

STARTERS

CALAMARI 18
pickled okra, jalapeños,
roasted cashews

SHRIMP COCKTAIL 16
chilled tiger shrimp, horseradish,
atomic cocktail sauce

*EAST COAST OYSTERS 18/35
served on the half shell by the
half-dozen or dozen

NOLA BBQ SHRIMP 19
jumbo shrimp, bbq butter,
crouton

LAMB & RICOTTA MEATBALLS 14

CHARGRILLED OYSTERS 3 each
grilled in seasoned garlic butter,
topped with special blend of cheese

SHELLFISH TOWER 60/120
jonah crab claw, shrimp cocktail,
oysters, lobster, clams, served with
classic condiments

SOUPS & SALADS

☞ SHE CRAB SOUP 10
crab, sherry

FRENCH ONION SOUP 10
rich beef broth, caramelized
onions, crouton, swiss and
parmesan cheese

CAESAR SALAD 9/13
romaine hearts, classic dressing,
buttered croutons,
parmigiano-reggiano

THE WEDGE 8/12
iceberg lettuce, crumbled bacon,
grape tomatoes, clemson blue
cheese dressing and crumbles

☞ GOURMET GREENS 7/11
mixed greens, cranberries,
clemson blue cheese, slivered
almonds balsamic vinaigrette

ITALIAN CHOPPED SALAD 12
romaine lettuce, provolone,
finocchiona salami, olives,
artichoke hearts,
red wine vinaigrette

☞ ARUGULA SALAD 7/11
arugula, red onions, tomatoes,
strawberries, feta,
sherry vinaigrette

BEET SALAD 12
red and gold beets, avocado,
goat cheese, and pistachios

☞ 3 FOR \$38

PICK ONE	PICK ONE	PICK ONE
GOURMET GREENS	4OZ FILET	CRÈME BRÛLÉE
SHE CRAB SOUP	SALMON PICATTA	SHORTCAKE
ARUGULA SALAD	A.O.P. w/ CHICKEN	KEY LIME PIE

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) 46	(11 oz) 56	DRY-AGED DELMONICO RIBEYE (16 oz) 64
PRIME NEW YORK STRIP (14 oz) 62		DRY-AGED KANSAS CITY STRIP (16 oz) 64
DOUBLE BONE LAMB CHOPS (2) 54		PRIME BONE-IN RIBEYE (20 oz) 70

SIGNATURE SURF & TURF

center cut filet mignon with 3 NOLA shrimp, market vegetables

4 oz 42	7 oz 57	11 oz 67
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OVER THE TOP

THE COMPANY CRAB CAKE MKT	RICK'S BLACK & BLEU 5
COLD WATER LOBSTER TAIL (5oz) 22	BERNAISE SAUCE 4
FRIED LOBSTER TAIL 22	TRUFFLE CHIVE BUTTER 9
OSCAR STYLE 22	NOLA BBQ SHRIMP 19
SEARED FOIE GRAS 20	GREEN PEPPERCORN SAUCE 3

SIDES

GRILLED ASPARAGUS MKT	CHEESY MASHED POTATOES 7/11
CREAMED SPINACH 7/11	LOBSTER MAC AND CHEESE 22
THREE CHEESE MACARONI 8/12	ROASTED MUSHROOMS 7/11
SEASONED FRIES 10	JUMBO ONION RINGS 10
WEST END AU GRATIN POTATOES 12	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
18% gratuity will be added to parties of six or more.

SEAFOOD

THE COMPANY CRAB CAKES MKT
carolina gold rice, lobster cream sauce

GROUPEL 29/34
seared filet, warm crab NOLA butter

PAN SEARED SCALLOPS 38
sweet corn puree, baby corn, snap peas, asparagus tips and corn shoots

PAN SEARED HALIBUT 29/34
potato gnocchi, fava beans, zucchini, beurre blanc

☞ SALMON PICATTA 25/30
seared salmon filet, sautéed spinach, lemon caper butter sauce

SEARED AHI TUNA 26/32
sesame custard, wasabi creamed potatoes, asian-braised cabbage, ponzu

MARKET FRESH FISH MKT
chef's daily preparation

ITALIAN FAVORITES

PAPPARDELLE & MEATBALLS 19
fresh pappardelle noodles, lamb meatballs, lamb ragout, rosemary
infused mascarpone, lemon pine-nut gremolata

LINGUINI LANGOSTA 28
sautéed lobster, fennel, spicy sausage, linguini lobster cream sauce

SUMMER VEGETABLE COIPPINO 18
zucchini, squash, red onion, chickpeas, with a tomato vegetable broth

CLAM & SHRIMP BOIL PASTA 32
andouille, shrimp, clams, fresh linguini, tomato vegetable broth, old bay

BRICK CHICKEN MARSALA 26
airline chicken breast, wild mushrooms, white bean puree, marsala sauce

FREGOLA & CLAMS 24
sun-dried tomato, toasted fregola, clams, saffron broth

CLASSIC CARBONARA* 17
spaghetti, guanciale, cracked black pepper, parmesan

SWEET CORN PAPPARDELLE* 18
sweet corn puree, baby corn, snap peas, pancetta and pea tendrils

☞ A.O.P. ANGEL HAIR PASTA* 17
aglio (garlic), olio (xvoo), pomodoro (tomatoes)

*add chicken \$6 add shrimp \$11 add 4oz filet \$23