

RICK ERWIN'S

WEST END GRILLE

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 (7oz)	49	PRIME NEW YORK STRIP (14oz)	76
FILET MIGNON (11oz)	64	WET-AGED DELMONICO RIBEYE (12oz)	55
BRASSTOWN STRIP (12oz)	45	DRY-AGED DELMONICO RIBEYE (16oz)	65
DRY-AGED KANSAS CITY STRIP (16oz)	62	BONE-IN FILET (12oz)	72

SIGNATURE SURF & TURF*

center cut filet mignon with choice of NOLA bbq shrimp or company crab cake, asparagus

(4oz) 42 (7oz) 63 (11oz) 76

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	BALSAMIC & GOAT CHEESE MUSHROOMS	12
HAND CUT FRIES	10	WEST END AU GRATIN POTATOES	12
JUMBO ONION RINGS	10	ROASTED GARLIC BROCCOLINI	12
CRISPY BRUSSELS	10	TEMPURA BROCCOLINI	12
FOUR-CHEESE MACARONI	8/12		

add lobster \$19 add truffle 9

STARTERS

CALAMARI 19
lightly breaded, flash-fried calamari, cherry peppers, angry cukes, lemon-garlic aioli

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

NOLA BBQ SHRIMP 19
jumbo shrimp, bbq butter, crouton

SEAFOOD TOWER 85/170
shrimp cocktail, oysters, lobster, alaskan king crab, served with classic condiments

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

WAGYU CARPACCIO* 16
horseradish crema, beech mushroom, pickled mustard, pickled onions, parmesan, crostini

SOUP & SALAD

SHE CRAB SOUP 10
lump crab, creamed sherry

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

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

BURRATA SALAD 16
marinated heirloom tomatoes, burrata cheese, basil, balsamic glaze

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

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

BEETS & BERRIES SALAD 14
roasted gold & red beets, blackberries, strawberry-rhubarb purée, goat cheese

3 COURSES FOR \$42

choose one from each category

SOUP/SALAD

GOURMET GREENS
SHE CRAB SOUP
CAESAR SALAD

ENTRÉE

ATLANTIC SALMON
4 OZ FILET
TUSCAN CHICKEN

DESSERT

CRÈME BRÛLÉE
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.

STEAK TRIO* 74

4oz Meats by Linz filet, 5oz Brasstown strip, 5oz wagyu ribeye cap, roasted vegetables, truffle salt, chimichurri

ENTRÉES

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

ATLANTIC SALMON* 32
baby artichokes, snap peas, fava beans, asparagus, beurre rouge

AHI TUNA* 32
wasabi melted leeks, roasted shiitake, fingerling potatoes, sweet soy

SEARED SCALLOPS 45
crispy prosciutto, spring peas, pea purée

GRILLED LAMB CHOPS* 56
garlic whipped potatoes, rosemary demi

CRAB CRUSTED GROUPE* 42
duck fat potatoes, garlic spinach, buerre blanc, balsamic Glaze

ITALIAN FAVORITES

CACIO e PEPE 17
angel hair pasta with cracked pepper, parmesan sauce
add chicken \$6 add shrimp \$11 add filet \$25

VEAL MILANESE 32
angel hair pasta, lemon caper sauce

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

TUSCAN CHICKEN 29
airline breast, baby spinach, creamy tomato sauce

PEAR & MARSCAPONE SACCHETTI 26
basil cream, balsamic glaze, pine nuts, parmesan reggiano
add chicken \$6 add shrimp \$11 add filet \$25