APPETIZERS

MAINE LOBSTER BISQUE AU COGNAC  12
lobster morsels   12 supp.

FRENCH ONION SOUP AU GRATIN  12

THAI CHILI RHODE ISLAND CALAMARI
thin beans, sweet peppers, toasted sesame seeds   17

NY STATE FOIE GRAS “TORCHON”
raw sugar brulee, sautern gelee, brioche toast  22

WILD BURGUNDY ESCARGOTS
garlic butter, pernod - baked in individual pastry crocks (6)  18

CHILE GLAZED TIGER SHRIMP
citrus yuzu, pickled cucumber, scallions  19

*WAGYU NY STRIP CARPACCIO, ARUGULA
smoked vidalia aioli, crispy capers, shaved parmesan  18

*TENDERLOIN STEAK TARTARE PREPARED TABLESIDE
toast points  19

*SUSHI GRADE AHI TUNA TARTARE
hass avocado, ponzu, lemon foam  19

ALL JUMBO LUMP CRAB CAKE - MARYLAND STYLE
lemon grain mustard emulsion   ¼ lb  22

NOVA SCOTIA LOBSTER MORSELS PERFECT TO SHARE
lightly fried, lemon, honey-mustard aioli  8 oz (4 pieces)  54

WHOLE BABY LOBSTER TAIL
lightly fried, lemon, drawn butter, honey-mustard aioli  7 oz  28

APPETIZERS

CHOPS® CAESAR
sicilian anchovy, parmigiano reggiano  12

SPECIALTY WARM SPINACH SALAD PREPARED TABLESIDE
candied baby shiitakes, bacon, pinenuts  16

CHOPS® CHOPPED SALAD
triple creme blue cheese wedge, creamy basil ranch  14

VERY CHILLED ICEBERG WEDGE BLT
tomato, family farms bacon, blue cheese dressing  12

* 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. 07312019

BuckheadRestaurants.com
USDA PRIME STEAKS
Custom Aged & Broiled at 1700°

FILET - GENUINE 1855 BLACK ANGUS  8 oz/46  12 oz/59
BONE-IN FILET 12 oz/59
BLACK DIAMOND NEW YORK STRIP 12 oz/48  16 oz/59
BONE-IN RIBEYE 20 oz/56  FOR TWO 32 oz/88

SPECIALTY CUTS

FILET PEPPER STEAK
cracked pepper crusted, brandy green peppercorn sauce
mushrooms, port braised shallot, potato confit  8 oz/49

PORTERHOUSE EXPERIENCE - DRY AGED
FOR TWO  26 oz/84  40 oz/125

NEW YORK STRIP - SNAKE RIVER FARMS WAGYU KOBE
12 oz/100

TOMAHAWK "LONG BONE " RIBEYE
FOR TWO 32 oz/85

GENUINE A - 5 MIYAZAKI WAGYU KOBE JAPAN
FILET 4 oz  6 oz  8 oz  /34 per oz

STEAK TEMPERATURES

RARE  red, cool center  MEDIUM RARE  red, warm center  MEDIUM  red, hot center  MEDIUM WELL  pink, hot center  WELL DONE  not recommended

STEAK ACCOMPANIMENTS

NOVA SCOTIA LOBSTER TAIL
lightly fried, drawn butter, honey-mustard aioli
7 oz  add 28

BROILED NOVA SCOTIA LOBSTER TAIL
lemon, drawn butter
7 oz  add 28

STEAK TOPPINGS

N.Y. STATE FOIE GRAS
sautéed  16
BLACK TRUFFLE BUTTER 3
TRIPLE CREME BLUE CHEESE 3
BEARNAISE - HOLLANDAISE 5
CRACKED PEPPERCORN CRUSTED
brandy peppercorn sauce 4
ROASTED ORGANIC MUSHROOMS 4

PRIME CHOPS & CHICKEN

STRAUSS “FREE RANGE” VEAL RIB CHOP  14 oz/48
TRIPLE CUT COLORADO PORTERHOUSE LAMB CHOPS (2) 24 oz/54
DINO’S PAN ROASTED ASHLEY FARMS ALL NATURAL CHICKEN VESUVIO 25

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FRESH SEAFOOD SPECIALTIES

**SEAFOOD TRIO**
broiled nova scotia lobster tail, faroe islands salmon, maryland lump crab cake  52

**HONG KONG COMBO**
peruvian sea bass & faroe islands salmon, wok spinach, sesame soy broth, ginger, bowl jasmine rice  54 / sea bass only  59

**BLACK GROUPER, HORSERADISH CRUSTED**
sautéed tuscan kale, pink grapefruit emulsion  32

**FAROE ISLANDS SALMON & COLOSSAL LUMP CRAB**
thai flavors - sesame sushi rice cake, thai coconut lobster sauce  56

**GENUINE HOLLAND DOVER SOLE FILETED TABLESIDE**
sautéed, e.v. olive oil, lemon, capers size availability/mkt

"HAWAIIAN AHI TUNA - SESAME SEARED"
port wine glaze, scallion yucon potato mash  52

**MARYLAND STYLE JUMBO LUMP CRAB CAKES**
lemon grain mustard emulsion  ½ lb 44

**LOBSTERS**

"STEAMED & CRACKED"
NOVA SCOTIA LOBSTERS  2 to 5 lbs mkt
with savory lobster stuffing  12 supp

"SIGNATURE"
ICY WATER NOVA SCOTIA LOBSTER TAIL
lightly fried, drawn butter, local honey-mustard aioli  16 oz/64

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**TO SHARE**

**BUTTERY WHOLE LOBSTER POTATO MASH**  1 lb. 29

**Sides** 11
serves two or more

**SPECIALTY**
HASHED POTATO “TOTS”
velvety blue cheese truffle dipping sauce

YUKON GOLD POTATO MASH

OUR FRESH HAND CUT FRIES

BLACK TRUFFLE PARMESAN FRIES  add 2

LYONNAISE POTATO
sautéed potato & onions

1 LB BAKED IDAHO
butter, sour cream, chives

THICK CUT ONION RINGS
CLB cracked pepper steak sauce

CREAMY CURLY MAC & SMOKED GOUDA CHEESE
LIGHTLY CREAMED BABY SPINACH
GRILLED ASPARAGUS
PURE CREAMLESS CORN MASH
fresh lime squeeze
BRUSSELS SPROUTS LEAVES & MUSHROOMS
THIN GREEN BEANS
shallot butter
ROASTED ORGANIC MUSHROOMS

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