Steaks

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

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

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

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

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

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

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* $55

SOUP/SALAD
Gourmet Greens G.F
She Crab Soup
Caesar Salad

ENTRÉE
Blackened Salmon* G.F
Italian Sausage Rigatoni
Steak Au Poivre*

DESSERT
Crème Brûlée
Key Lime Pie

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

LEVEL TEN

Starters

CRISPY CALAMARI
squash, zucchini, okra, lemon, jalapeño tartar sauce - *19*

BENTON'S LOADED POTATO CROQUETTES
roasted garlic aioli - *16*

FRIED GREEN TOMATOES
pimento cheese, bacon - *14*

OYSTERS ROCKEFELLER G.F
cream spinach, parmesan, lemon - *18/36*

ROASTED GARLIC SCAMPI
jumbo shrimp, creamy white wine sauce, crouton - *19*

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

SHRIMP COCKTAIL
chilled tiger shrimp, horseradish, atomic cocktail sauce - *18*

ROASTED BONE MARROW
onion compote, crostini - *19*

Soup & Salad

SHE CRAB SOUP
lump crab, creamed sherry - *10*

GOLDEN BEET SALAD G.F
spiced pecans, goat cheese, hot honey, champagne vinaigrette - *14*

GOURMET GREENS G.F
mixed greens, cranberries, danish blue cheese, sliced 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*

KALE SALAD
butternut squash, walnuts, apples, cranberry vinaigrette - *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.*
Some items served at this establishment contain foreign imported shrimp. Ask for more information.

Signature Steak Features

SIGNATURE SURF & TURF*

center cut filet mignon, company crab cake, whipped potatoes, asparagus

**substitute broiled or fried lobster tail +20*

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

TOMAHAWK RIBEYE FOR TW0*| 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

BLACKENED SALMON* G.F
red beans and rice, charred corn, red pepper cream - *38*

SEARED SCALLOPS* G.F
mushroom risotto - *45*

SEARED AHI TUNA*
cucumber noodles, edamame, pickled red onions, tomatoes, sweet peppers, mirin-soy dressing - - - - - - - - - - - - - - - - - *32*

ROASTED HALF CHICKEN
couscous with dates and oranges, sliced almonds, ras el hanout spice, tabooli, blood orange vinaigrette - - - - - - - - - - - - - - *39*

CHESHIRE PORK TOMAHAWK
apples and butternut squash, harissa, mustard maple glaze - *55*

LOBSTER CARBONARA
fettuccine, guanciale, parmesan - *45*

ITALIAN SAUSAGE RIGATONI
italian sausage ragù, ricotta, grated pecorino, fine herbs - *32*

LASAGNA
layered ragù, béchamel, sauce - *36*

SHORT RIB
braised short rib, green beans, mashed potatoes- *60*

LAMB SHANKS
sweet potato mashed potatoes, brussel sprouts - *57*

CRAB CAKES FOR A CAUSE - - - - *42*
two jumbo lump crab cakes, green goddess salad, sweet corn hollandaise

Rick Erwin Dining Group donates a portion of sales to local charities in our effort to impact our communities in a meaningful way

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*
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.*