



THREE COURSES 54.

Exclusively at Chops Boca

APPETIZERS

FRESH MAINE LOBSTER BISQUE AU COGNAC

CHILLED TOMATO GAZPACHO WITH PRISTINE SEAFOOD CEVICHE

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

"COMBO" LARGE FLORIDA SHRIMP & COLOSSAL LUMP CRAB COCKTAIL ON ICE

two sauces

ENTREES

Served with your choice of an individual side dish

CENTER CUT FILET MIGNON • 6 oz

crimini mushrooms, madeira wine sauce

PRIME NEW YORK STRIP SIRLOIN STEAK • 12 oz 5. supp

PEPPER CRUSTED TWIN MEDALLIONS OF FILET MIGNON • 8 oz

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

"LOBSTER STUFFED LOBSTER"

WHOLE MAINE LOBSTER 1½ lb WITH MAINE LOBSTER STUFFING 5. supp

drawn butter

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 10. supp

plancha sauteed, ev olive oil, lemon, santorini capers

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* Thursday

NO SUBSTITUTIONS PLEASE

Three Courses 54./person

All Beverages, Gratuity & Florida Tax Not Included

BuckheadRestaurants.com