

STARTERS

- EAST COAST OYSTERS ON THE HALF SHELL 18/35 served with spicy cocktail sauce, bloody mary mignonette, fresh citrus, crackers
- G.F. CALAMARI 18 cherry peppers, lemon aioli, parsley
- G.F. BRAISED PORK BELLY 18 bourbon glaze, carolina peach chow-chow, crushed peanuts
- G.F. BARBECUED OYSTERS 17 served on the half shell, red chili bbq, smoked cheddar, grilled lemon
- G.F. SHRIMP COCKTAIL 16 old bay poached jumbo shrimp, spicy cocktail sauce, fresh citrus
- G.F. TRUFFLED DEVILED EGGS 8 candied bacon, chive
- G.F. OYSTERS ROCKEFELLER 18 served on the half shell, bacon, creamed spinach, gruyere, parmesan
- FRIED GREEN TOMATOES 9 pimento cheese, paprika aioli
- SHRIMP & GRIT CROQUETTES 16 chipotle aioli, smoked paprika, caramelized lemon

SOUPS & SALADS

- RE SHE CRAB SOUP 10 crab, sherry
- RE CAESAR SALAD 9/13 romaine hearts, garlic croutons, parmigiano-reggiano, peppercorn parmesan dressing
- G.F. BEET SALAD 12 baby arugula, walnuts, goat cheese, strawberry, champagne vinaigrette
- Veg. GOURMET GREENS 7/11 mixed greens, cranberries, Clemson blue cheese, slivered almonds, balsamic vinaigrette
- THE WEDGE 8/12 iceberg lettuce, heirloom tomato, bacon, crumbled blue cheese, chives, onion ring, Clemson blue cheese dressing
- G.F. BIBB SALAD 11 heirloom tomato, sweet corn, red onion, cornbread croutons, aged cheddar buttermilk dressing

RE 3 FOR \$38

PICK ONE	PICK ONE	PICK ONE
GOURMET GREENS	HERITAGE PORK CHOP	CRÈME BRÛLÉE
CAESAR SALAD	4OZ FILET	STRAWBERRY SHORTCAKE
SHE CRAB SOUP	SOURDOUGH CRUSTED SALMON	KEY LIME PIE

# 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 (7 oz) 46
- FILET MIGNON (11 oz) 56
- DRY-AGED DELMONICO RIBEYE (16 oz) 64
- PRIME COWBOY RIBEYE (20 oz) 70
- DOUBLE CUT LAMB CHOPS 54
- VEAL CHOP (16 oz) 58
- PRIME KANSAS CITY STRIP (16 oz) 64
- PRIME PORTERHOUSE (24 oz) 105

SIGNATURE SURF & TURF

center cut filet mignon with three NOLA bbq shrimp, market vegetables

4 oz	42	7 oz	57	11 oz	67
------	----	------	----	-------	----

ENHANCEMENTS

- THE COMPANY CRAB CAKE MKT
- OSCAR STYLE 22
- SEARED SCALLOPS (2) 20
- SHRIMP SCAMPI 15
- RICK'S BLACK & BLEU 5
- BEARNAISE SAUCE 4
- BLACK TRUFFLE BUTTER 9
- AU POIVRE 10

COLD WATER LOBSTER TAIL 22

SIDES

- |                        |                             |                       |
|------------------------|-----------------------------|-----------------------|
| GRILLED ASPARAGUS MKT  | CHEESY MASHED POTATOES 7/11 | ONION RINGS 10        |
| CREAMED SPINACH 7/11   | HARICOT VERTS 6/10          | HAND-CUT FRIES 10     |
| CREAMED CORN 6/10      | TEMPURA CAULIFLOWER 6/10    | TRUFFLE FRIES 11      |
| ROASTED MUSHROOMS 7/11 | FOUR CHEESE MACARONI 8/12   | TWICE BAKED POTATO 10 |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\*\*Indicates Featured Items

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

FRESH CATCH

- THE COMPANY CRAB CAKES MKT avocado corn salsa, marinated arugula, spicy aioli
- G.F. SEARED GROUPEL 36 whipped potatoes, garlic spinach, jumbo crab, NOLA butter
- CHILEAN SEABASS 48 horseradish crusted, caramelized onion puree, roasted mushrooms, mustard beurre blanc
- SEAFOOD TRIO 62 cold water lobster tail, crab cake, seared scallops, sweet corn risotto, red pepper jelly
- RE SOURDOUGH CRUSTED SALMON 29 warm bean salad, corn puree, herb oil, corn shoots
- G.F. CAROLINA TROUT ALMONDINE 24 haricot verts, almond, brown butter, cauliflower puree, crispy onions
- G.F. PAN SEARED SCALLOPS 38 sweet corn risotto, english pea puree, red pepper jelly

CLEMSON FAVORITES

- G.F. TWIN FILLETS 64 Two 4oz filets (one blue cheese crusted with balsamic glaze, one topped with jumbo lump crab) bearnaise, and grilled asparagus
- G.F. BBQ CAULIFLOWER STEAK 20 chow-chow, blue cheese crumbles, crispy okra, smoked onion cream
- Veg. BABY BACK RIBS 24 brown sugar bbq, coleslaw, cornbread, watermelon
- SOUTHERN FRIED CHICKEN 22 1/2 free-range chicken, creamed corn, whipped potatoes, buttermilk gravy
- RE HERITAGE PORK CHOP 28 peppercorn brined, potato salad, sautéed greens, carolina gold BBQ
- G.F. GRILLED CHICKEN RAVIOLI 21 ricotta ravioli, bacon, roasted mushrooms, asparagus, parmigiano-reggiano, garlic cream sauce

G.F. GLUTEN FREE

Veg. VEGETARIAN