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) 34

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

APPETIZERS

* 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.

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  52 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  3
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 GROPER, 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  36

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

TO SHARE

BUTTERY WHOLE LOBSTER POTATO MASH  1 Lb.  29

Sides 11

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
CR 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