSTERS

herb buttered breadcrumbs, lemon 22

WAGYU CARPACCIO*

horseradish crema, beech mushroom, pickled mustard, pickled onions, parmesan, crostini -16

SEAFOOD TOWER*

shrimp cocktail, oysters, half lobster, snow crab, served with classic condiments 85/170

Soup & Salad

SHE CRAB SOUP

lump crab, creamed sherry -10

FRENCH ONION SOUP

rich beef broth, caramelized onions, crouton, swiss and parmesan cheese -10

BURRATA

baby heirloom tomatoes, basil pesto, balsamic, fresh bread -16

GOURMET GREENS

mixed greens, cranberries, danish blue cheese, slivered 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

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*	4 oz - - - - 45
center cut filet mignon, company crab cake, whipped potatoes, asparagus	7 oz - - - - 72
	11 oz - - - - 86

*substitute broiled or fried lobster tail +20

Entrees

STEAK TRIO*	- - - - - 75
4oz meats by linz filet, 5oz brasstown strip, 4oz prime flat iron, crispy brussels, truffle salt, chimichurri	
TOMAHAWK RIBEYE FOR TWO*	38 oz - - - -195
sliced and served family style with a choice of two sides, and a trio of sauces - bearnaise, peppercorn, truffle butter	

ATLANTIC SALMON*	
leeks, squash, zucchini, fennel fricasse, saffron cream sauce	- - - - - 38
SEARED AHI TUNA*	
baby bok choy, edamame, mirin-soy glaze, toasted sesame, wasabi aioli	- - - - - 32
SEARED SCALLOPS	
caramelized shallot purée, spring peas, confit fennel, prosciutto crumbs	- - - - - 45
STEAK AU POIVRE*	
8 oz prime flat iron, truffle peppercorn sauce, crispy onions	- - - - - 42



CRAB CAKES FOR A CAUSE - - - - 42
two jumbo lump crab cakes, lobster creamed corn, arugula, remoulade

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
LINGUINE PESCATORE	
sautéed calamari, scallops, shrimp, clams, linguini, chablis & garlic tomato broth	- - - - - 34
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
CHICKEN ALFREDO FETTUCCINI	
pan seared chicken breast, blackened alfredo sauce, fettuccini, fine herbs	- - - - - 28

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.