

RICK ERWIN'S

WEST END GRILLE

STARTERS

CALAMARI 18
pickled okra, jalapeño, roasted cashews

SHRIMP COCKTAIL 18
chilled tiger shrimp, horseradish, atomic cocktail sauce

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

LAMB & RICOTTA MEATBALLS 17

NOLA BBQ SHRIMP 19
jumbo shrimp, bbq butter, crouton

CHAR-GRILLED OYSTERS 3 EACH
grilled in seasoned garlic butter, topped with a special blend of cheese

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

SOUP & SALAD

☞ SHE CRAB SOUP 10
lump crab, creamed sherry

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

BURATTA SALAD 13
mixed greens, pear, pomegranate

FALL HARVEST PANZANELLA 8/12
kale, brussels, apples, butternut squash, pumpkin seeds, croutons, maple vinaigrette

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

☞ 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 12
red and gold beets, avocado, goat cheese, and pistachios, sherry vinaigrette

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

☞ 3 COURSES FOR \$38

choose one from each category

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	SKIN-ON SALMON	CRÈME BRÛLÉE
SHE CRAB SOUP	4 OZ FILET	SHORTCAKE
ARUGULA SALAD	A.O.P WITH CHICKEN	KEY LIME PIE

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 (7 oz)	50	DRY-AGED DELMONICO RIBEYE (12oz)	64
PRIME NEW YORK STRIP (14oz)	73	DRY-AGED KANSAS CITY STRIP (16 oz)	64
DOUBLE-BONE LAMB CHOPS (2)	54		

SIGNATURE SURF & TURF

center cut filet mignon with shrimp skewer, market vegetables

4oz 43 7oz 63

OVER THE TOP

THE COMPANY CRAB CAKE	MKT	RICK'S BLACK & BLEU	5
COLD-WATER LOBSTER TAIL (5oz)	25	BEARNAISE SAUCE	4
FRIED LOBSTER TAIL	25	TRUFFLE CHIVE BUTTER	9
OSCAR STYLE	24	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 & CHEESE	22
THREE CHEESE MACARONI	8/12	BALSAMIC GLAZED MUSHROOMS	12
SEASONED FRIES	10	JUMBO ONION RINGS	10
WEST END AU GRATIN POTATOES	12	MAPLE ROASTED BRUSSELS & SQUASH	7/11

ENTREES

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

PARMESAN CRUSTED GROUPEL 29/34
mashed potatoes, sauteed spinach

☞ SKIN-ON SALMON 25/30
mustard and chive potatoes topped with a watercress salad

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

SCALLOP MARSALA 38
celery root fondant, classical mushroom marsala sauce

BRAISED SHORT RIB 32
mashed potatoes, short rib gravy

ITALIAN FAVORITES

LINGUINI LANGOSTA 38
sautéed lobster, fennel, spicy sausage, linguine lobster cream sauce

BRICK CHICKEN 26
bacon, brussels and bourbon chicken jus

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

☞ A.O.P. ANGEL HAIR PASTA* 17
agilo (garlic), olio (xvoo), pomodoro (tomatoes)
add chicken \$6 add shrimp \$11 add 4oz filet \$23

BRAISED SHORT RIB GNOCCHI 20
mushrooms, rosemary ricotta

*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.