

STARTERS

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.	
FRIED CALAMARI	10
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	9
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	14
Over baby greens, 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	11
Half dozen fresh oysters topped with sautéed spinach, grated cheese and bacon and broiled to perfection.	
MUSSELS	12
Tender Prince Edward Island mussels steamed with white wine, garlic, tomatoes and fresh basil.	
SEARED SCALLOPS	14
Over a crawfish risotto, micro green salad and beurre blanc.	

SALAD SELECTIONS

GOURMET GREENS	7
Tender field greens tossed with toasted almonds, cranberries and crumbled Clemson blue cheese, served in balsamic dressing.	
CAESAR SALAD	7
Classic Caesar with freshly-shaved Parmesan Reggiano.	
THE WEDGE	7
Classic iceberg lettuce served with bacon, diced tomatoes and creamy Clemson blue cheese dressing (available chopped).	
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 and colossal shrimp 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.	
VEGETARIAN SELECTION	PRICED DAILY
Ask your server for today's selection.	

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

RICKERWIN'S

WEST END GRILLE

RICK'S PRIME AND CERTIFIED ANGUS BEEF SELECTIONS

All cuts of beef are the finest available to us and served to you exactly as you specify.

CERTIFIED ANGUS BONE-IN NEW YORK STRIP - 14 oz.	29
CERTIFIED ANGUS BONE-IN RIBEYE - 20 oz.	34
CERTIFIED ANGUS FILET MIGNON - 11 oz.	32
CERTIFIED ANGUS PETITE FILET MIGNON - 7 oz.	24
CERTIFIED ANGUS CENTER CUT PORTERHOUSE - 24 oz.	42
VEAL CHOP - 14 oz.	36
DOMESTIC PORTERHOUSE LAMB - 1 CHOP / 2 CHOPS	17 / 34

The Above meat selections are served à la carte, choose from an exciting selection of sides to accompany.

USDA PRIME SIRLOIN BISTRO Pepper-crusted steak served with frites and au poivre sauce.	23
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FRESH SEAFOOD SELECTIONS

FULL PLATE / SMALL PLATE

SASHIMI GRADE TUNA Sesame crusted and served with wasabi mashed potatoes, sautéed julienne vegetables and trio of dipping sauces.	28 / 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 STACK Blackened and served with whipped potatoes and sautéed spinach and finished with crawfish creole sauce.	20 / 15
CRAB CAKES Crab cakes served with crawfish risotto and sautéed julienne vegetables and beurre blanc.	23 / 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 - 5 oz.	17
TRADITIONAL CREAMED SPINACH	5	CRAB CAKE	13
STEAMED BROCCOLI WITH LEMON	5	JUMBO GARLIC PRAWN	10
THREE CHEESE MACARONI AND CHEESE	5	OSCAR STYLE	10
FRESH FRIES	5	SAUTÉED BUTTON MUSHROOMS	5
JUMBO ONION RINGS	5	SAUCE BEARNAISE	2
CHEESY MASHED POTATOES	5	GREEN PEPPERCORN SAUCE	2
FRENCH BABY GREEN BEANS	5	MELTED BLEU CHEESE	2
CRAWFISH RISOTTO	7		