

Steaks

FILET MIGNON 7 oz	58
FILET MIGNON 11 oz	75
PRIME NEW YORK STRIP 14 oz	79
PRIME DELMONICO RIBEYE 16 oz	76
DRY-AGED DELMONICO RIBEYE 16 oz	82

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
Chocolate Brownie

Choose one from each course

Sommelier's Selections

ALLEGRINI VALPOLICELLA - - - 40

CORVINA & RONDINELLA BLEND

2024, Veneto, Italy

Elegant aromatic notes of sour cherry, strawberry, and a delicate hint of violet; it offers a fresh and harmonious sip, with good acidity that brings vibrancy and well-integrated tannins

GIOVANNI ROSSO - - - - - 65

NEBBIOLO

2023, Langhe, Piedmont, Italy

Classic cherry and floral aromas with earthy notes, lively tannins, and bright acidity lead to a lingering, elegant finish



RICK ERWIN'S™

EASTSIDE

Starters

EAST COAST OYSTERS*

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

CRISPY CALAMARI

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

WAGYU BEEF CARPACCIO*

arugula, horseradish crema, parmigiano reggiano, capers - - - - -16

BRUSCHETTA

mixed greens, baguette, basil oil, diced heirloom tomatoes, fresh mozzarella, marinara - - -14

SHRIMP COCKTAIL

chilled tiger shrimp, horseradish, atomic cocktail sauce - - - - -18

SOUTHERN DEVILED EGGS

candied bacon, chives - - - - -12

SEAFOOD TOWER*

shrimp cocktail, oysters, 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

THE WEDGE

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

ITALIAN SALAD

mixed greens, prosciutto, sopressata salami, red onion
sliced olives, oil & vinegar, parmigiano reggiano - - - - -14

GOURMET GREENS

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

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, 7 oz - - - - 72
whipped potatoes, asparagus 11 oz - - - - 86

*substitute broiled or fried lobster tail +20

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

SCALLOPS ORANGENATA
pan-seared scallops, buttered oregano-breadcrumbs, parmesan risotto, sauteed spinach - - - - - 45

ATLANTIC SALMON*
jasmine rice, broccolini, red pepper purée - - - - - 38

DOUBLE CUT PORK CHOP MILANESE*
butterflied thin, seasoned bread crumbs, crispy prosciutto, wilted arugula, fresh lemon - - - - - 59

CRAB STUFFED LOBSTER TAILS*
one or two 6 oz lobster tails stuffed with crab cakes, whipped potatoes, asparagus - - - - - 48/95



CRAB CAKES FOR A CAUSE - - - - 42
two jumbo lump crab cakes,
roasted corn puree, broccolini,
aleppo pepper aioli

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
sauteéd 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 ragù, ricotta, grated pecorino, fine herbs - - - - - 32

KING CRAB RAVIOLI
king crab, ricotta ravioli, fine herbs, saffron crème fraîche sauce - - - - - 44

CHICKEN ALFREDO FETTUCCHINI
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

*20% gratuity will be added to parties of six or more.

add lobster \$19 | add truffle \$9