Steaks

FILET MIGNON* | 7 oz - - - - - - - - - - - - - - - - - - - *59*

FILET MIGNON* | 11 oz - - - - - - - - - - - - - - - - - - *78*

PRIME NEW YORK STRIP* | 14 oz - - - - - - - - - *84*

LINZ HERITAGE NEW YORK STRIP* | 12 oz - *56*

PRIME DELMONICO RIBEYE* | 16 oz - - - - - - *79*

DRY-AGED DELMONICO RIBEYE* | 16 oz - - - *85*

PORTERHOUSE FOR TWO* | 24 oz - - - - - - - - *125*

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
Brownie a la mode

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

RICK ERWIN'S
CLEMSON

Starters

EAST COAST OYSTERS*
served on the half shell by the half-dozen or dozen with spicy cocktail sauce, mignonette, fresh citrus, crackers - - -

Signature Steak Feature

SIGNATURE SURF & TURF*
center cut filet mignon, company crab cake, whipped potatoes, asparagus
**substitute broiled lobster tail +20*

4 oz - - - - - 45
7 oz - - - - - 72
11 oz - - - - - 86

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

Entrees

HERITAGE PORK CHOP*
herb roasted potatoes, charred broccolini, carolina mustard glaze - - - - - - - - - - - - -