

RICK ERWIN'S

CLEMSON

STARTERS

CRISPY CALAMARI 18
nashville hot spice, bread & 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 DEVILED EGGS 8
candied bacon, chive

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. 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

GOURMET GREENS
CAESAR SALAD
SHE CRAB SOUP

ENTRÉE

BRAISED SHORT RIB
4OZ FILET
PAN-SEARED SALMON

DESSERT

CRÈME BRÛLÉE
PUMPKIN ROLL
KEY LIME PIE

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.

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
OSCAR STYLE 24
SEARED SCALLOPS (2) 25
SHRIMP SCAMPI 15
RICK'S BLACK & BLEU 5

BERNAISE SAUCE 4
BLACK TRUFFLE BUTTER 9
AU POIVRE 10
COLD WATER LOBSTER TAIL 22

SIDES

GRILLED ASPARAGUS MKT
CREAMED SPINACH 7/11
ROASTED MUSHROOMS 7/11
CHEESY MASHED POTATOES 7/11

FOUR-CHEESE MACARONI 8/12
add lobster 19 add truffle 9
ONION RINGS 10
HAND-CUT FRIES 10

TRUFFLE FRIES 11
TWICE-BAKED POTATO 10
V SAUTÉED BRUSSELS SPROUTS 7/11
BROCCOLINI 7/11

FRESH CATCH

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

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

G.F. PAN-SEARED SCALLOPS 44
shrimp, roasted peppers, cognac, cheddar grits

RE PAN-SEARED SALMON 29
warm grains, pumpkin puree, cranberry port reduction

G.F. PEPPERCORN-CRUSTED TUNA 32
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

G.F. VENISON FILET 54
broccolini, blue cheese cream

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

PAN-ROASTED AIRLINE CHICKEN BREAST 24
sautéed brussels sprouts, trarbread stuffing, roasted chicken jus

V SEASONAL PASTA 21
spinach gemelli, butternut squash, roasted peppers, wild mushrooms, kale, calabrese chilies