

# RICK ERWIN'S

## WEST END GRILLE

### STARTERS

#### FRITTO MISTO 19

flash-fried calamari, zucchini, mild cherry peppers, lemon caper aioli, marinara

#### 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

tomato and shaved parmesan

### SOUP & SALAD

#### ☐ SHE CRAB SOUP 10

lump crab, creamed sherry

#### FRENCH ONION SOUP 10

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

#### ☐ ARUGULA SALAD 7/11

arugula, red onions, tomatoes, strawberries, feta, sherry vinaigrette

#### CAESAR SALAD 9/13

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

#### NOLA BBQ SHRIMP 19

jumbo shrimp, bbq butter, crouton

#### SEAFOOD TOWER 60/120

shrimp cocktail, oysters, lobster, chef choice, tartare or ceviche and classic condiments

#### OYSTERS ROCKEFELLER 28

eight baked spinach and cheese topped oysters on the half shell

#### CRISPY BRUSSELS

AND GARLIC AIOLI 10

#### ☐ GOURMET GREENS 7/11

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

#### THE WEDGE 8/12

iceberg lettuce, crumbled bacon, grape tomatoes, clemson blue cheese dressing and crumbles

#### BEET SALAD 13

arugula, roasted red & gold beets, orange segments, goat cheese champagne vinaigrette

## ☐ 3 COURSES FOR \$38

choose one from each category

#### SOUP/SALAD

GOURMET GREENS  
SHE CRAB SOUP  
ARUGULA SALAD

#### ENTRÉE

ONE CRAB CAKE  
4 OZ FILET  
CACIO e PEPE WITH CHICKEN

#### DESSERT

CRÈME BRÛLÉE  
SHORTCAKE  
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.

### ENTRÉES

☐ THE COMPANY CRAB CAKES 36  
carolina gold rice, lobster cream sauce

PARMESAN CRUSTED GROUPER 34  
mashed potatoes, sautéed spinach

#### SEARED SALMON 29

blackened salmon, carolina gold rice, mango & peach salsa

#### AHI TUNA 32

pan-seared tuna served with a red cabbage, carrot and cucumber salad, fried wonton strip, carrot ginger purée, ponzu

#### BRAISED SHORT RIB 32

mashed potatoes, short rib gravy

#### SUMMER SCALLOPS 45

seared scallops, oranges, grapefruit, radishes, fennel & arugula salad

### ITALIAN FAVORITES

#### GNOCCHI 20

pan-seared gnocchi, pesto, spring vegetables  
add chicken \$6 add shrimp \$11 add filet \$23

#### ☐ CACIO e PEPE 17

angel hair pasta with cracked pepper, parmesan sauce  
add chicken \$6 add shrimp \$11 add filet \$23

#### VEAL MILANESE 32

breaded veal cutlets, raddicchio, tomatoes, shallots, feta cheese, white balsamic reduction

#### SEAFOOD RISOTTO 28

saffron risotto with lobster, shrimp, spring peas, baby heirloom tomatoes

#### LINGUINE LANGOSTA 38

sautéed lobster, fennel, spicy sausage, linguine lobster cream sauce

#### SUMMER CHICKEN CACCIATORE 29

pan-seared airline chicken over angel hair pasta, summer cacciatore sauce

### STEAKS



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 (7oz)	48	DRY-AGED KANSAS CITY STRIP (16oz)	62
FILET MIGNON (11oz)	62	PRIME NEW YORK STRIP (14oz)	68
CAROLINA BISON FILET (8oz)	52	HEART OF RIBEYE (8oz)	39
MEDITERRANEAN LAMB	56	DRY-AGED DELMONICO RIBEYE (16oz)	65

### SIGNATURE SURF & TURF

center cut filet mignon with choice of shrimp skewer  
or company crab cake, market vegetables

(4oz) 42 (7oz) 62 (11oz) 75

### OVER THE TOP

THE COMPANY CRAB CAKE	18	RICK'S BLACK & BLEU	5
COLD-WATER LOBSTER TAIL (5oz)	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	ROASTED GARLIC MASHED POTATOES	7/11
CREAMED SPINACH	7/11	BALSAMIC GLAZED MUSHROOMS	12
FOUR-CHEESE MACARONI add lobster 19 add truffle 9	8/12	JUMBO ONION RINGS	10
SEASONED FRIES	10	WEST END AU GRATIN POTATOES	12