



BUTCHERS CUT, DAILY SELECT

STEAK

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.*

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



DINNER APPETIZERS

|   |         |   |         |
|---|---------|---|---------|
| <b>Big Den’s Famous Crab Cakes *</b>  | \$22.00 | <b>Alaskan Snow Crab Claws *</b>  | \$27.00 |
| <i>Pan-sautéed Jumbo Lump Crab with House-made Rémoulade</i>                              |         | <i>With Cajun Seasoning, Capers, and Brown Butter</i>   |         |
| <b>Quick-Fried Calamari *</b>   | \$20.00 | <b>Deviled Eggs</b>   | \$10.00 |
| <i>Red Chili Flakes, Agavi, and Spicy Garlic</i>  |         | <i>With Crispy Applewood Bacon</i>  |         |
| <b>Sautéed Garlic Shrimp *</b>  | \$18.00 | <b>Wonton Ravioli</b>   | \$17.00 |
| <i>Fresh Garlic, Chardonnay and Vine-ripened Tomato Sauce with Sourdough Cheese Toast</i> |         | <i>With Goat Cheese, Shiitake Mushrooms, Chicken and Topped with Fried Basil and Ricotta Cheese in a San Marzano Tomato Sauce</i> |         |

DINNER SOUPS & SALADS

|  |         |   |         |
|--|---------|---|---------|
| <b>LC-Steak House Salad</b>  | \$11.00 | <b>Wedge Salad</b>  | \$15.50 |
| <i>Arcadian Mixed Greens with White Balsamic and Shallot Vinaigrette</i> |         | <i>With Crispy Bacon, Bleu Cheese Crumbles, Heirloom Cherry Tomatoes, Shaved Hard Boiled Egg, and House-made Bleu Cheese Dressing</i> |         |
| <b>Hearts of Romaine Mix</b>   | \$14.00 | <b>White Rose Potato Soup</b>   | \$8.00  |
| <i>With Shaved Parmigiana Reggiano and House-made Caesar Dressing</i>    |         | <i>Creamy Potato Soup with White Truffle Drizzle</i>  |         |

DINNER MAINS

|  |         |  |         |
|--|---------|--|---------|
| <b>Pan Seared Atlantic Salmon *</b>  | \$32.00 | <b>Pan Roasted Rosemary Chicken *</b>  | \$33.00 |
| <i>Pan-seared Atlantic Salmon with House-made Traditional French Beurre Blanc and Arcadian Lettuce Blend</i> |         | <i>One Half Roasted Rosemary Chicken with Garlic, Herbs and Whipped Potato Puree</i> |         |
| <b>Georgia Shrimp and Stone Ground Grits *</b>   | \$32.00 |  |         |
| <i>Slow cooked grits with mild cheddar, crispy bacon, sautéed shrimp, shaved parmesan, and garlic butter</i> |         |  |         |

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USDA PRIME

|                                 |         |  |         |  |         |
|---------------------------------|---------|--|---------|--|---------|
| <b>Ribeye Steak *</b><br>14 oz. | \$60.00 | <b>Bone-In Ribeye *</b><br>18 oz. aged | \$70.00 | <b>New York Strip*</b><br>14 oz.         | \$60.00 |
| <b>Filet Mignon *</b><br>12 oz. | \$68.00 |  |         | <b>Chef's House Select<br/>Special *</b> | MKT     |

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

DINNER SIDES

|                                |         |  |         |
|--------------------------------|---------|--|---------|
| <b>Whipped Garlic Potatoes</b> | \$12.00 | <b>Crispy Brussel Sprouts with Bacon</b> | \$12.50 |
| <b>Lobster Mac N Cheese</b>    | \$22.00 | <b>Sauté Creamed Corn</b>                | \$11.00 |
| <b>Sautéed Green Beans</b>     | \$10.00 | <b>LC-Steak House Fries</b>              | \$8.00  |
| <b>House Mac N Cheese</b>      | \$14.00 |  |         |

DESSERTS & COFFEE

|  |         |  |         |
|--|---------|--|---------|
| <b>Doughnut Bread Pudding</b><br><i>With Homemade Caramel Sauce, Applewood Smoked Bacon, and Honey Cream</i> | \$10.50 | <b>LC Homemade Peach Cobbler</b><br><i>Note: Please allow 25 minutes for Cobbler</i>             | \$11.00 |
| <b>Sorbet</b><br><i>Chef's Choice of Lemon or Raspberry Sorbet</i>   | \$6.00  | <b>Warm Citrus Butter Cake</b><br><i>With Mixed Berry Compote Puree with Vanilla Bean Gelato</i> | \$11.00 |
| <b>Espresso</b><br><i>Fresh Ground Medium Roast Espresso</i>   | \$7.00  | <b>Coffee</b><br><i>Morning Blend Medium Roast Coffee</i>  | \$4.00  |

RETAIL

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

\*\*\*Ask about our Special Events and Group Dining\*\*\*

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