

# 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)	55	DOMESTIC LAMB CHOPS	66
FILET MIGNON (11 oz)	72	PRIME NEW YORK STRIP (14 oz)	74
CAROLINA BISON FILET (8 oz)	55	WET-AGED DELMONICO RIBEYE (12 oz)	56
DRY-AGED KANSAS CITY STRIP	68	DRY-AGED DELMONICO RIBEYE (16 oz)	72
PORTERHOUSE FOR TWO (24 oz) 99			

### SIGNATURE SURF & TURF\*

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

(4oz) 44 (7oz) 69 (11oz) 83

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

LEMON ROASTED CHICKEN  
ATLANTIC SALMON  
4 OZ FILET

#### 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



**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**  
winter succotash, butternut squash purée, citrus vin blanc

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

**SEARED SCALLOPS 45**  
oven dried tomato & reggiano parmesan risotto, garlic sautéed spinach, citrus vin blanc

**☞ LEMON ROASTED CHICKEN 28**  
joyce farms half chicken, lemon herb jus, french beans

**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