

STARTERS

Signature Shellfish Tower 150/80 Fresh shucked oysters, poached North American lobster tails, lobster claws, Alaskan King Crab legs, and Prince Edward Island mussels, Tiger shrimp, mignonette, cocktail sauce, creamy horseradish sauce, Cajun mayo, green goddess cream	The Company Crab Cake 19 Jumbo lump crab cake, lobster creole sauce
Fried Green Tomatoes 12 Rock shrimp Tasso gravy	Thick Cut Double Smoked Bacon 15 Slow cooked, fork tender, seasonal fruit chutney
Calamari 17 Buttermilk marinated domestic calamari, flash fried with pickled okra, jalapeños, roasted cashews, cilantro, Thai chili sauce	Oysters Rockefeller 17 Half shell oysters, creamy spinach, grated parmesan, bacon
*East Coast Oysters 28/16 Served on the half shell by the half-dozen or dozen	Shrimp Cocktail 16 Chilled Tiger shrimp, horseradish, cocktail sauce
	New Orleans BBQ Shrimp 18 Jumbo shrimp, BBQ butter, crouton

SOUPS & SALADS

She Crab Soup 9 Crab, sherry, nutmeg	*Kale Caesar 10 Baby Tuscan kale, classic dressing, buttered bread crumbs, parmesan Reggiano
Smoky Corn Chowder 9 Fresh shucked corn, bacon lardons, micro basil	The Wedge 10 Iceberg lettuce, bacon lardons, grape tomatoes, Clemson blue cheese dressing and crumbles
Gourmet Greens 9 Tender field greens, cranberries, crumbled Clemson bleu cheese, toasted almonds, balsamic vinaigrette	Heirloom Tomato Salad 12 Heirloom tomatoes, buratta cheese, pesto, balsamic reduction

West End Chopped Salad 12

Romaine lettuce, carrots, black-eyed peas, bacon, cucumber, Clemson blue cheese, celery, red pepper, green peas, zucchini, yellow squash, dried cranberries, cashews, asparagus, green beans, green goddess dressing

SIDE DISHES

Grilled Asparagus MKT	Seasoned Fries 8	Roasted Mushrooms 10
Creamed Spinach 9	Jumbo Onion Rings 12	French Baby Green Beans 9
Three-Cheese Macaroni 10	Cheesy Mashed Potatoes 10	Roasted Brussels Sprouts 9

West End Au Gratin Potatoes 12

Idaho Russets layered with leeks, Fontina, Parmesan, cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

STEAKS & CHOPS

Grilled cuts served a la carte

Filet Mignon (7/11 oz.)	39/49	Prime New York Strip (14 oz.)	52
Dry-Aged Delmonico Ribeye (16 oz.)	58	Bone-In Kansas City Strip (20 oz.)	55
Prime Bone-In Ribeye (20 oz.)	59	Tomahawk Ribeye (38 oz.)	MKT
Double-Cut Domestic Lamb Chop	52	Porterhouse for Two (40 oz.)	MKT
Bone-In Filet Mignon (14oz)	58		

As a 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.

ENHANCEMENTS

The Company Crab Cake	18	Rick's Black & Bleu	5
Cold Water Lobster Tail (5 oz.)	19	Bearnaise Sauce	4
Alaskan King Crab	MKT	Truffle Chive Butter	9
Oscar Style	19	Port Foie Gras Butter	10

SIGNATURE DISHES

Linguini Langosta	35	North Atlantic Lobster Tail	75
Sautéed lobster, Andouille sausage, fennel, linguini creole lobster cream sauce		16 oz. Fresh lobster tail, drawn butter, lemon	
Chilean Sea Bass	45	Fresh Catch	MKT
Soy miso glaze, baby Bok Choi		Simply prepared, Maldon salt, butter	
Apple-Thyme Chicken	25	Veal Chop Milanese	54
Pan seared chicken breast and boneless thigh, Gala wild rice pilaf, apple-thyme beurre blanc		Arugula salad, truffle sherry vinaigrette	
The Company Crab Cakes	29	Seared Jumbo Sea Scallops	36
Carolina gold rice, lobster cream sauce		Butternut squash risotto cake, bourbon bacon glaze	
Pappardelle & Meatballs	33	Seared Salmon	29
Fresh pappardelle noodles, lamb meatballs, lamb ragout, rosemary infused mascarpone, lemon pine nut gremolata		Succotash, pesto	
		Slow-Cooked Beef Short Rib	39
		Whipped potatoes, roasted root vegetables	

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3 COURSES FOR \$49

**Choose one from each course*

Soup/Salad Course

Gourmet Greens
Classic Caesar
Cup of She Crab Soup

Entrée

Beef Short Rib
Linguini Langosta
Seared Jumbo Sea Scallops
Papardelle & Meatballs

Dessert

5 Layer Chocolate Cake
Key Lime Pie
Vanilla Bean Crème Brûlée

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FEATURED WINES



Belle Glos "Oeil de Perdrix Sonoma County, California	45
Lioco Chardonnay, Sonoma Coast, California	45
Harford Court Pinot Noir Russian River Valley, California	58
Emblem by Michael David Cabernet Sauvignon Napa Valley, California	68
Pine Ridge Cabernet Sauvignon Napa Valley, California	80
Brotte "Les Hauts de Barville" Chateanuneuf-de-Pape Rhône Valley	65
Robert Biale "Black Chicken" Zinfandel Napa Valley, California	84

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