

# RICK ERWIN'S

## CLEMSON

### STARTERS

**CALAMARI FRIES 18**  
nashville hot sauce, bread and butter pickles, smoked onion aioli

**BRAISED PORK BELLY 16**  
blackberry bourbon glaze, cilantro, crushed cashews

**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. TRUFFLED DEVEILED EGGS 8**  
candied bacon, chive

**G.F. SHRIMP & GRIT CROQUETTES 16**  
chipotle aioli, smoked paprika, caramelized lemon

**OYSTER "ROCKEFELLER" 18**  
crispy oysters, creamed spinach, bacon

### SOUPS & SALADS

**RE SHE CRAB SOUP 10**  
crab, sherry

**RE CAESAR SALAD 9/13**  
romaine hearts, garlic, croutons, parmigiano-reggiano, peppercorn parmesan dressing

**RE GOURMET GREENS 7/11**  
G.F. V mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic vinaigrette

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

**G.F. V BEET SALAD 8/12**  
baby kale, cashew, goat cheese, orange segments, champagne vinaigrette

**G.F. V THE ITALIAN 8/12**  
romaine hearts, tomato, olives, red onion, chickpeas, parmigiano-reggiano, red wine vinaigrette

### RE 3 COURSES FOR \$38

choose one from each category

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	BRAISED SHORT RIB	CRÈME BRÛLÉE
CAESAR SALAD	4OZ FILET	PUMPKIN ROLL
SHE CRAB SOUP	PAN-SEARED SALMON	KEY LIME PIE

### STEAKS



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) 50

DRY AGED DELMONICO RIBEYE (12OZ) 64

PORTERHOUSE FOR TWO (24OZ) 95

DOUBLE-CUT LAMB CHOPS 54

VEAL CHOP (16OZ) 58

PRIME KANSAS CITY STRIP (16OZ) 64

### SIGNATURE SURF & TURF

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

4oz 43 7oz 63

### ENHANCEMENTS

THE COMPANY CRAB CAKE	MKT	BERNAISE SAUCE	4
OSCAR STYLE	24	BLACK TRUFFLE BUTTER	9
SEARED SCALLOPS (2)	24	AU POIVRE	10
SHRIMP SCAMPI	15	COLD WATER LOBSTER TAIL	22
RICK'S BLACK & BLEU	5		

### SIDES

GRILLED ASPARAGUS	MKT	FOUR-CHEESE MACARONI	8/12	TRUFFLE FRIES	11
CREAMED SPINACH	7/11	add lobster 19 add truffle 9		TWICE-BAKED POTATO	10
ROASTED MUSHROOMS	7/11	ONION RINGS	10	G.F. V PUMPKIN STEW	6/10
CHEESY MASHED POTATOES	7/11	HAND-CUT FRIES	10	V SAUTÉED BRUSSEL SPROUTS	7/11

### FRESH CATCH

**THE COMPANY CRAB CAKES MKT**  
fried green tomato, remoulade, frisee, pickled red onions

**CRISPY SKIN RED FISH 32**  
whipped potatoes, garlic spinach, NOLA butter

**G.F. V RE PAN-SEARED SCALLOPS 39**  
shrimp, roasted peppers, cognac, cheddar grits

**G.F. V PAN-SEARED SALMON 29**  
warm grains, pumpkin puree, cranberry port reduction

**PEPPERCORN-CRUSTED TUNA 46**  
celery root puree, grilled asparagus, brandy cream sauce

### CLEMSON FAVORITES

**G.F. TWIN FILETS 64**  
two 4oz filets (one blue-cheese-crusted with balsamic glaze, one topped with lump crab), bearnaise, grilled asparagus

**VENISON FILET 54**  
roasted pumpkin, sautéed greens, brandied cherries

**RE BRAISED SHORT RIB 28**  
wild mushroom ravioli, root vegetable, wilted greens, horseradish

**PAN-ROASTED AIRLINE CHICKEN BREAST 24**  
sautéed brussels sprouts, corn bread stuffing, roasted chicken jus

**V STUFFED CABBAGE 21**  
grain salad, pumpkin stew, fresh herbs, roasted pumpkin seeds