

STARTER SELECTIONS

FRIED CALAMARI	11
Tender squid lightly dusted with flour and deep fried, tossed in sweet and sour sauce, finished with Parmesan cheese and served with a Vietnamese chili aioli.	
FRIED OYSTERS	12
Deep fried and served with a spicy remoulade.	
CRAB CAKE	13
Served with baby greens and remoulade.	
SHRIMP COCKTAIL	11
Fresh shrimp with tangy cocktail sauce served in a martini glass.	
JUMBO GRILLED PRAWNS	15
Over baby greens, spicy cajun remoulade and lemon.	
OYSTERS ON THE HALF SHELL	MARKET PRICE
Available half and full dozen.	
BEEF CARPACCIO	12
Thinly sliced chilled tenderloin served with extra virgin olive oil, lemon, capers, shallots and shaved Parmesan Reggiano.	
OYSTERS ROCKEFELLER	12
Half dozen fresh oysters topped with sautéed spinach, grated cheese, and bacon gratinée.	
MUSSELS	12
Tender Prince Edward Island mussels steamed with white wine, garlic, tomatoes, and fresh basil.	
SEARED SCALLOPS	15
Over a crawfish risotto, micro green salad and beurre blanc.	

SOUP AND SALAD SELECTIONS

SEAFOOD BISQUE	6
Shrimp, crab, and scallops in a creamy lobster and sherry bisque.	
FRENCH ONION GRATINEE	6
Classic onion soup topped with provolone cheese and broiled.	
GOURMET GREENS	7
Tender field greens tossed with toasted almonds, cranberries and crumbled Clemson bleu cheese, tossed with balsamic vinaigrette.	
CAESAR SALAD	7
Classic Caesar with freshly shaved Parmesan Reggiano.	
THE WEDGE	7
Classic iceberg lettuce served with bacon, diced tomatoes and creamy Clemson bleu cheese dressing (available chopped upon request).	
WARM GOAT CHEESE AND SPINACH SALAD	8
Baby spinach tossed in a raspberry vinaigrette with candied walnuts, sliced apples, and warm toasted goat cheese.	
GRILLED LAMB SALAD	16
Herb & goat cheese crusted lamb chops served over baby greens with a balsamic vinaigrette.	

PASTA AND POULTRY SELECTIONS

	FULL PLATE / SMALL PLATE
PASTA PESCARA	23 / 17
Jumbo sea scallops, colossal shrimp and mussels tossed with linguini pasta and tomato basil sauce.	
CHICKEN GORGONZOLA	17 / 12
Penne pasta with grilled chicken served with a rich gorgonzola cream sauce.	
LEMON CHICKEN	19 / –
Sautéed chicken breast served with whipped potatoes, sautéed spinach and lemon caper sauce.	

A 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

RICK ERWIN'S

WEST END GRILLE



BONE-IN RIBEYE - 20oz.	36	BONE-IN VEAL RIB CHOP - 14oz.	36
FILET MIGNON - 11oz.	34	DRY AGED KANSAS CITY STRIP - 16oz.	39
PETITE FILET MIGNON - 7oz.	26	NIMAN RANCH DOUBLE CUT PORK CHOP - 16oz.	25
CENTER CUT PORTERHOUSE - 24oz.	42	PRIME NEW YORK STRIP - 12oz.	33

DOMESTIC PORTERHOUSE LAMB CHOPS - 1 CHOP 8oz. / 2 CHOPS 16oz. 17 / 34

The above meat selections are served à la carte.

DRY AGED DELMONICO - 12oz. 36
Topped with broiled Gorgonzola cheese with whipped potatoes

PRIME SIRLOIN BISTRO - 8oz. 23
Pepper-crusted steak served with frites and au poivre sauce.

FRESH SEAFOOD SELECTIONS

FULL / SMALL
PLATE / PLATE

SASHIMI TUNA Sesame crusted and served with wasabi mashed potatoes, sautéed julienne vegetables and trio of dipping sauces.	29 / 19
CHILEAN SEA BASS Pan-seared and served with basil whipped potatoes, grilled asparagus and roasted red pepper coulis.	32 / 22
PARMESAN-CRUSTED GROUPER Fresh filet of grouper coated with shredded Parmesan Reggiano and served with sautéed baby spinach and whipped potatoes.	26 / 19
SALMON Blackened and served with whipped potatoes, sautéed spinach and finished with crawfish creole sauce.	20 / 15
CRAB CAKES Fresh jumbo lump crab cakes served with crawfish risotto, sautéed julienne vegetables and beurre blanc.	24 / 17
LOBSTER TAIL Cold water lobster tail served with cheesy mashed potatoes and sautéed julienne vegetables, prepared broiled or fried.	32 / 22

SIDES

TENDER GRILLED ASPARAGUS	MARKET	COLD WATER LOBSTER TAIL - 5oz.	17
TRADITIONAL CREAMED SPINACH	5	CRAB CAKE	13
STEAMED BROCCOLI WITH LEMON	6	JUMBO GARLIC PRAWNS	11
THREE CHEESE MACARONI AND CHEESE	7	OSCAR STYLE	10
FRESH CUT FRIES	5	SAUTEED BUTTON MUSHROOMS	5
JUMBO ONION RINGS	6	SAUCE BEARNAISE	2
CHEESY MASHED POTATOES	6	GREEN PEPPERCORN SAUCE	2
FRENCH BABY GREEN BEANS	6	MELTED BLEU CHEESE	2
WHIPPED SWEET POTATOES	5	CRAWFISH RISOTTO	7