

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 Rémoûlade</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.



BUTCHERS CUT, DAILY SELECT

STEAK

USDA PRIME

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

Sauces: *Spicy Hollandaise* \$3 *Garlic Herb Butter* \$3 *Truffle Butter* \$4 *Cajun Garlic Butter* \$3

SIDES

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

RETAIL

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