

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 (16oz)	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

substitute 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	16
CREAMED SPINACH w/ smoked bacon	12	FIVE-CHEESE WHIPPED POTATOES	12
HAND-CUT FRIES	8	BALSAMIC & GOAT CHEESE MUSHROOMS	13
add truffle parmesan \$3		WEST END AU GRATIN POTATOES	13
JUMBO ONION RINGS	11	FIVE-CHEESE MACARONI	13
CRISPY BRUSSELS w/ bacon jam	11	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 10
romaine hearts, classic dressing, buttered croutons, parmigiano-reggiano

BURRATA 16
marinated heirloom tomatoes, basil pesto, balsamic, fresh bread

☞ GOURMET GREENS 8
mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic vinaigrette

THE WEDGE 9
iceberg lettuce, crumbled bacon, grape tomatoes, crispy onions, clemson blue cheese dressing & crumbles

☞ 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

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
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

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.