

RICK ERWIN'S

CLEMSON

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)	49	DRY-AGED DELMONICO RIBEYE (16oz)	65
FILET MIGNON (11oz)	64	WET-AGED DELMONICO RIBEYE (12oz)	55
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) 63 (11oz) 76

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

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

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. V **BURRATA 14**
roasted squash, arugula, pecan gremolata, aged balsamic, lemon vinaigrette

SOUPS & SALADS

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

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

RE G.F. V **GOURMET GREENS 7/11**
mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic 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. V **BEET SALAD 13**
mixed greens, green apple, curried cashew, goat cheese, honey yogurt dressing

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

RE 3 COURSES FOR \$42

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* 32**
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

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

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

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