

Steaks & Chops

FILET MIGNON 7 oz	-----	55
FILET MIGNON 11 oz	-----	72
NEW YORK STRIP 12 oz	-----	56
PRIME NEW YORK STRIP 14 oz	-----	78
WET-AGED DELMONICO RIBEYE 12 oz	---	58
DRY-AGED DELMONICO RIBEYE 16 oz	---	76
CAROLINA BISON RIBEYE 10 oz	-----	55
PORTERHOUSE FOR TWO 24 oz	-----	115

Enhancements

The Company Crab Cake	-----	20
Oscar Style	-----	26
Seared Scallops (2)	-----	25
Broiled Lobster Tail	-----	30
Rick's Black & Bleu	-----	5
All In Sauce	-----	6
Au Poivre	-----	6
Béarnaise Sauce	-----	4
Black Truffle Butter	-----	9
Garlic Herb Butter	-----	4
Mushroom Marsala	-----	9



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.

RE

THREE for \$49

SOUP/SALAD
Gourmet Greens
She Crab Soup
Caesar Salad

ENTRÉE
Pan Roasted Salmon
Heritage Pork Chop
Steak Frites

DESSERT
Crème Brûlée
Key Lime Pie
Brownie a la mode

Choose one from each course

Sommelier's Selections

FEATURED RED ----- 100

POST & BEAM BY FAR NIENTE
CABERNET

2022, Napa Valley, CA

*aromas of blackberry and plum, round and textured
palate with cassis, blackberry, vanilla, mocha and cocoa*

FEATURED WHITE ----- 85

POST & BEAM BY FAR NIENTE
CHARDONNAY

2022, Carneros, CA

*aromas of lemon, crème brûlée, white flowers, flavors of
tropical fruits with fresh acidity*



RICKERWIN'S™

CLEMSON

Starters

EAST COAST OYSTERS ON THE HALF SHELL*

served with spicy cocktail sauce, champagne mignonette, fresh citrus, crackers - - - - - 18/35

SHRIMP COCKTAIL

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

TUNA CRUDO*

seared tuna sliced with crispy carrots, thai chili vinaigrette, micro cilantro - - - - - 18

BEEF CARPACCIO*

horseradish aioli, pickled onion, shaved parmesan, arugula, garlic crostini - - - - - 19

CRISPY CALAMARI

squash, zucchini, okra, lemon, jalapeño tartar sauce - - - - - 19

TRUFFLED DEVILED EGGS

candied bacon, chive - - - - - 8

FRIED GREEN TOMATOES

whipped goat cheese, five pepper jelly - - - - - 14

BUFFALO CAULIFLOWER

beer battered, bleu cheese, celery, carrot - - - - - 14

JUMBO COCONUT SHRIMP

carrot slaw, sweet thai chili sauce - - - - - 19

SEAFOOD TOWER*

shrimp, oysters, chilled lobster tail, cocktail sauce, champagne mignonette, raw horseradish - - - - 96

Soup & Salad

SHE CRAB SOUP

lump crab, sherry - - - - - 10

ARUGULA SALAD

roasted butternut squash, tart apple, pepitas, honey champagne vinaigrette, chèvre - - - - - 12

GOURMET GREENS

mixed greens, cranberries, clemson blue cheese, sliced almonds, balsamic vinaigrette - - - - - 8

THE WEDGE

iceberg lettuce, crumbled bacon, grape tomatoes,
clemson blue cheese dressing & crumbles - - - - - 10

CAESAR SALAD*

romaine hearts, garlic croutons, parmigiano reggiano, peppercorn parmesan dressing - - - - 10

add chicken 9 | add shrimp 11 | add salmon 18 | add filet 25

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Signature Steak Feature

SIGNATURE SURF & TURF*

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

*substitute broiled lobster tail +20

4 oz - - - - 44
7 oz - - - - 69
11 oz - - - - 83

Entrees

STEAK FRITES*

8 oz bavette steak, dressed arugula, au poivre, shoestring fries - - - - - 36

HERITAGE PORK CHOP

brined and grilled pork chop, sweet potato mash, braised collard greens, herb jus - - - - - 36

PAN SEARED JOYCE FARMS CHICKEN

airline chicken breast, mashed potatoes, green beans, herb jus - - - - - 24

PAN ROASTED SCALLOPS

butternut squash risotto, almond gremolata, 12 year balsamic - - - - - 44

POTATO GNOCCHI FLORENTINE

spinach, blistered baby tomato, roasted garlic, calabrian chili, capers, herb butter parmesan - - - - - 24

SESAME CRUSTED TUNA*

baby bok choy, carrot slaw, carolina gold rice, palm sugar glaze - - - - - 32

PAN ROASTED SALMON

braised leeks, heirloom tomato, spinach, citrus beurre blanc - - - - - 34

SHRIMP & CLAM LINGUINI

calabrian chili, herb butter, white wine, romano cheese - - - - - 36

DOMESTIC LAMB RACK

dried cherry red wine demi glaze, crispy onion stack - - - - - 68



CRAB CAKES FOR A CAUSE - - - - 42

two jumbo lump crab cakes,
lobster creamed corn, arugula, remoulade

*Rick Erwin Dining Group donates a
portion of sales to local charities in our
effort to impact our communities
in a meaningful way*

Sides

Grilled Asparagus - - - - - market

Seasonal Vegetables - - - - - market

Five-Cheese Macaroni - - - - - 13

add lobster 19 | add truffle 9

Cheesy Whipped Potatoes - - - - - 12

Roasted Mushrooms - - - - - 12

Crispy Brussels - - - - - 11

Hand-Cut Fries - - - - - 8

add truffle parmesan 3

Onion Rings - - - - - 11

Lobster Creamed Corn - - - - - 16

Collard Greens - - - - - 11

Sweet Potatoes Casserole - - - - - 12

Potatoes Au Gratin - - - - - 12

*18% gratuity will be added to parties of six or more.