



THREE COURSES 54.

Exclusively at Chops Boca

APPETIZERS

FRESH MAINE LOBSTER BISQUE AU COGNAC

FRENCH ONION SOUP AU GRATIN

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, ev 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 & MIXED FLORIDA FARMED BERRIES
chambord whipped cream

Available Sunday *thru* Thursday

NO SUBSTITUTIONS PLEASE

Three Courses 54./person
All Beverages, Gratuity & Florida Tax Not Included

BuckheadRestaurants.com