

# 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

**TURLEY "JUVENILE"** - - - - - 75

ZINFANDEL

2022, CA

*Fruit bomb with cherry pie, ripe raspberry notes, balanced by spice and briar notes*

**EN ROUTE "LES POMMIERS"** - - - 75

PINOT NOIR

2022, Russian River Valley, CA

*Flavors of fresh raspberry and strawberry, along with notes of baking spice, cherry and cola; medium bodied with silky tannins*



# 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

## 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

## Entrees

### 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, proscuitto 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, proscuitto, 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

*add chicken 10 | add shrimp 11 | add filet 26*

## Sides

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.*