

RICK ERWIN'S

WEST END GRILLE

STARTERS

CALAMARI 18
pickled okra, jalapeño, roasted cashews

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

EAST COAST OYSTERS* 18/35
served on the half shell by the
half-dozen or dozen

LAMB MEATBALLS 17
pomodoro and shaved parmesan

SOUP & SALAD

RE SHE CRAB SOUP 10
lump crab, creamed sherry

FRENCH ONION SOUP 10
rich beef broth, caramelized
onions, crouton, swiss and
parmesan cheese

RE ARUGULA SALAD 7/11
arugula, red onions, tomatoes,
strawberries, feta, sherry vinaigrette

CAESAR SALAD 9/13
romaine hearts, classic dressing,
buttered croutons, parmigiano-reggiano

NOLA BBQ SHRIMP 19
jumbo shrimp, bbq butter, crouton

SEAFOOD TOWER 60/120
shrimp cocktail, oysters, lobster, chef
choice, tartare or ceviche and classic
condiments

OYSTERS ROCKEFELLER 28
eight baked spinach and cheese
topped oysters on the half shell

**CRISPY BRUSSELS
AND GARLIC AIOLI 10**

RE GOURMET GREENS 7/11
mixed greens, cranberries,
clemson blue cheese, slivered
almonds balsamic vinaigrette

THE WEDGE 8/12
iceberg lettuce, crumbled bacon,
grape tomatoes, clemson blue
cheese dressing and crumbles

BEET SALAD 13
arugula, roasted red & gold beets,
orange segments, goat cheese
champagne vinaigrette

RE 3 COURSES FOR \$38

choose one from each category

SOUP/SALAD

GOURMET GREENS
SHE CRAB SOUP
ARUGULA SALAD

ENTRÉE

ONE CRAB CAKE
4 OZ FILET
CACIO e PEPE WITH CHICKEN

DESSERT

CRÈME BRÛLÉE
SHORTCAKE
KEY LIME PIE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 18% gratuity will be added to parties of six or more.

ENTRÉES

RE THE COMPANY CRAB CAKES 36
carolina gold rice, lobster cream sauce

PARMESAN CRUSTED GROUPER 34
mashed potatoes, sautéed spinach

SKIN-ON SALMON 29
seared skin-on salmon, seasonal vegetables, farro, garlic aioli

AHI TUNA 30
pan-seared tuna served with a red cabbage,
carrot and cucumber salad, fried wonton strip,
carrot ginger purée, ponzu

BRAISED SHORT RIB 32
mashed potatoes, short rib gravy

BRICK CHICKEN 25
seared airline chicken, corn succotash, roasted tomato demi

SEARED SCALLOPS 44
seared scallops and pork belly, parsnip purée,
white balsamic reduction

ITALIAN FAVORITES

GNOCCHI 20
pan-seared gnocchi, pesto, spring vegetables
add chicken \$6 add shrimp \$11 add filet \$23

RE CACIO e PEPE 17
angel hair pasta with cracked pepper, parmesan sauce
add chicken \$6 add shrimp \$11 add filet \$23

VEAL OSSO BUCO 42
braised veal shank, goat cheese polenta, pine nut gremolata

SEAFOOD RISOTTO 28
saffron risotto with lobster, shrimp, spring peas,
baby heirloom tomatoes

VEAL CHOP PICCATA 49
16oz bone-in veal chop, picatta sauce, mashed potatoes

LOUP DE MER 39
baked with thyme and lemon, mashed potatoes,
spinach, gremolata

LINGUINE LANGOSTA 38
sautéed lobster, fennel, spicy sausage,
linguine lobster cream sauce

STEAKS



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.

FILET MIGNON (7 oz)	48	DRY-AGED DELMONICO RIBEYE (12oz)	55
FILET MIGNON (11 oz)	62	DRY-AGED KANSAS CITY STRIP (16 oz)	62
DOUBLE-BONE LAMB CHOPS	54	PRIME NEW YORK STRIP (14oz)	65
CAROLINA BISON FILET (8oz)	52		

SIGNATURE SURF & TURF

center cut filet mignon with choice of shrimp skewer
or company crab cake, market vegetables

(4oz) 42 (7oz) 62 (11oz) 75

OVER THE TOP

THE COMPANY CRAB CAKE	18	RICK'S BLACK & BLEU	5
COLD-WATER LOBSTER TAIL (5oz)	30	BEARNAISE SAUCE	4
FRIED LOBSTER TAIL	30	TRUFFLE CHIVE BUTTER	9
OSCAR STYLE	24	NOLA BBQ SHRIMP	19
SEARED FOIE GRAS	20	TRUFFLE PEPPERCORN SAUCE	5

SIDES

GRILLED ASPARAGUS	MKT	ROASTED GARLIC MASHED POTATOES	7/11
CREAMED SPINACH	7/11	LOBSTER MAC & CHEESE	22
THREE CHEESE MACARONI	8/12	BALSAMIC GLAZED MUSHROOMS	12
SEASONED FRIES	10	JUMBO ONION RINGS	10

WEST END AU GRATIN POTATOES 12