

STARTERS

Fried Green Tomatoes – paprika aioli, pimento cheese 10

Calamari – lightly fried, sweet and sour sauce 17

***Oysters** – cold water oysters on the half shell, cocktail sauce, lemon 14 / 26

Southern Spring Rolls – slow roasted pulled pork, sweet and spicy collards, sharp cheddar, tangy barbecue sauce 10

***Charcuterie Plate For Two** – Chef's selection of cured meats and assorted accouterments 18

Oysters Rockefeller – bacon, spinach, gruyere, Parmesan 17

Shrimp Cocktail – horseradish, cocktail, lemon 16

Crispy Oysters – creamed collard greens, smoky bacon butter, pickled sweet peppers 12

House Cured Bacon – cashew butter, pure maple syrup 7

SOUPS & SALADS

Soup Du Jour 6

She Crab Soup 6

Chopped Salad – red cabbage, arugula, iceberg, tomato, bacon, red onion, Clemson bleu cheese, deviled eggs, lemon basil dressing 7

Gourmet Greens – dried cranberries, almonds, Clemson blue cheese, balsamic vinaigrette 7

***Classic Caesar** – torn romaine, Parmesan, buttered breadcrumbs 7

The Wedge – iceberg, smoky bacon, tomato, Clemson bleu cheese dressing 7

FRESH CATCH

Cedar Planked Salmon – creamy Anson Mills grits, sweet chili spice, shaved Brussels sprouts and apple slaw, apple cider-mustard vinaigrette 29

The Company Crab Cakes – jumbo lump crab, red pepper orzo, sherry cream 28

***Seared Yellowfin Tuna** – pickled cucumbers, sunflower sprouts, fried shallots, spicy kewpie mayo, ponzu sauce 33

Shrimp & Grits – andouille sausage, tomato-herb butter, scallions, Anson Mills grits 22

Sautéed NC Mountain Trout – apple and bacon stuffing, butter-braised cabbage, whipped sweet potatoes, lemon-herb butter sauce 25

Seared Scallops – thick cut bacon, Carolina Gold rice & Sea Island red pea Hoppin' John, tomato-herb vinaigrette 32

CLEMSON FAVORITES

Crispy Southern Fried Chicken – 30-hour marinated chicken breast, slow cooked collard greens, smashed red bliss potatoes, honey-thyme jus 19

Braised Beef Short Ribs – sweet potato purée, mushroom, peas, short rib jus 34

Double-Cut Domestic Lamb Chop – mushroom risotto, English peas, coconut-mint pesto (Single) 35 / (Double) 46

Bone-In Pork Chop – collard greens, whipped sweet potatoes, apple-rosemary chutney 17 / 30

Veal Marsala – smashed red bliss potatoes, Parmesan, spinach, roasted mushrooms, Marsala wine sauce 28

Grilled Prime Meatloaf – Bacon and sweet onion marmalade, whipped potatoes and garlic green beans 19

St. Louis Ribs – cut fries, Carolina coleslaw, Carolina BBQ sauce 22

Grilled Chicken Ravioli – ricotta ravioli topped with grilled chicken, asparagus, bacon, mushrooms, Parmesan-herb cream 22

SIGNATURE DISHES

Rick's Signature Surf & Turf – grilled center-cut filet mignon with broiled cold water lobster tail or jumbo lump crab cake, whipped potatoes, sautéed vegetables

4oz Filet - 39 7oz Filet - 53 11oz Filet - 63

Mixed Grille – grilled center-cut filet mignon, house-made andouille sausage, grilled shrimp, goat cheese mashed potatoes, roasted Brussels sprouts, apple-rosemary chutney

4oz Filet - 35 7oz Filet - 49 11oz Filet - 56

STEAKS

Petite Center-Cut Filet Mignon (7oz) 39

Center-Cut Filet Mignon (11oz) 49

Bone-In Filet (14oz) 58

Prime New York Strip (12oz) 49

Dry Aged Delmonico (12oz) 44

Dry Aged Kansas City Strip (16oz) 49

Prime Bone-In Ribeye (20oz) 59

SIDE DISHES

Grilled Asparagus Market

Creamed Spinach 9

Tempura Broccoli 9

Roasted Mushrooms 9

Hoppin' John 9

Whipped Sweet Potatoes
Brown Sugar and Pecans 9

Four-Cheese Macaroni 9

Cheesy Whipped Potatoes 9

Parmesan Truffle Fries 9

Onion Rings 9

Collard Greens 9

Brussels Sprouts
House Cured Bacon, Shallots 9

CRUSTS & RUBS

Bearnaise 3

Oscar Style 16

Rick's Black & Bleu 5

Cold Water Lobster Tail 19

Au Poivre 7

3 COURSES FOR \$35

**Choose one from each course*

Soup/Salad Course

Gourmet Greens
She Crab Soup

Entrée

Cedar Planked Salmon
Grilled Chicken Ravioli
St. Louis Ribs
The Company Crab Cake

Dessert

Crème Brûlée
Key Lime Pie
Flourless Chocolate Cake

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St. Louis Ribs
The Company Crab Cake

Dessert

Crème Brûlée
Key Lime Pie
Flourless Chocolate Cake

3 COURSES FOR \$45

**Choose one from each course*

Soup/Salad Course

Gourmet Greens
*Classic Caesar
She Crab Soup

Entrée

4oz Surf & Turf
*Seared Yellowfin Tuna
Seared Scallops
Veal Marsala

Dessert

Crème Brûlée
Key Lime Pie
Flourless Chocolate Cake

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CHEF'S SMALL PLATES

Braised Sausage – house-made andouille sausage, buttered cabbage, beer mustard, toast 8

Veal & Ricotta Meatballs – marinara, Parmesan, basil 12

Butter Poached Shrimp – jumbo shrimp, potato purée, spring vegetables, lemon-chive butter 12

Burrata – roasted pepper caponata, hazelnuts, balsamic, extra virgin olive oil, toasted baguette 10

Deviled Eggs – candied bacon, crispy capers 7

Cheese Plate – artisanal cheese, cherry chutney, pickled raisins, candied pecans, herb flatbread 15

***Salmon Tartare** – sweet soy, sesame, scallions, ginger, crispy wontons 10

Pimento Cheese – house-made pickles, crackers 8

BURGERS & BITES

Nashville “Hot Hot” Chicken Sliders – fried chicken breast tossed in hot sauce served with house pickles on brioche buns 10

***West End Burger** – pickled red onion, tomato, sharp cheddar, arugula, Tabasco aioli, fries 12

Crispy Fish Sandwich – beer-battered cod, shaved white onion, shredded lettuce, house-made tartar sauce, lemon spritz, fries 12

***Kobe Beef Sliders** – house-made pimento cheese, bacon, smoked onion-horseradish aioli 10

Steakhouse Quesadilla – cheddar, pepper jack, smoky bacon, caramelized onion, iceberg lettuce, sour cream, pico de gallo
*choice of braised beef, grilled chicken, or cheese 11

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