

RICK ERWIN'S

WEST END GRILLE

STEAKS & CHOPS*



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)	52	PRIME NEW YORK STRIP (14 oz)	68
FILET MIGNON (11 oz)	65	WET-AGED DELMONICO RIBEYE (12 oz)	55
CAROLINA BISON FILET (8 oz)	55	DRY-AGED DELMONICO RIBEYE (16 oz)	65
DOMESTIC LAMB CHOPS	66	BONE-IN FILET (12 oz)	72
DRY-AGED KANSAS CITY STRIP (16 oz)	62	PRIME COWBOY RIBEYE (20 oz)	99

PORTERHOUSE FOR TWO (24 oz) 99

SIGNATURE SURF & TURF*

center cut filet mignon, company crab cake, whipped potatoes and asparagus

(4oz) 42 (7oz) 66 (11oz) 78

with broiled or fried lobster tail +20

ENHANCEMENTS

THE COMPANY CRAB CAKE	18	RICK'S BLACK & BLEU	5
COLD-WATER LOBSTER TAIL	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	BAKED SAUSAGE RIGATONI	15
CREAMED SPINACH w/ smoked bacon	7/11	FIVE-CHEESE WHIPPED POTATOES	7/11
HAND-CUT FRIES	7	BALSAMIC & GOAT CHEESE MUSHROOMS	12
add truffle parmesan \$3		WEST END AU GRATIN POTATOES	12
JUMBO ONION RINGS	10	FIVE-CHEESE MACARONI	8/12
CRISPY BRUSSELS w/ bacon jam	10	add lobster \$19 add truffle \$9	

STARTERS

CALAMARI 19
fresh, lightly breaded & flash-fried, 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

CRISPY OYSTERS 22
lightly fried oysters, creole aioli, pickled pepper relish

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
roasted squash, pumpkin seeds, candied bacon, baby kale, white 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

RICK'S CHOPPED SALAD 18
romaine, salami, pepperoncini, tomatoes, cucumber, pickled onion, fetta, herb vinaigrette

☞ 3 COURSES FOR \$42

choose one from each category

SOUP/SALAD

GOURMET GREENS
SHE CRAB SOUP
CAESAR SALAD

ENTRÉE

ATLANTIC SALMON
4 OZ FILET
CRISPY FRIED CHICKEN

DESSERT

CRÈME BRÛLÉE
KEY LIME PIE

STEAK TRIO* 74

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

ENTRÉES



CRAB CAKES FOR A CAUSE 36
two jumbo lump crab cakes, lobster creamed corn, arugula, remoulade
A portion of sales of all Company Crab Cakes is donated to Meals on Wheels to help feed our homebound neighbors.

☞ ATLANTIC SALMON* 32
potato-leek purée, crispy tagorashi cauliflower, citrus chili sauce

SEARED AHI TUNA* 32
baby bok choy, edamame, mirin-soy glaze, toasted sesame, wasabi aioli

SEARED SCALLOPS 45
butternut squash purée, fall succotash, pecan gremolata

☞ CRISPY FRIED CHICKEN 28
1/2 Chicken, braised collards, hot honey glaze

BLUE CHEESE ENCRUSTED SWORDFISH 39
carolina gold dirty rice, andouille sausage, tomato, beurre blanc

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

ITALIAN SAUSAGE RIGATONI 27
sausage, tomato, cream, ricotta

CHEESE TORTELLINI 26
roasted tomato, gorgonzola cream sauce, fresh basil
add chicken \$6 add shrimp \$11 add filet \$25

*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.