

LowCountry
STEAK

New Southern Cuisine®

BY G. GARVIN

APPETIZERS

Big Den's Famous Crab Cakes *	\$22.00	LC Steak Braised Meatballs	\$15.00
<i>Pan-sautéed Jumbo Lump Crab with House-made Rémoulade</i>		<i>Prepared with San Marzano Tomato Sauce, Fresh Ricotta Cheese, and Parmigiano Reggiano</i>	
Quick-Fried Calamari *	\$20.00	Deviled Eggs	\$10.00
<i>Red Chili Flakes, Agavi, and Spicy Garlic</i>		<i>Served with Crispy Applewood Bacon</i>	
Tuna Tartare *	\$20.00	Wonton Ravioli	\$17.00
<i>Sashimi-grade Tuna Tartare with Diced Shallots, Scallions, Capers, and Sesame Ponzu Sauce</i>		<i>Prepared with Goat Cheese, Shiitake Mushrooms, Chicken and Topped with Fried Basil and Ricotta Cheese in a San Marzano Tomato Sauce</i>	
Sautéed Garlic Shrimp *	\$18.00		
<i>Fresh Garlic, Chardonnay and Vine-ripened Tomato Sauce with Sourdough Cheese Toast</i>			

SOUPS & SALADS

LC-Steak House Salad	\$11.00	Wedge Salad	\$15.50
<i>Arcadian Mixed Greens with White Balsamic, Shallot Vinaigrette, and Shaved Parmigiana Reggiano</i>		<i>Served with Crispy Bacon, Bleu Cheese Crumbles, Heirloom Cherry Tomatoes, Shaved Hard Boiled Egg, and House-made Bleu Cheese or Ranch Dressing</i>	
Hearts of Romaine Mix	\$14.00		
<i>Served with Shaved Parmigiana Reggiano and House-made Caesar Dressing</i>			

MAINS

Featured on Diners, Drive-Ins, and Dives with Guy Fieri

Pan-Seared Atlantic Salmon *	\$35.00	Pan-Roasted Rosemary Chicken *	\$33.00
<i>Pan-seared Atlantic Salmon with House-made Traditional French Beurre Blanc</i>		<i>One Half Roasted Rosemary Chicken with Garlic, Herbs and Whipped Potato Purée</i>	
Georgia Shrimp and Stone Ground Grits *	\$34.00	Chilean Sea Bass *	MKT
<i>Slow-cooked Grits with Mild Cheddar, Crispy Applewood Bacon, Sautéed Shrimp, Shaved Parmesan, and Garlic Butter Sauce</i>		<i>Pan-roasted Chilean Sea Bass with Ponzu Butter Sauce</i>	

We believe that the simple integrity of the ingredients is what's important

* May contain raw or undercooked ingredients.

Consuming raw or undercooked ingredients may increase your risk of food-borne illness.

Parties of 6 or more will receive a 20% gratuity.

No split checks on parties of 6 or more.



USDA PRIME

Ribeye Steak * <i>14 oz.</i>	<i>\$70.00</i>	Filet Mignon * <i>12 oz.</i>	<i>\$68.00</i>	Add-Ons:	
Bone-In Ribeye * <i>18 oz. aged</i>	<i>\$72.00</i>	Chef's House Select Special *	<i>MKT</i>	<i>Lump Crab *</i>	<i>\$25.00</i>
New York Strip* <i>14 oz.</i>	<i>\$62.00</i>			<i>Maine Lobster *</i>	<i>\$20.00</i>
				<i>Sautéed Shrimp *</i>	<i>\$15.00</i>
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Sauces:	<i>Spicy Hollandaise \$3</i>	<i>Garlic Herb Butter \$3</i>	<i>Truffle Butter \$4</i>	<i>Cajun Garlic Butter \$3</i>	
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SIDES

Whipped Garlic Potatoes	<i>\$12.00</i>	Sautéed Creamed Corn	<i>\$12.00</i>
Lobster Mac N Cheese (As seen on DDD with Guy Fieri)	<i>\$22.00</i>	LC-Steak House Fries	<i>\$8.00</i>
House Mac N Cheese	<i>\$14.00</i>	Sautéed Mushrooms	<i>\$11.00</i>
Sautéed Green Beans	<i>\$10.00</i>	Roasted & Flash-Fried Red Bee Potatoes	<i>\$13.00</i>
Crispy Brussel Sprouts with Bacon	<i>\$13.50</i>	<i>Prepared with garlic herb butter</i>	

RETAIL

LowCountry Steak Knife <i>Custom weighted knife with LowCountry logo</i>	<i>\$100.00</i>	G. Garvin's Book <i>'A Message To My Children' or 'Turn Up The Heat'</i>	<i>\$20.00</i>
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Ask about our Special Events and Group Dining

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1010 West Peachtree Street, Atlanta GA 30309 | (770) 213-0830 | www.lowcountry-restaurants.com

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DESSERTS

Doughnut Bread Pudding 11.50

(As seen on DDD with Guy Fieri)

Served with Homemade Caramel Sauce, Applewood
Smoked Bacon, and Honey Cream

Warm Glazed Doughnut 10.50

Topped with Vanilla Gelato and Caramel Drizzle, and
Shaved Semi-Sweet Chocolate

LC Homemade Peach Cobbler 12

Note: Please allow 25 minutes for Cobbler

Homemade Red Velvet Cheesecake 11

Topped with a Cream Cheese Glaze and Red Velvet Crumbles

Brookie 10

Chocolate Fudge Brownie topped with a Brown Butter Cookie,
served with Vanilla Gelato and a Raspberry Ganache

Sorbet 6

Chef's Choice of Sorbet

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