

# 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

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

### SOUPS & SALADS

**RE SHE CRAB SOUP 10**  
crab, sherry

**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

add filet 22  
add salmon 18  
add shrimp 11  
add chicken 6

**G.F. TRUFFLED DEVILED EGGS 8**  
candied bacon, chive

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

**STEAK & OYSTERS 18**  
tartare of filet mignon, crispy oysters, stout mustard, pickles

**G.F. BURRATA 14**  
V roasted squash, watercress, pecan gremolata, aged balsamic, lemon vinaigrette

**FRENCH ONION SOUP 10**  
gruyere, crouton

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

**G.F. BEET SALAD 13**  
V mixed greens, green apple, curried cashew, goat cheese, honey yogurt dressing

## RE 3 COURSES FOR \$38

choose one from each category

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	CHAR-BROILED PORK CHOP	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.

### FRESH CATCH

**COMPANY CRAB CAKE 36**  
sour apple celery slaw, jalapeño tartar sauce, fried green tomoato

**G.F. PAN-SEARED SCALLOPS 44**  
carrot risotto, brown butter, almonds

**RE BLACKENED SALMON 29**  
G.F. roasted squash, kale, celery root puree

**G.F. SESAME CRUSTED TUNA 32**  
baby bok choy, carrot slaw, carolina gold rice, palm sugar glaze

**G.F. PAN-ROASTED SNAPPER 34**  
shrimp, calamari, seasonal vegetables, tomato coconut broth

### CLEMSON FAVORITES

**G.F. SORGHUM GLAZED SHORT RIB 36**  
sea island red peas, charred scallion, cheddar grits

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

**GOAT CHEESE GNUDI 21**  
V mushroom squash ragu, pecan gremolata

**RE CHAR-BROILED PORK CHOP 30**  
whipped potatoes, asparagus, all-in sauce

**TWIN FILETS (4 oz) 64 / (7oz) 120**  
G.F. two 4oz filets (one served with black and bleu, one served oscar-style), bearnaise, grilled asparagus

### 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 DELMONICO RIBEYE (16oz)	65
FILET MIGNON (11oz)	62	HEART OF RIBEYE (8oz)	39
CAROLINA BISON FILET (8oz)	52	PRIME NY STRIP (14oz)	68
DOUBLE-CUT LAMB CHOPS	54	PORTERHOUSE FOR TWO (24oz)	95

### SIGNATURE SURF & TURF

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

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

### ENHANCEMENTS

THE COMPANY CRAB CAKE	18
OSCAR STYLE	24
SEARED SCALLOPS (2)	25
COLD WATER LOBSTER TAIL	25
FOIE GRAS	19
RICK'S BLACK & BLEU	5

### SAUCES

ALL IN SAUCE	6
AU POIVRE	6
BERNAISE SAUCE	4
MUSHROOM MARSALA	9
BLACK TRUFFLE BUTTER	9

### SIDES

<b>G.F. GRILLED ASPARAGUS</b>	<b>MKT</b>	<b>G.F. ROASTED MUSHROOMS</b>	<b>7/11</b>	<b>V ONION RINGS</b>	<b>10</b>
<b>V CREAMED SPINACH</b>	<b>7/11</b>	<b>G.F. HAND-CUT FRIES</b>	<b>10</b>	<b>G.F. CAROLINA GOLD RICE</b>	<b>6/11</b>
<b>V FOUR-CHEESE MACARONI</b>	<b>8/12</b>	<b>V add truffle parmesan 2</b>		<b>G.F. COLLARD GREENS</b>	<b>6/11</b>
<b>add lobster 19 add truffle 9</b>		<b>G.F. TWICE-BAKED POTATO</b>	<b>10</b>		
<b>G.F. CHEESY WHIPPED POTATOES</b>	<b>7/11</b>	<b>G.F. CRISPY BRUSSELS SPROUTS</b>	<b>7/11</b>		