


## CLEMSON FAVORITES

STEAK FRITES\* 36  
8oz bavette steak, creamed spinach, sauce au poivre, shoestring fries

G.F. TIMBEROCK FARMS DUCK BREAST 32  
brown butter sweet potato, sauteed greens, sour cherry demi

G.F. 1/2 JOYCE FARMS CHICKEN "UNDER A BRICK" 24  
herb bouquet, chicken jus

REDFISH ÉTOUFFÉE 36  
rock shrimp, holy trinity, carolina gold rice

 CRAB CAKES FOR A CAUSE 36  
chickpeas, tomato, cauliflower, basil, feta  
Visit [rickerwins.com/crabcakes](http://rickerwins.com/crabcakes) to learn more about our cause.

G.F. PAN-ROASTED SCALLOPS 44  
saffron risotto, rock shrimp, creme fraiche, tarragon

BLACKENED SALMON\* 32  
grilled squash, green beans, celeriac puree, blackberry bbq

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

LOBSTER BUCATINI 38  
pomodoro, calabrian chilies, toasted breadcrumb, parmesan

BRAISED SHORTRIB 34  
horseradish whipped potato, carrot, celery, crispy onions

# RICKERWIN'S

## CLEMSON

### STEAKS & CHOPS\*



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)	54	DRY-AGED DELMONICO RIBEYE (16oz)	65
FILET MIGNON (11oz)	68	WET-AGED DELMONICO RIBEYE (12oz)	55
DRY AGED KC STRIP (16 oz)	65	PRIME COWBOY RIBEYE (20oz)	99
PRIME NY STRIP (14oz)	72	DOMESTIC LAMB CHOPS	66
PORTERHOUSE FOR TWO (24oz)	99	CAROLINA BISON FILET (8oz)	55

### SIGNATURE SURF & TURF\*

center cut filet mignon, company crab cake, whipped potatoes and asparagus

(4oz) 43 (7oz) 68 (11oz) 79

with cold-water lobster tail +20

### ENHANCEMENTS

THE COMPANY CRAB CAKE	18
OSCAR STYLE	24
SEARED SCALLOPS (2)	25
BROILED 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
GARLIC HERB BUTTER	4

### SIDES

G.F. GRILLED ASPARAGUS	14	G.F. ROASTED MUSHROOMS	8/12	V ONION RINGS	10
V CREAMED SPINACH	7/11	G.F. HAND-CUT FRIES	7	G.F. CAROLINA GOLD RICE	6/11
V FOUR-CHEESE MACARONI	8/12	V add truffle parmesan 3		G.F. SWEET POTATO MASH	7/11
G.F. CHEESY WHIPPED POTATOES	7/11	G.F. TWICE-BAKED POTATO	12		
		V CRISPY BRUSSELS SPROUTS	7/11		

### STARTERS

CRISPY CALAMARI 19  
squash, zucchini, okra, lemon, jalapeño tartar sauce

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

V FRIED GREEN TOMATOES 14  
whipped goat cheese, five pepper jelly

V BUFFALO CAULIFLOWER 14  
beer battered, bleu cheese, celery, carrot

G.F. BURRATA 18  
V asian pear, almond, arugula, lemon vinaigrette

### RAW & CHILLED

EAST COAST OYSTERS 18/35  
ON THE HALF SHELL\*  
served with spicy cocktail sauce, bloody mary mignonette, fresh citrus, crackers

COLD WATER LOBSTER TAIL 30  
cocktail sauce, fresh citrus

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

G.F. TUNA TARTARE 20  
cucumber, ginger soy, spicy aioli, crispy yuca

SEAFOOD TOWER\* 96  
oysters, shrimp cocktail, lobster tail, blue crab dip, traditional accompaniments

### SOUPS & SALADS

SHE CRAB SOUP 10  
crab, sherry

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

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

G.F. SQUASH BISQUE 8  
V pomegranate molasses, creme fraiche, chive

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

G.F. GREEK SALAD 9/13  
V romaine, tomato, pepperoncini, cucumber, feta, red wine vinaigrette

Add-Ons  
add chicken 9  
add shrimp 9  
add crab cake 18  
add salmon 20  
add 4oz filet 22

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.