


## CLEMSON FAVORITES

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

**G.F. HERITAGE PORK CHOP** 36  
prosciutto, gruyere, mushroom marsala, creamy polenta

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

**RICOTTA GNUDI** 34  
alaskan king crab, sweet corn, english pea, crispy prosciutto

 **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

**G.F. GRILLED SWORDFISH TIKKA** 29  
cauliflower curry, jalapeno cucumber salad, cilantro

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

**G.F. PAN ROASTED SALMON** 32  
heirloom bean salad, corn puree, caper salsa verde

**G.F. GNOCCHI ALLA ROMANA** 28  
V spring vegetable fricassee, mint, chive, parmesan

## 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	PAN ROASTED SALMON	ICE CREAM OR SORBET

# 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)	55	DRY-AGED DELMONICO RIBEYE (16oz)	72
FILET MIGNON (11oz)	72	WET-AGED DELMONICO RIBEYE (12oz)	56
NY STRIP (12 oz)	56	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
BROILED ALASKAN KING CRAB	26

### SAUCES

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

### SIDES

<b>G.F.</b> GRILLED ASPARAGUS	14	<b>G.F.</b> ROASTED MUSHROOMS	8/12	<b>V</b> ONION RINGS	10
<b>V</b> CREAMED SPINACH	7/11	<b>G.F.</b> HAND-CUT FRIES	7	<b>G.F.</b> CAROLINA GOLD RICE	6/11
<b>V</b> FOUR-CHEESE MACARONI	8/12	<b>V</b> add truffle parmesan 3		<b>G.F.</b> CREAM CORN	7/13
<b>G.F.</b> CHEESY WHIPPED POTATOES	7/11	<b>G.F.</b> TWICE-BAKED POTATO	12		
		<b>V</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** 16  
**V** local strawberries, roasted beets, hazelnut, honey champagne vinaigrette

**G.F. ROCK SHRIMP TEMPURA** 17  
ponzu, spicy aioli, sesame, carrot slaw

### RAW & CHILLED

**EAST COAST OYSTERS ON THE HALF SHELL\*** 18/35

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** 19  
avocado, ginger soy, spicy aioli, crispy yuca

**SEAFOOD TOWER\*** 96

alaskan king crab, oysters, jumbo shrimp cocktail, blue crab dip, traditional accompaniments

**BEEF CARPACCIO\*** 19

alaskan king crab, mustard sauce, fried capers, pickled onions, arugula

### 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

*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.