

# APPETIZERS

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**MAINE LOBSTER BISQUE AU COGNAC** 12

with lobster morsels add 10

**FRENCH ONION SOUP AU GRATIN** 12

**THAI CHILI RHODE ISLAND CALAMARI**

thin beans, sweet peppers, toasted pepitas 15

**NY STATE FOIE GRAS "TORCHON"**

raw sugar brulee, sautern gelee, brioche 19

**WILD BURGUNDY ESCARGOTS**

garlic butter, pernod, individual pastry crocks (6) 16

**\*NY STRIP CARPACCIO, ARUGULA**

smoked vidalia aioli, crisped capers, shaved parmesan 18

**\*TENDERLOIN STEAK TARTARE, TABLESIDE**

toast points 17

**\*SUSHI GRADE AHI TUNA TARTARE**

hass avocado, ponzu, lemon foam 17

**ALL JUMBO LUMP CRAB CAKE, MARYLAND STYLE**

lemon, grain mustard emulsion ¼ lb 18

**SIGNATURE LOBSTER TAIL**

flash fried, drawn butter, greek honey-mustard aioli ¼ lb 21

**MORSELS OF SIGNATURE LOBSTER TAIL**

flash fried, drawn butter, greek honey-mustard aioli (serves 2-3) 6 oz 29

## ICED

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**KEY WEST STONE CRABS**

**JUMBO CLAWS** mkt

**SHELLFISH TOWER**

maine lobster, jumbo shrimp,  
\*cold water oysters, colossal lump crab  
(two person min) mkt

**COLOSSAL LUMP CRAB**

two sauces (¼ lb) 18

**JUMBO PANAMA SHRIMP**

two sauces (4) 16

**\*DAILY OYSTERS**

**"EAST MEETS WEST"**

six oysters (three from each coast) 16

# SALADS

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**\*CHOPS® CAESAR**

white anchovies, red cow emiliano parmigiano 12

**SPECIALTY WARM SPINACH & MUSHROOM SALAD**

prepared tableside 14

**CHOPS® CHOPPED SALAD**

creamy basil vinaigrette 12

**CHILLED ICEBERG WEDGE BLT**

triple creme blue, family farms bacon 12

**BURRATA MOZZARELLA, DAN'S TOMATO, ARUGULA**

fresh basil, white balsamic, ev olive oil 14

\* These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

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**FILET** 8 oz/42, 12 oz/58

**BONE-IN FILET** 12 oz/58

**N.Y. STRIP** 12 oz/44, 16 oz/58

**BONE-IN RIBEYE** 20 oz/49 **FOR TWO** 32 oz/78

## SPECIALTY STEAK CUTS

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### FILET PEPPER STEAK

cracked pepper crusted, brandy pepper sauce, mushrooms,  
port braised shallot, potato confit 8 oz/46

### DRY-AGED PORTERHOUSE EXPERIENCE

(For 2) 26 oz/78, 40 oz/120

**SNAKE RIVER FARMS WAGYU KOBE N.Y. STRIP** 12 oz/95

### GENUINE A-5 MIYAZAKI WAGYU, KOBE JAPAN

**FILET** 4 oz, 6 oz, 8 oz /25 per oz

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### TOMAHAWK "LONG BONE" RIBEYE

32 oz/78

## LOBSTERS

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### "STEAMED & CRACKED"

**MAINE LOBSTERS 2 to 5 lbs** mkt

with maine lobster stuffing add 12

### "SIGNATURE"

**ICY WATER NOVA SCOTIA LOBSTER TAIL**

thinly crisped, flash fried, drawn butter,  
greek honey-mustard aioli 14 oz/59

### SURF & TURF

steaks with 8 oz "signature" lobster tail add 29

## STEAK TOPPINGS

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### N.Y. STATE FOIE GRAS

sauteed 15

**WHITE TRUFFLE BUTTER** 2

### BLUE CHEESE BUTTER

triple creme 2

**HOLLANDAISE** 2

**BERNAISE** 2

### CRACKED PEPPERCORN CRUSTED

brandy pepper sauce 3

**SELECT ORGANIC MUSHROOMS** 4

## PRIME CHOPS & CHICKEN

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**STRAUSS "FREE RAISED" VEAL RIB CHOP** 14 oz/44

**TRIPLE CUT COLORADO PORTERHOUSE LAMB CHOPS (2)** 24 oz/45

**DINO'S PAN ROASTED ASHLEY FARM'S ALL NATURAL CHICKEN VESUVIO** 24

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# SEAFOOD SPECIALTIES

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## SEAFOOD TRIO

nova scotia lobster tail, norwegian salmon, maryland crab cake 44

## HONG KONG COMBO

panama sea bass & norwegian salmon, sesame soy broth, ginger, spinach, bowl steamed jasmine rice 29 (sea bass only 36)

## BLACK GROUPE, HORSERADISH CRUSTED

sauteed tuscan kale, pink grapefruit emulsion 29

## FRESH GENUINE HOLLAND DOVER SOLE, FILETED TABLESIDE

sauteed, e.v. olive oil, lemon, capers (size availability) mkt

## \*AHI TUNA, SESAME SEARED

port wine glaze, scallion yukon potato mash 32

## MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon-grain mustard emulsion, ½ lb 38

## SHARE

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### BUTTERY MAINE LOBSTER POTATO MASH 28

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Small 6.5 / Large 9.5

**SPECIALTY HASHED POTATO "TOTS"**  
blue cheese truffle sauce

**CREAMY CURLY MAC & SMOKED GOUDA  
PLAIN OR ROASTED GARLIC WHIPPED POTATO**

**OUR HAND CUT FRIES**

**TRUFFLE PARMESAN FRIES** add 2

**LYONNAISE POTATO**  
sliced, sauteed potato & onions

**1 LB BAKED IDAHO**  
butter, sour cream, chives (large size only)

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**ORGANIC BABY CARROTS**  
apple-honey butter glaze

**THICK CUT ONION RINGS**  
cracked pepper steak sauce (large size only)

**CREAMED SPINACH**

**GRILLED ASPARAGUS**

**PURE CREAMLESS CORN MASH**  
fresh lime juice

**BRUSSELS SPROUTS LEAVES & MUSHROOMS**

**STEAMED BROCCOLI**  
lemon olive oil emulsion

**THIN GREEN BEANS**  
shallot butter

**SELECTED ORGANIC MUSHROOMS**

*Atlanta*

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*Boca Raton*

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*Ft. Lauderdale*

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