

Prime/Choice Aged Beef at its Best

STEAKS

All Steaks served with your choice of Street Scene Side and Small Salad or cup of Soup Butterflied Filets Upon Request

Bourbon Street Filet, *marinated in Steak Street's own Bourbon Marinade.* 6 oz Filet \$27 9 oz Filet \$34

Awarded "BEST MARINATED STEAK"

Steak Street Tenderloin Filet, *a classic char-broiled tenderloin.* 6 oz Filet \$26 9 oz Filet \$33

"Folly Beach Sirloin Filet", *center cut sirloin filet marinated in our special Island blend of spices and teriyaki.* \$23

Carriage House Ribeye, *marinated in Steak Street's own Bourbon marinade.* \$25

Easy Street Sirloin, *"30 days aged" premium center cut petite sirloin filets.* \$23

Steak Street Strip, *Perfectly seasoned & grilled to perfection.* \$30

Cowboy Ribeye, *bone in ribeye.* \$ 32

Black & Bleu Jazz Strip, *strip blackened seared with Cajun spices, with melted bleu cheese crumbles.* \$26

Slow Roasted Prime Rib, *with creamy mustard horseradish sauce & au jus.*

(after 5pm)

10 oz \$24 / 14 oz \$30

We cannot guarantee the quality of Our Steaks, Chops & Prime Rib when prepared medium well or well done

ADDITIONS FOR YOUR STEAK

- VooDoo Shrimp \$7
- Bleu Cheese Crumbles \$2
- Fried Oysters \$7
- VooDoo Lobster Tail \$18
- Scallops \$8
- Sautee'd Mushrooms \$4
- Grilled Onions \$3

STEAK STREET SPECIALTIES

Served with choice of one Street Scene and Small dinner or Small Caesar salad or a Cup of Soup

Marinated Chicken Fresca, *herb marinated chicken breasts grilled & served over a bed of fresh basil & sundried tomato risotto accented with a fresh tomato, red onion, & buffalo mozzarella cheese ragout.* \$22

Old Savannah Grilled Chicken, *basted in lemon butter & seasoned with Old Savannah spice.* \$20

Pecan Encrusted Chicken Breast, *with Sweet Potato mash.* \$22

Charleston "Chimi Wrap" *grilled chicken in a jalapeno cream salsa with mixed cheese, wrapped & baked to perfection.* \$19

Grilled Marinated Pork Chops, *in Steak Street's own award winning BBQ sauce.* \$23

Rack-O-Ribs, *Danish Baby Back Ribs brushed with our award winning BBQ sauce.* \$21

* Red Beans & Rice, *with Andouille sausage and Tasso ham.* \$18 Add grilled chicken \$3

* Mardis Gras Gumbo *our low country seafood gumbo.* \$22

SPECIALTY SEAFOOD SELECTIONS

All Seafood Selections served with your choice of one Street Scene side dish and Small dinner salad or Small Caesar salad or cup of soup

Grilled Salmon, *in lemon & herbs, with a creamy citrus aioli.* \$24

Chilean Seabass, *pan-seared served over a Pomodoro risotto.* \$30

Blackened Tuna, *medium rare with New Orleans crawfish butter.* \$26

* Jambalaya, *a New Orleans favorite with chicken, shrimp, Andouille sausage & crawfish over rice.* \$21

Front Street Crab Cakes, *Maryland Blue Lump Crab meat with fresh mango & red roasted pepper aioli.* \$27

* Low Country BBQ Shrimp & Grits, *jumbo shrimp sauteed with red peppers & Andouille sausage in a BBQ shrimp gravy. Served over cheese grits & garnished with green onions.* \$22

* Our Classic "Etouffee", *is pan seared & served over a bed of rice, smothered in a spicy Cajun brown gravy.* Market Price

* Salad only/No Side

DESSERTS

Chocolate Raspberry Mousse \$8

Chocolate Silk Brule', *a silky smooth dark chocolate custard filing with a honey graham crust drizzled with chocolate sauce and whipped topping.* \$7

Warm Bourbon Bread Pudding \$7

Bayou Mud Pie, *chocolate, coffee and vanilla layer ice cream layered with fudge on a chocolate brownie.* \$9

Xango: *deep fried cheesecake filled tortilla with caramel & chocolate sauce.* \$7

Our Famous Key Lime Pie. \$7

Classic Brownie Sundae. \$7

Sweet Treat of the Day. \$9

STREET SCENES \$4

- Small Dinner Salad or Small Caesar salad
- Steak House Fries
- Cup of Soup
- Baked Potato (*ask for toppings*)
- Baked Sweet Potato (*with cinnamon butter*)
- Roasted Vegetables
- Fruit Cup
- Beer Battered Onion Rings
- Maple Sweet Potato Mash
- Green Beans
- Garlic Parsley Mashed Potatoes
- Asparagus
- Creamed Spinach
- Cabernet Mushrooms

An 18% gratuity will be added to all groups of 6 or more.

