

Steaks & Chops

FILET MIGNON 7 oz	58
FILET MIGNON 11 oz	75
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	84
DRY-AGED DELMONICO RIBEYE 16 oz	82
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

ROBERT MONDAVI - - - - -65
CABERNET SAUVIGNON

2022, Napa Valley, CA

Aromas of blackberry, black cherry, blueberry, sweet toasty oak, dried herbs with a mocha finish; juicy, lively, and plush with a good sweetness and a lengthy finish

VIBERTI "PUBBLICANO" - - - - -55
DOLCETTO

2021, Piedmont, Italy

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



RICK ERWIN'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*

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

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 ragù, 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

Creamed Spinach w/ smoked bacon - - - - - 13

Jumbo Onion Rings - - - - - 12

Crispy Brussels w/ bacon jam - - - - - 13

Hand-Cut Truffle Parmesan Fries - - - - - 12

Bucatini Amatriciana - - - - - 12

Five-Cheese Whipped Potatoes - - - - - 13

Balsamic & Goat Cheese Mushrooms - - - - - 14

Rick's au Gratin Potatoes - - - - - 15

Five-Cheese Macaroni - - - - - 14

add lobster \$19 | add truffle \$9

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