

Steaks

FILET MIGNON 7 oz - - - - -	58
FILET MIGNON 11 oz - - - - -	75
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 - - - - -	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
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*



RICK ERWIN'S™

GREER

Starters

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

BAKED OYSTERS

tomato gremolata, brown butter, panko, confit garlic, fresh basil, parmesan - - - - -22

FRIED GREEN TOMATOES

pimento cheese spread, hot cherry peppers jam - - - - -14

THICK CUT BACON

pickled red onion, horseradish pickles, gochujang bbq sauce - - - - -16

SAGANAKI

kasseri cheese, french bread, brandy flambé - - - - -18

BURRATA

heirloom tomatoes, roasted grapefruit, 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, toasted baguette, swiss and parmesan cheese - - - - -10

THE WEDGE

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

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*

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

STEAK AU POIVRE* - - - - - 42

8 oz prime flat iron, truffle peppercorn sauce,
crispy onions

Entrees

ATLANTIC SALMON*

zucchini and yellow squash noodles, brown butter polenta, togarashi glaze - - - - - 38

SHRIMP & GRITS

jumbo tiger shrimp, andouille sausage, tomato soffrito, white wine, goat cheese grits, fresh herbs - - - - - 27

SEARED SCALLOPS*

frisee lettuce, avocado puree, charred mango, pickle fennel and red onions - - - - - 45

GRILLED HERITAGE PORK CHOP

12 oz bone-in pork chop, corn and green tomato succotash, apple cider gastrique, madeira wine sauce,
fresh basil - - - - - 42



CRAB CAKES FOR A CAUSE - - - - 42

two jumbo lump crab cakes, corn puree,
sofrito, sauteed spinach, crispy bacon,
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

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

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
		add lobster \$19 add truffle \$9	

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