

Steaks & Chops

FILET MIGNON 7 oz	55
FILET MIGNON 11 oz	72
CAROLINA BISON FILET 8 oz	55
DRY-AGED KANSAS CITY STRIP 16 oz	74
DOMESTIC LAMB CHOPS	66
PRIME NEW YORK STRIP 14 oz	78
WET-AGED DELMONICO RIBEYE 12 oz	58
DRY-AGED DELMONICO RIBEYE 16 oz	76
PORTERHOUSE FOR TWO 24 oz	115

Enhancements

The Company Crab Cake	20
Cold-Water Lobster Tail	30
Fried Lobster Tail	30
NOLA BBQ Shrimp	19
Seared Scallops (2)	25
Oscar Style	26
Rick's Black & Bleu	5
Béarnaise Sauce	4
Truffle Chive Butter	9
Truffle Peppercorn Sauce	5



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.

RE

**THREE
for \$49**

SOUP/SALAD
Gourmet Greens
She Crab Soup
Caesar Salad

ENTRÉE
Meatball Pappardelle
Atlantic Salmon
Red Snapper

DESSERT
Crème Brûlée
Key Lime Pie

Choose one from each course

Sommelier's Selections

FEATURED RED 60
HILL FAMILY ESTATE "BARREL BLEND"
2020, Napa Valley, CA
*red blend, deep black cherry, spicy oak,
baking spices, velvety finish*

FEATURED WHITE 35
HARVEY & HARRIET WHITE BLEND
2022, San Luis Obispo County, CA
*hints of tropical fruits, restrained creaminess,
bright, fresh acidity*



RICK ERWIN'S

WEST END GRILLE

Starters

CALAMARI

fresh, lightly breaded & flash-fried, cherry peppers, angry cukes, lemon-garlic aioli - - - - -19

SHRIMP COCKTAIL

chilled tiger shrimp, horseradish, atomic cocktail sauce - - - - -18

EAST COAST OYSTERS*

served on the half shell by the half-dozen or dozen - - - - - 18/35

VEAL MEATBALLS

pomodoro and shaved parmesan - - - - -17

NOLA BBQ SHRIMP

jumbo shrimp, bbq butter, crouton - - - - -19

CRISPY OYSTERS

lightly fried oysters, creole aioli, pickled pepper relish - - - - - 22

WAGYU CARPACCIO*

horseradish crema, beech mushroom, pickled mustard, pickled onions, parmesan, crostini - - - - -16

SEAFOOD TOWER*

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

Soup & Salad

SHE CRAB SOUP

lump crab, creamed sherry - - - - -10

FRENCH ONION SOUP

rich beef broth, caramelized onions, crouton, swiss and parmesan cheese - - - - -10

BURRATA

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

GOURMET GREENS

mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic vinaigrette - - - 8

THE WEDGE

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

CAESAR SALAD*

romaine hearts, classic dressing, buttered croutons, parmigiano reggiano - - - - -10

add chicken 9 | add shrimp 11 | add salmon 18 | add filet 25

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Signature Steak Features

SIGNATURE SURF & TURF*

center cut filet mignon, company crab cake, 4 oz - - - - 44
 whipped potatoes and asparagus 7 oz - - - - 69
 *substitute broiled or fried lobster tail +20 11 oz - - - - 83

STEAK TRIO* - - - - - 74

4oz meats by linz filet, 5oz brasstown strip,
 5oz wagyu ribeye cap, roasted vegetables,
 truffle salt, chimichurri

Entrees

ATLANTIC SALMON*

succotash, butternut squash purée, citrus vin blanc - - - - - 34

SEARED AHI TUNA*

baby bok choy, edamame, mirin-soy glaze, toasted sesame, wasabi aioli - - - - - 32

SEARED SCALLOPS

oven dried tomato & parmigiano reggiano risotto, garlic sautéed spinach, citrus vin blanc - - - - - 45

LEMON PEPPER ROASTED CHICKEN

joyce farms half chicken, lemon herb jus, french beans - - - - - 28

RED SNAPPER

carolina gold rice, sautéed broccolini, beurre blanc - - - - - 34



CRAB CAKES FOR A CAUSE - - - - - 42

two jumbo lump crab cakes,
 lobster creamed corn, arugula, remoulade

Rick Erwin Dining Group donates a portion of sales to local charities in our effort to impact our communities in a meaningful way

Italian Favorites

VEAL MILANESE

angel hair pasta, lemon caper sauce - - - - - 32

LINGUINE LANGOSTA

sautéed lobster, fennel, spicy sausage, peppers and onions, lobster cream sauce - - - - - 38

ITALIAN SAUSAGE RIGATONI

sausage, tomato, cream, ricotta, grated parmesan - - - - - 27

MEATBALL PAPPARDELLE

veal meatballs, marinara, pappardelle pasta, parmesan - - - - - 34

CHEESE TORTELLINI

roasted tomato, gorgonzola cream sauce, fresh basil - - - - - 26

add chicken 9 | add shrimp 11 | add filet 25

Sides

Grilled Asparagus - - - - - market

Creamed Spinach w/ smoked bacon - - - - - 12

Jumbo Onion Rings - - - - - 11

Crispy Brussels w/ bacon jam - - - - - 11

Hand-Cut Fries - - - - - 8

add truffle parmesan \$3

Baked Sausage Rigatoni - - - - - 16

Five-Cheese Whipped Potatoes - - - - - 12

Balsamic & Goat Cheese Mushrooms - - - - - 13

West End au Gratin Potatoes - - - - - 13

Five-Cheese Macaroni - - - - - 13

add lobster \$19 | add truffle \$9

**18% gratuity will be added to parties of six or more.*