



## THREE-COURSE MENU 54.

Exclusively at Chops Boca

### APPETIZERS

**FRESH MAINE LOBSTER BISQUE AU COGNAC**

**FRENCH ONION SOUP**

**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, e. v. 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 WITH MIXED FLORIDA FARMED BERRIES**  
chambord whipped cream

Available Sunday - Thursday

### ***NO SUBSTITUTIONS PLEASE***

Three Course Menu \$54 Per Person, Food Only  
All Beverages, Gratuity & Florida Tax Not Included

BuckheadRestaurants.com