

RICKERWIN'S

WEST END GRILLE

**RESTAURANT  
WEEK** SOUTH CAROLINA  
JAN 13-23, 2022

**\$45 MENU**

*Choose one from each course*

**FIRST COURSE**

**Crab and Citrus Arancini**

*fried risotto with lump blue crab,  
blistered tomato agrodolce*

**Beef Carpaccio**

*shaved tenderloin, caper, red onion, arugula, feta,  
toast points, white balsamic reduction*

**Oyster Casino**

*traditional with chorizo and lemon mousse*

**SECOND COURSE**

**Surf & Turf**

*4oz filet and NOLA shrimp,  
whipped potatoes, grilled asparagus*

**Scallop Marsala**

*celery root purée, mushroom marsala sauce*

**Halibut au Poivre**

*cauliflower purée, mushroom ragout, au poivre*

**Short Rib Gnocchi**

*mushrooms, rosemary ricotta*

**DESSERT COURSE**

**Crème Brûlée**

*fresh berries*

**Seasonal Short Cake**

*a la mode*

**Chocolate Cheesecake**

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