Steaks

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

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

LINZ HERITAGE NEW YORK STRIP * | 12 oz - - *58*

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

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

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

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*
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

WINE SPECTATOR'S 20 26 AWARD OF EXCELLENCE

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 pepper jam - *14*

THICK CUT BACON
pickled red onion, horseradish pickles, gochujang bbq sauce - *16*

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

APPLE PANZANELLA BURRATA
spiced apples, herbed croutons, burrata, local greens, apple cider vinaigrette - - - - - - - - - - - - *15*

WINTER CITRUS SCALLOPS
grilled carrot miso puree, fresh citrus, herb oil, wine poached green raisins,
honey-herb rub - *34*

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.*
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 AU POIVRE* - - - - - - - - - - - - - *42*

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

Entrees

ATLANTIC SALMON*

seared salmon, sea island pea hoppin' john, wilted greens, molasses glaze - *38*

SHRIMP & GRITS

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

SEARED SCALLOPS*

melted fennel, leeks, herb poached potatoes, lardons, mustard cream, chive oil, roasted baby carrots - - - - - - - - - - - - - - - - - *48*

GRILLED HERITAGE PORK CHOP*

herb-brined grilled heritage pork chop, roasted sweet potato, apple and andouille hash, grilled asparagus, charred onion, cranberry demi-glace -*40*

LEMON CHICKEN PICCATA

pan seared airline chicken breast, whipped potatoes, garlic green beans, candied-lemon caper sauce - - - - - - - - - - - - - - - - - -*33*

ITALIAN SAUSAGE RIGATONI

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

BEER BRAISED BEEF SHORT RIB

gaelic ale, mirepoix, rosemary, sage, adluh grits, scallion, blue cheese, cottage gremolata - *42*

MARKET FISH

toasted orzo, spinach, roasted golden beets, goat cheese, citrus gastrique- *MKT*

CRAB CAKES FOR A CAUSE - - - - *42*

two jumbo lump crab cakes, corn puree, sofrito, sautéed 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

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.*