APPETIZERS

- Grilled Voodoo Shrimp, *grilled Gulf Shrimp marinated in citrus & Old Savannah spice, served with a spicy cocktail sauce & creamy remoulade sauce.* \$12
- Fried Green Tomatoes, *served with a spicy chipotle remoulade.* \$8
- Shrimp Bruchetta, *baby shrimp and Tasso ham vinaigrette with Parmesan cheese, Cajun spices, fresh basil and diced tomatoes atop sourdough crustinis drizzled with sweet balsamic glaze.* \$8
- BBQ Chicken Pizza, *grilled with Monterey Jack & Cheddar Cheese served over our award winning BBQ sauce & topped with scallions.* \$10
- Carolina Crisp Oysters, *spicy breading, deep fried, served with a spicy cocktail sauce & creamy remoulade.* \$12
- King Medallions, *tenderloin squares pan seared to desired temperature ladled with sauteed mushrooms tossed in a Marsala demi glaze.* \$12
- Voodoo Lobster, *6 oz. Coldwater lobster tail grilled with Savannah spices and glazed with our "Voodoo" sauce served with chipotle aioli.* \$20
- Sashimi Tuna, *served over Wakame seaweed salad, dressed with wasabi aioli and balsamic glaze.* \$13
- Crab cake, *a savory blend of mango, jumbo lump crabmeat, red peppers and scallions pan seared to a golden brown accented with a roasted corn & black bean salsa.* \$12
- Sea Scallops, *two skewers of scallops wrapped in apple wood bacon grilled and nested atop sweet potato chips served with honey mustard.* \$16
- Steak Street Calamari, *sauteed with fresh basil, roasted red peppers, and caramelized onions, garnished with Parmesan cheese, served with a spicy marinara.* \$12
- Jumbo Cocktail Shrimp, *plump jumbo shrimp served with a spicy cocktail sauce.* \$ 12
- Southern Fried Chicken Tenderloins, *deep fried in a cracked peppery batter.* \$ 12
- Blue Crab and Spinach Dip, *with toasted pita points.* \$14

SALADS

Dressings: Caesar•Ranch•Bleu Cheese•Roasted Vidalia Onion Vinaigrette•Honey Mustard•
1000 Island•Olive Oil & Vinegar•Creamy Italian•Bacon Balsamic Vinaigrette•
Creole Vinaigrette, Ginger Vinaigrette• Fat Free Raspberry Vinaigrette

- Garden Salad, *meal sized portion of fresh mixed garden greens, crisp cucumber, dried cranberries, tomato, pecans & croutons.* \$9
Add choice of Grilled Chicken / Salmon / Shrimp / Fried Oysters \$12
- Caesar Salad, *crisp romaine, tomato with Parmesan and croutons.* \$9
Add choice of Grilled Chicken / Salmon / Shrimp / Fried Oysters \$ 12
- Mozzarella and Tomato Basil Salad, *fresh tomatoes layered between fresh mozzarella & basil, finished with a balsamic glaze.* \$10
- Southern Fried Chicken Salad, *chicken breast tenderloins atop a garden salad with tomato, cucumbers, mixed cheeses, pecans & croutons.* \$12
- Beef Filet Salad, *sliced filet served over mixed greens with tomato, cucumber & topped with Portabella mushroom, scallions & crumbled bleu cheese. (served warm).* \$14
- Blues Street Salad, *an Iceberg wedge with bleu cheese, bacon and tomato. ..\$8*
- Spinach Salad, *with boiled egg crumbles, bacon bits, pecans & dried cranberries.* \$9

PASTA

*Served with a small Dinner or Small Caesar salad,
Choice of Fettuccine, Bow Tie Pasta or Penne Pasta*

- Vegetarian Pasta Tuscana, *pasta in a savory Rosa sauce with sauteed vegetables.* \$14
- Crescent City Chicken Pasta, *chili rubbed grilled chicken sauteed with sugar peas in a Pepper Jack Cheese sauce.* \$21
- Seafood Tuscana, *sauteed jumbo shrimp and sea scallops tossed in a savory Rosa sauce accented with baby spinach, sun dried tomatoes and shredded Parmesan cheese.* \$26
- "King Street" Pasta, *sauteed shrimp and lump crabmeat with caramelized onions & roasted red peppers in a Saffron cream sauce.* \$26
- Cajun Seafood Carbonara, *shrimp, scallops and Applewood bacon in a light cream sauce.* \$24

LOW COUNTRY DUO

Choice of any two *different* items listed including a cup of soup or salad and choice of one Street Scene. \$29

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| Cafe Strip | Center cut sirloin |
| Grilled chicken breast | Grilled Voodoo shrimp skewer |
| Fried Shrimp | Crab cake |
| Lobster tail | Tilapia filet |
| Fried oysters | Grilled scallops |
| Salmon | Half Rack of Ribs |

SOUPS

*By the cup \$4
By the bowl \$6*

Du Jour

Crab & Corn Bisque
French Onion
(available by the bowl only)

Black Bean
with white corn tortillas