


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

 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  
braised leeks, heirloom tomato, spinach, citrus buerre blanc

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

# 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

### 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

G.F V GRILLED ASPARAGUS	14	G.F V ROASTED MUSHROOMS	8/12	V ONION RINGS	10
V CREAMED SPINACH	7/11	G.F V HAND-CUT FRIES	7	G.F V CAROLINA GOLD RICE	6/11
V FOUR-CHEESE MACARONI	8/12	V add truffle parmesan 3		G.F V CREAM CORN	7/13
add lobster 19 add truffle 9		G.F TWICE-BAKED POTATO	12		
G.F V CHEESY WHIPPED POTATOES	7/11	G.F 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 V BURRATA 16  
heirloom tomato, basil, twelve year balsamic, EVOO

ROCK SHRIMP TEMPURA 17  
ponzu, spicy aioli, sesame, carrot slaw

### RAW & CHILLED

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 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 V GOURMET GREENS 7/11  
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

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

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

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.

## 3 COURSES FOR \$42

choose one from each category

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	1/2 CHICKEN	KEY LIME PIE
CAESAR SALAD	4OZ FILET	VANILLA CRÈME BRULÉE
SHE CRAB SOUP	PAN ROASTED SALMON	GELATO OR SORBET