

Enjoy up to three courses in 45 minutes



Stay as long as you like. Business or pleasure.

## appetizers

duck trap smoked salmon platter · minced egg, capers, chives, toast points	16
thai chili rhode island calamari · thin beans, sweet peppers	12
colossal lump crab cocktail · pink brandy & red cocktail sauces	21
jumbo cocktail shrimp · pink brandy & red cocktail sauces	18
jumbo lump crab cake · ¼ lb, lemon mustard beurre blanc	18
half & half cocktail · jumbo shrimp & colossal lump crab, two sauces	18
crisped thick cut onion rings · cracked pepper steak sauce	9.50
<i>“our signature creation” south african baby cold water lobster tail</i> (¼ lb) thinly crisped, flash fried, honey-mustard, drawn butter · 19	

## soup & salads

maine lobster bisque au cognac	10
traditional caesar salad · crushed parmesan croutons, white anchovies	10
local mesclun lettuces · white balsamic vinaigrette	9
chilled iceberg wedge blt · bacon, tomato, chopped egg, blue cheese, chopped chives, creamy blue cheese or thousand island dressing	11
chops® chopped salad · hearts of palm, chopped egg, tomato, blue cheese, sweet onion, chick peas, sweet peppers, lemon-lime basil dressing	11

## sides

serves one to two • 5

steamed broccoli · lemon, olive oil	plain or garlic scallion whipped potato
brussels sprouts leaves & mushrooms	hand cut french fries
local farmed mixed mushrooms	creamy curly mac & smoked gouda
chops® signature creamed spinach	“loaded” one pound baked Idaho (add 2.)
jumbo asparagus · parmesan crust (4. supp)	

## FACTS ABOUT CHOPS...

### Town & Country described Chops as the “Tiffany of Steak Houses”

Chops® is the only steakhouse in Atlanta & one of the only steak houses in America serving **100% USDA Prime-Graded beef, veal and lamb**. Our beef is corn fed & custom-aged from the upper plains of the mid-west. We have the highest standards for monitoring & purchasing of our meats. **Our exceptional Prime Steaks** are moderately priced to allow you, our guest, to enjoy different sides with your dinner each time you dine with us. **With great cuisine and extraordinary service, we wish you bon appetite!**

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## Seafood & Salad Platter

all seafood sautéed with e.v. olive oil · fresh lemon · capers  
with your choice of beefsteak tomato salad, caesar or ashley farm lettuces

norwegian salmon	20
*hawaiian ahi tuna	21
atlantic black grouper	21
florida jumbo shrimp & maine scallops flash fried, tartar sauce, lemon	21
jumbo lump crab cake ¼ lb	22

### lunch steak specialties

*steak cobb salad sliced beef tenderloin, basil ranch, triple crème blue	21
*steak & wedge sliced beef tenderloin, thick cut onion ring, loaded iceberg wedge	21
*steak & idaho sliced beef tenderloin, thick cut onion ring, "loaded" baked potato	22
*steak & lobster petite filet mignon & "signature" lobster tail (4 oz.) drawn butter	29

### chops® lunch traditions

crisped maine lobster b.l.t. honey mustard, toasted challah, hand cut fries	22
florida cocktail shrimp & jumbo lump crab chopped salad chops® dressing	20
cobb salad roasted chicken breast basil ranch, triple crème blue	18
*"club burger" · ½ lb special blend of chuck, brisket & short rib, wisconsin cheddar, lettuce, tomato & pickle on toasted bbc bun with hand cut fries	16
chilean sea bass & salmon "hong kong style" steamed, sherry soy broth, baby leaf spinach, ginger, scallions, jasmine rice	28
dino's pan roasted chicken vesuvio whipped potatoes, thin green beans, natural jus	18
*broiled chopped sirloin steak caramelized onions, point Reyes blue cheese, port wine glaze, whipped potato	18
*usda prime · new york strip · 12 oz	32
*usda prime · filet mignon barrel cut · 8 oz	39
*usda prime · bone-in ribeye steak · 22 oz	49

THE ULTIMATE DINING CARD - available at any Buckhead Life restaurant or [Buckheadrestaurants.com](http://Buckheadrestaurants.com)

These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.