appetizers

duck trap smoked salmon platter • minced egg, capers, chives, toast points $16

thai chili rhode island calamari • thin beans, sweet peppers $14

colossal lump crab cocktail • pink brandy & red cocktail sauces $22

jumbo cocktail shrimp • pink brandy & red cocktail sauces $19

jumbo lump crab cake • ¼ lb, lemon mustard beurre blanc $20

half & half cocktail • jumbo shrimp & colossal lump crab, two sauces $20

crisped thick cut onion rings • cracked pepper steak sauce (perfect to share) $11

“our signature creation” south african baby cold water lobster tail (¼ lb) thinly crisped, flash fried, honey-mustard, drawn butter $23

soup & salads

maine lobster bisque au cognac $10

traditional caesar salad • crushed parmesan croutons, white anchovies $11

local mesclun lettuces • white balsamic vinaigrette $10

chilled iceberg wedge blt • bacon, tomato, chopped egg, blue cheese, chopped chives, creamy blue cheese or thousand island dressing $12

chops® chopped salad • hearts of palm, chopped egg, tomato, blue cheese, sweet onion, chick peas, sweet peppers, lemon-lime basil dressing $12

sides

serves one to two • 5

broccolini • lemon, olive oil plain or garlic scallion whipped potato

brussels sprouts leaves & mushrooms Hand-cut french fries

local farmed mixed mushrooms creamy curly mac & smoked gouda

chops® signature creamed spinach “loaded” one pound baked Idaho (add 2.)

jumbo asparagus • parmesan crust (4. supp)

FACTS ABOUT CHOPS...

Town & Country described Chops as the “Tiffany of Steak Houses”

Chops® is the only steakhouse in Atlanta and one of the only steak houses in America serving 100% USDA Prime-Graded beef, veal & lamb. Our beef is corn fed & custom-aged from the upper plains of the mid-west. We have the highest standards for monitoring & purchasing of our meats. Our exceptional Prime Steaks are moderately priced to allow you, our guest, to enjoy different sides with your dinner each time you dine with us.

With great cuisine & extraordinary service, we wish you bon appetit! 😉
seafood & salad platter
all seafood sautéed with e.v. olive oil • fresh lemon • capers
with your choice of beefsteak tomato salad, caesar or ashley farm lettuces

norwegian salmon 22
*hawaiian ahi tuna 24
atlantic black grouper 24
florida jumbo shrimp & maine scallops 26
flash fried, tartar sauce, lemon
jumbo lump crab cake ¼ lb 26

lunch steak specialties
*steak cobb salad 23
sliced beef tenderloin, basil ranch, triple crème blue
*steak & wedge 23
sliced beef tenderloin, thick cut onion ring, loaded iceberg wedge
*steak & idaho 26
sliced beef tenderloin, thick cut onion ring, "loaded" baked potato
*steak & lobster 36
Sliced beef tenderloin & "signature" lobster tail (4 oz) drawn butter

chops® lunch traditions

*crisped maine lobster b.l.t. 24
honey mustard, toasted challah, hand-cut fries

*florida cocktail shrimp & jumbo lump crab chopped salad 24
chops® dressing

roasted chicken breast cobb salad 21
basil ranch, triple crème blue

*"club burger" • ½ lb & hand-cut fries 16
special blend of chuck, brisket & short rib, wisconsin cheddar, lettuce, tomato & pickle on toasted bbc bun

*chilean sea bass & salmon "hong kong style" 29
steamed, sherry soy broth, baby leaf spinach, ginger, scallions, jasmine rice

dino’s pan roasted chicken vesuvio 19
whipped potato, thin green beans, natural jus

*broiled chopped sirloin steak 18
caramelized onions, point reyes blue cheese, port wine glaze, whipped potato

*bone-in ribeye steak • 14 oz 36
mash or fries

*filet mignon barrel cut • 8 oz 46
mash or fries