

# Steaks & Chops

FILET MIGNON   7 oz	58
FILET MIGNON   11 oz	78
PRIME NEW YORK STRIP   14 oz	79
LINZ HERITAGE NY STRIP   12 oz	56
PRIME DELMONICO RIBEYE   16 oz	76
DRY-AGED DELMONICO RIBEYE   16 oz	79
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*

Wine Spectator



AWARD  
OF  
EXCELLENCE

2025

# 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 DEVEILED EGGS**

candied bacon, chive - - - - - 12

### **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 - - - - - 9

### **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 10 | add shrimp 11 | add salmon 18 | add filet 26*

*\*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 - - - - 45

7 oz - - - - 72

11 oz - - - - 86

## 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 - - - - - 38

### PAN SEARED JOYCE FARMS CHICKEN

airline chicken breast, mashed potatoes, green beans, herb jus - - - - - 28

### 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 - - - - - 26

### 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 - - - - - 38

### SHRIMP & CLAM LINGUINI

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

### DOMESTIC LAMB RACK

dried cherry red wine demi glaze, crispy onion stack - - - - - 72



### 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 - - - - - 18

Seasonal Vegetables - - - - - 14

Five-Cheese Macaroni - - - - - 14

add lobster 19 | add truffle 9

Cheesy Whipped Potatoes - - - - - 13

Roasted Mushrooms - - - - - 14

Crispy Brussels - - - - - 12

Truffle Parmesan Fries - - - - - 12

Jumbo Onion Rings - - - - - 12

Lobster Creamed Corn - - - - - 16

Collard Greens - - - - - 12

Sweet Potatoes Casserole - - - - - 12

Potatoes Au Gratin - - - - - 15

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