



THREE COURSE DINNER 45.

Exclusively at Chops Boca

APPETIZERS

FRESH MAINE LOBSTER BISQUE AU COGNAC

PRISTINE SEAFOOD CEVICHE WITH CHILLED TOMATO GAZPACHO

CHOPS® CHOPPED SALAD

lemon-lime basil vinaigrette

CAESAR SALAD

white anchovies, red cow emiliano parmigiano

CLAMS "CASINO"

long island middle necks, sweet red & yellow peppers, applewood bacon

"ON ICE" JUMBO FLORIDA SHRIMP COCKTAIL

cayenne pink brandy & red cocktail sauces fresh horseradish

ENTREES

Served with your choice of an individual side dish

CENTER CUT FILET MIGNON • 6 oz

crimini mushrooms hashed potato tots

TWIN MEDALLIONS OF FILET MIGNON "AU POIVRE" • 8 oz

pepper crusted green peppercorn brandy sauce, potato confit

PETITE SURF & TURF

SIGNATURE - NOVA SCOTIA LOBSTER TAIL ¼ lb & FILET MIGNON ¼ lb

confit potato, greek honey-mustard aioli, drawn butter

WHOLE "LOBSTER STUFFED LOBSTER" 1.25 lb

WITH SAVORY LOBSTER STUFFING

drawn butter lemon

FLORIDA BLACK GROUPER "HORSERADISH CRUSTED"

sauteed tuscan kale, pink grapefruit beurre blanc

SAUTEED SCOTTISH SALMON "OSCAR" - COLOSSAL LUMP CRAB

jumbo asparagus, hollandaise

GENUINE HOLLAND DOVER SOLE 12. supp

plancha sauteed, ev olive oil, lemon, santorini capers

PRIME NEW YORK STRIP SIRLOIN STEAK • 12 oz 6. supp

DESSERTS

WARM VALRHONA CHOCOLATE SOUFFLE CAKE

vanilla ice cream

CLB NEW YORK STYLE CHEESE CAKE

fresh Florida strawberries

ALMOND BASKET & MIXED FLORIDA FARMED BERRIES

chambord whipped cream

Available Sunday *thru* Friday

Three Course Dinner 45./person

All Beverages, Gratuity & Florida Tax Not Included

BuckheadRestaurants.com