


## 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

## 3 COURSES FOR \$42

choose one from each category

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	1/2 CHICKEN	LEMON MERINGUE TART
CAESAR SALAD	4OZ FILET	ESPRESSO CRÈME BRULÉE
SHE CRAB SOUP	BLACKENED SALMON	ICE CREAM OR SORBET

# RICK ERWIN'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)	55	DRY-AGED DELMONICO RIBEYE (16oz)	72
FILET MIGNON (11oz)	72	WET-AGED DELMONICO RIBEYE (12oz)	56
DRY AGED KC STRIP (16 oz)	68	DOMESTIC LAMB CHOPS	66
PRIME NY STRIP (14oz)	74	CAROLINA BISON FILET (8oz)	55

PORTERHOUSE FOR TWO (24oz) 99

**SIGNATURE SURF & TURF\***  
center cut filet mignon, company crab cake,  
whipped potatoes and asparagus  
(4oz) 44 (7oz) 69 (11oz) 83  
with coldwater 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
BEARNAISE SAUCE	4
MUSHROOM MARSALA	9
BLACK TRUFFLE BUTTER	9
GARLIC HERB BUTTER	4

### SIDES

<b>G.F.</b> <b>V</b> GRILLED ASPARAGUS	14	<b>G.F.</b> <b>V</b> ROASTED MUSHROOMS	8/12	<b>V</b> ONION RINGS	10
<b>V</b> CREAMED SPINACH	7/11	<b>G.F.</b> <b>V</b> HAND-CUT FRIES	7	<b>G.F.</b> <b>V</b> CAROLINA GOLD RICE	6/11
<b>V</b> FOUR-CHEESE MACARONI	8/12	add truffle parmesan 3		<b>G.F.</b> <b>V</b> SWEET POTATO MASH	7/11
<b>G.F.</b> <b>V</b> CHEESY WHIPPED POTATOES	7/11	<b>G.F.</b> TWICE-BAKED POTATO	12		
		<b>G.F.</b> 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 cock-  
tail 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,  
clemsun blue cheese, slivered almonds,  
balsamic vinaigrette

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

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

**G.F.**  
**V** GREEK SALAD 9/13  
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.