

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, arugula, 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

GOURMET GREENS
CAESAR SALAD
SHE CRAB SOUP

ENTRÉE

CHAR-BROILED PORK CHOP
4OZ FILET
BLACKENED SALMON

DESSERT

CRÈME BRÛLÉE
PEANUT BUTTER PIE
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 DELMONICO RIBEYE (16oz)	65
FILET MIGNON (11oz)	62	HEART OF RIBEYE (8oz)	39
CAROLINA BISON FILET (8oz)	52	PRIME NY STRIP (14oz)	76
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

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

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, green bean, 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, green onion, cheddar grits

FRIED CHICKEN ROLLATINI 24
prosciutto, gruyere, mushroom marsala, cheddar grits

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