

Steaks & Chops

FILET MIGNON 7 oz	58
FILET MIGNON 11 oz	78
PRIME NEW YORK STRIP 14 oz	79
PRIME DELMONICO RIBEYE 16 oz	76
PRIME COWBOY RIBEYE 20 oz	95
PORTERHOUSE 24 oz	115
DRY-AGED KANSAS CITY STRIP 16 oz	74
DRY-AGED DELMONICO RIBEYE 16 oz	79
DOMESTIC LAMB CHOPS	72
VEAL CHOP 16 oz	70

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
Herb Roasted Chicken

DESSERT
Crème Brûlée
Key Lime Pie

Choose one from each course

Sommelier's Selections

THE HILT ESTATE - - - - - 60
CHARDONNAY

2022, Santa Rita Hills, CA

Mango, green melon, honeysuckle, chamomile and wet gravel; precise and full of energy; elegantly fruit driven and lifted by piercing acidity

HOURLASS HG III - - - - - 70
PROPRIETARY RED

2022, Napa Valley, CA

Bright blackberries and blueberries, earthy notes, herbs, and forest floor; dark fruits and cocoa powder from French oak, figs, and fine tannins; big wine that can stand up to big steaks or silky-smooth to enjoy alone



RICK ERWIN'S

WEST END GRILLE

Starters

OSETRA CAVIAR

whipped ricotta, red onion, chives, minced egg, housemade blini - - - - - market

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

BAKED OYSTERS

herb buttered breadcrumbs, lemon - - - - - 22

WAGYU CARPACCIO*

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

SEAFOOD TOWER*

shrimp cocktail, oysters, lobster, snow 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 - - - 9

THE WEDGE

iceberg lettuce, crumbled bacon, grape tomatoes, crispy onions,
clemson blue cheese dressing & crumbles - - - - -10

CAESAR SALAD*

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

add chicken 10 | add shrimp 11 | add salmon 18 | add filet 26

*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 4 oz - - - - 45
cake, whipped potatoes and asparagus 7 oz - - - - 72
*substitute broiled or fried lobster tail +20 11 oz - - - - 86

Entrees

STEAK TRIO* - - - - - 75

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

TOMAHAWK RIBEYE FOR TWO - - 195

sliced and served family style with a choice of two sides,
and a trio of sauces - bearnaise, peppercorn, truffle butter

ATLANTIC SALMON*

leeks, squash, zucchini, fennel fricasse, saffron cream sauce - - - - - 38

SEARED AHI TUNA*

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

SEARED SCALLOPS

caramelized shallot purée, spring peas, confit fennel, prosciutto crumbs - - - - - 45

HERB ROASTED CHICKEN

joyce farms half chicken, roasted tomatoes, charred corn, spinach, confit orange herb chicken jus - - - - - 33



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 CHOP PARMESAN

thinly breaded 16 oz veal chop, marinara, mozzarella - - - - - 72

LASAGNA

brasstown bolognese sauce, ricotta, mozzarella, parmesan - - - - - 26

LINGUINE LANGOSTA

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

KING CRAB RAVIOLI

king crab, ricotta ravioli, fine herbs, saffron crème fraîche sauce - - - - - 32

CRISPY GNOCCHI

broad beans, charred okra, whipped ricotta, prosciutto, sage brown butter - - - - - 27

ITALIAN SAUSAGE RIGATONI

sausage, tomato, cream, ricotta, grated parmesan - - - - - 32

MEATBALL PAPPARDELLE

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

CHEESE TORTELLINI

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

Sides

add chicken 10 | add shrimp 11 | add filet 26

Grilled Asparagus - - - - - market

Creamed Spinach w/ smoked bacon - - - - - 13

Jumbo Onion Rings - - - - - 12

Crispy Brussels w/ bacon jam - - - - - 13

Hand-Cut Truffle Parmesan Fries - - - - - 12

Baked Sausage Rigatoni - - - - - 16

Five-Cheese Whipped Potatoes - - - - - 13

Balsamic & Goat Cheese Mushrooms - - - - - 14

West End au Gratin Potatoes - - - - - 15

Five-Cheese Macaroni - - - - - 14

add lobster \$19 | add truffle \$9

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