Steaks & Chops

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

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

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

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

PRIME COWBOY RIBEYE* | 20 oz - - - - - - - - - *125*

DRY-AGED KANSAS CITY STRIP* | 16 oz - - - - *84*

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

DOMESTIC LAMB CHOPS* - - - - - - - - - - - - - - - 72

VEAL CHOP* | 16 oz - - - - - - - - - - - - - - - - - - - *78*

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*

LINZ HERITAGE ANGUS

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
She Crab Soup
Caesar Salad

ENTRÉE
Atlantic Salmon*
Roasted Chicken
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

WINE SPECTATOR'S 20 26 BEST OF AWARD OF EXCELLENCE

RICKERWIN'S
WEST END GRILLE

Starters

OSETRA CAVIAR
yuca tostones, sour cream, avocado crema, roasted corn, chives, red onion, lemon - - - *market*

SAGANAKI
kasseri cheese, fresh lemon, grilled french baguette, flambéed with brandy - - - - - - - - - - - -*18*

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

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

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

VEAL MEATBALLS
pomodoro sauce, shaved parmesan -*17*

GAMBAS AL AJILLO
jumbo white shrimp, sage brown butter sauce, garlic, sherry vinegar, smoked paprika,
chili flakes, parsley, warm artisan bread - *27*

BAKED OYSTERS
tomato gremolata, brown butter, panko breadcrumbs, garlic confit, basil, parmesan - - - - - *22*

WAGYU CARPACCIO*
artichokes, truffle oil, creamy honey goat cheese, parmesan, crostini- - - - - - - - - - - - - - - - - -*16*

SEAFOOD TOWER*
chilled shrimp, oysters on the half shell, half lobster, snow crab, classic accompaniments - - - *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
roasted beets, rainbow carrots, tricolor cauliflower, pepper jam, grilled french baguette - - *20*

GOURMET GREENS
mixed greens, dried cranberries, danish blue cheese, slivered almonds, balsamic vinaigrette - *9*

THE WEDGE
iceberg lettuce, crumbled bacon, heirloom baby tomatoes, crispy onions,
danish blue cheese dressing & crumbles -*10*

CAESAR SALAD
romaine, 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.*
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

STEAK TRIO* - *75*

4 oz meats by linz filet, 5 oz brasstown strip, 4 oz prime flat iron, crispy brussels, truffle salt, chimichurri, peppercorn sauce

TOMAHAWK RIBEYE FOR TWO*| 38 oz - - - *-195*

sliced and served family style with two sides, béarnaise sauce, peppercorn sauce, & truffle butter

Entrees

ATLANTIC SALMON*
sweet potato purée, roasted tricolor cauliflower served with creamy tarragon white wine sauce - - - - - - - - - - - - - - - - - - - *38*

SEARED TUNA*
marble rye soil, gochujang glaze, sautéed kale, shaved radishes - *32*

SEARED SCALLOPS
ginger carrot purée, crispy eggplant, seared endive, blood orange bacon sauce - *45*

SHRIMP & GRITS
sautéed shrimp, goat cheese grits, andouille sausage, roasted heirloom tomatoes, peppers, onions, white wine butter sauce - *32*

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

STUFFED VEAL CHOP*
prosciutto, swiss cheese, whipped potatoes, broccolini, hunter sauce - *84*

DUCK CAVATELLI
seared duck breast, confit duck leg, housemade cavatelli pasta, local mushrooms, duck jus - *46*

PORK TOMAHAWK
roasted apples, local mushrooms, hunter sauce - *58*

ROASTED CHICKEN
lemon herb marinated chicken, creamy spaghetti squash, prosciutto, sautéed swiss chard - *-33*

VEGETARIAN FETTUCCINE
tomato sauce, fried eggplant, roasted cauliflower, basil, parmesan cheese - *28*



CRAB CAKES FOR A CAUSE - - - - *42*
two jumbo lump crab cakes,
sautéed swiss chard, maple glazed carrots,
tomato gremolata, rémoulade

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.*