

STARTERS

Fried Green Tomatoes – paprika aioli, pimento cheese	10
Calamari – lightly fried, pickled okra, jalapeños, roasted cashews, cilantro, Thai chili sauce	17
*Oysters – cold water oysters on the half shell, cocktail sauce, lemon	14 / 26
*Charcuterie Plate For Two – Chef's selection of cured meats and assorted accouterments	18

Shrimp Cocktail – horseradish, cocktail, lemon	16
Crispy Oysters – green goddess aioli, shaved radish, micro celery and tomato vinaigrette	12
House Cured Bacon – cashew butter, arugula, grilled pears and vincotto	7
Oysters Rockefeller – bacon, spinach, gruyere, Parmesan	17

SOUPS & SALADS

Soup Du Jour	6/8
She Crab Soup	6/8
Chopped Salad – red cabbage, arugula, iceberg, tomato, bacon, red onion, Clemson bleu cheese, deviled eggs, Tabasco fried onions, lemon basil dressing	9

Gourmet Greens – dried cranberries, almonds, Clemson blue cheese, balsamic vinaigrette	9
*Classic Caesar – torn romaine, Parmesan, buttered breadcrumbs	9
The Wedge – iceberg, smoky bacon, tomato, Clemson bleu cheese dressing	9

FRESH CATCH

Cedar Planked Salmon – creamy Anson Mills grits, shaved fennel and red pepper slaw, apple cider-mustard vinaigrette	29
The Company Crab Cakes – “Carbonara” orzo, watercress-radish salad, remoulade	28
*Seared Yellowfin Tuna – pickled cucumbers, sunflower sprouts, fried shallots, spicy kewpie mayo, ponzu sauce	33

Shrimp & Grits – andouille sausage, creole tomato beer broth, green onions, Anson Mills grits	24
Sautéed NC Mountain Trout – oatmeal crusted trout, butter leeks, smoked bacon & chive whipped potatoes, malted maple gastrique	25
Seared Scallops – sweet corn risotto, roasted carrots, chive oil and beurre blanc	32

SIDE DISHES

Grilled Asparagus	<i>Market</i>	Four-Cheese Macaroni	9	Seasonal Vegetable	9
Gratin Potatoes	9	Cheesy Whipped Potatoes	9	Collard Greens	9
Tempura Broccoli	9	Parmesan Truffle Fries	9	Onion Rings	9
Roasted Mushrooms	9	Roasted Root Vegetables and Cipollini Onions	9	Brussels Sprouts	
Swiss Chard & Butterpea Chow Chow	9			<i>House Cured Bacon, Shallots</i>	9

CLEMSON FAVORITES

Crispy Southern Fried Chicken – 30-hour marinated chicken breast, golden rice, swiss chard & butter pea chowchow, dijonnaise 19

Bone-In Pork Chop – Mushroom & Pea Risotto, Onion Coulis, Corn Shoots, Carrot Soubise 30

Veal Marsala – roasted spaghetti squash, sunflower seeds, golden raisins, garlic spinach, roasted mushrooms, Marsala wine sauce 28

Skirt Steak – red wine and garlic marinated skirt steak, roasted butternut squash, caramelized pears, pomegranate seeds, arugula pesto, charred red onion, smoked onion aioli 24

Baby Back Ribs – house-cut fries, Carolina coleslaw, Carolina BBQ sauce 22

Short Rib Stroganoff – red wine braised short rib, wild mushrooms, peas, sour cream black pepper demi glace 22

SIGNATURE DISHES

Rick's Signature Surf & Turf – grilled center-cut filet mignon with broiled cold water lobster tail or jumbo lump crab cake, whipped potatoes, sautéed vegetables

4oz Filet - 39 7oz Filet - 53 11oz Filet - 63

Mixed Grille – grilled center-cut filet mignon, house-made andouille sausage, grilled shrimp, Anson Mills grits, asparagus, balsamic reduction and tomato basil vinaigrette

4oz Filet - 35 7oz Filet - 49 11oz Filet - 56

STEAKS

Petite Center-Cut Filet Mignon (7oz) 39

Center-Cut Filet Mignon (11oz) 49

Prime New York Strip (12oz) 49

Dry Aged Delmonico (12oz) 44

Prime Bone-In Ribeye (20oz) 59

Double-Cut Domestic Lamb Chop 35/46

STYLES & SAUCES

The Company Crab Cake 18

Cold Water Lobster Tail (5 oz) 19

Truffle Butter 9

Oscar Style 16

Rick's Black & Bleu 5

Bearnaise Sauce 3

Argentinian Chimichurri 9

Au Poivre 7

3 COURSES FOR \$35

**Choose one from each course*

Soup/Salad Course

Gourmet Greens
She Crab Soup

Entrée

Cedar Planked Salmon
Grilled Chicken Ravioli
Baby Back Ribs
The Company Crab Cake

Dessert

Crème Brûlée
Key Lime Pie
Flourless Chocolate Cake

3 COURSES FOR \$35

**Choose one from each course*

Soup/Salad Course

Gourmet Greens
She Crab Soup

Entrée

Cedar Planked Salmon
Grilled Chicken Ravioli
Baby Back Ribs
The Company Crab Cake

Dessert

Crème Brûlée
Key Lime Pie
Flourless Chocolate Cake

3 COURSES FOR \$45

**Choose one from each course*

Soup/Salad Course

Gourmet Greens
*Classic Caesar
She Crab Soup

Entrée

4oz Surf & Turf
*Seared Yellowfin Tuna
Seared Scallops
Veal Marsala

Dessert

Crème Brûlée
Key Lime Pie
Flourless Chocolate Cake

3 COURSES FOR \$45

**Choose one from each course*

Soup/Salad Course

Gourmet Greens
*Classic Caesar
She Crab Soup

Entrée

4oz Surf & Turf
*Seared Yellowfin Tuna
Seared Scallops
Veal Marsala

Dessert

Crème Brûlée
Key Lime Pie
Flourless Chocolate Cake