



## 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