

RICK ERWIN'S

CLEMSON

STARTERS

CRISPY CALAMARI 18
nashville hot spice, bread & butter pickles, smoked onion aioli

EAST COAST OYSTERS 18/35 ON THE HALF SHELL

served with spicy cocktail sauce, bloody mary mignonette, fresh citrus, crackers

OYSTER "ROCKEFELLER" 18
crispy oysters, creamed spinach, bacon

SHRIMP COCKTAIL 18
old bay poached jumbo shrimp, spicy cocktail sauce, fresh citrus

G.F. TRUFFLED DEVEILED EGGS 8
candied bacon, chive

PAN-SEARED FOIE GRAS 19
mixed berry compote, cashew, cilantro, toasted brioche

FRIED GREEN TOMATOES 13
shrimp, celery, chow chow, remoulade

SOUPS & SALADS

RE SHE CRAB SOUP 10
crab, sherry

SOUP DU JOUR 7/10
chef's daily creation

RE CAESAR SALAD 9/13
romaine hearts, garlic croutons, parmigiano-reggiano, peppercorn parmesan dressing

RE GOURMET GREENS 7/11
G.F. mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic vinaigrette
V

THE WEDGE 8/12
iceberg lettuce, heirloom tomato, bacon, crumbled blue cheese, crispy onion, clemson blue cheese dressing

G.F. BEET SALAD 8/12
V baby arugula, fennel, strawberry, pecan, feta

SOUTHERN COBB 9/13
romaine, grilled chicken, bacon, cucumber, hard-boiled egg, carolina blue cheddar, croutons, buttermilk ranch
add chicken 6
add jumbo shrimp 11
add salmon 18
add 4oz filet 22

RE 3 COURSES FOR \$38

choose one from each category

| SOUP/SALAD | ENTRÉE | DESSERT |
|----------------|-------------------------|-------------------|
| GOURMET GREENS | CRISPY PORK "CASSOULET" | CRÈME BRÛLÉE |
| CAESAR SALAD | 4OZ FILET | PEANUT BUTTER PIE |
| SHE CRAB SOUP | BLACKENED SALMON | KEY LIME PIE |

G.F.= Gluten Free V=Vegetarian

*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.

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 (7oz) | 48 | DRY AGED KANSAS CITY (16oz) | 62 |
| FILET MIGNON (11oz) | 62 | DRY AGED DELMONICO RIBEYE (12oz) | 55 |
| BISON FILET (8oz) | 52 | PRIME COWBOY RIBEYE (20oz) | 90 |
| DOUBLE-CUT LAMB CHOPS | 54 | PORTERHOUSE FOR TWO (24oz) | 95 |

SIGNATURE SURF & TURF

center cut filet mignon with choice of shrimp skewer or company crab cake, market vegetables

(4oz) 42 (7oz) 62 (11oz) 75

ENHANCEMENTS

| | | | |
|-----------------------|----|-------------------------|----|
| THE COMPANY CRAB CAKE | 18 | BLACK TRUFFLE BUTTER | 9 |
| OSCAR STYLE | 24 | AU POIVRE | 6 |
| SEARED SCALLOPS (2) | 25 | COLD WATER LOBSTER TAIL | 25 |
| SHRIMP SCAMPI | 18 | ALL IN SAUCE | 6 |
| RICK'S BLACK & BLEU | 5 | FOIE GRAS | 17 |
| BEARNAISE SAUCE | 4 | | |

SIDES

| | | | | | |
|------------------------------|------|--------------------------|------|------------------------------|------|
| GRILLED ASPARAGUS | MKT | ROASTED MUSHROOMS | 7/11 | TWICE-BAKED POTATO | 10 |
| CREAMED SPINACH | 7/11 | ONION RINGS | 10 | G.F. CRISPY BRUSSELS SPROUTS | 7/11 |
| FOUR-CHEESE MACARONI | 8/12 | G.F. BABY CARROTS | 7/11 | G.F. CREAMED CORN | 7/11 |
| add lobster 19 add truffle 9 | | V | | V | |
| CHEESY MASHED POTATOES | 7/11 | G.F. HAND-CUT FRIES | 10 | | |
| | | V add truffle parmesan 2 | | | |

FRESH CATCH

THE COMPANY CRAB CAKES 36
fried green tomato, remoulade, arugula, pickled red onions

G.F. PAN-SEARED SCALLOPS 44
charred tomato ragu, shaved fennel, creamy polenta

RE BLACKENED SALMON 29
G.F. summer squash, parsnip puree, blackberry bbq sauce

G.F. SESAME CRUSTED TUNA 34
baby bok choy, carrot slaw, carolina gold rice, palm sugar glaze

NC TROUT 26
red pepper orzo, heirloom tomato salad, feta, mint, burnt eggplant puree

CLEMSON FAVORITES

G.F. TWIN FILETS (4 oz) 64 / (7oz) 120
two 4oz filets (one blue-cheese-crust with balsamic glaze, one topped with lump crab), bearnaise, grilled asparagus

V SEASONAL PASTA 21
spinach gemelli, fennel, tomato, olive, caper, wilted greens, calabrese chilies, parmesan

CRISPY PORK "CASSOULET" 27
black pepper corn bread, summer vegetables, salsa verde, fresh herbs

G.F. CHAR-BROILED SKIRT STEAK 29
shaved zucchini and olive salad, pine nuts, feta, calabrese vinaigrette

FRIED CHICKEN ROLLATINI 24
prosciutto, gruyere, mushroom marsala, creamy polenta