

# CELEBRATING OUR 2<sup>ND</sup> YEAR

Available Daily • Three Course Dinner 49.

{ 5:30 to 6:30 then 9:00 'till Close }

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## APPETIZER

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Lobster Bar Lobster Bisque "Au Cognac"

Grilled Mediterranean Octopus  
*pickled red onion ev olive oil Santorini capers Greek olives*

On Ice • Jumbo *Blue Gulf* Shrimp  
*cayenne pink brandy & red cocktail sauces fresh horseradish*

Rhode Island • Baby Calamari "*Sweet Heat*"  
*lightly fried fresno chillies red & yellow holland peppers edamame*

All Jumbo Lump Crab Cake "Maryland" 6. supp.  
*lemon grain-mustard emulsion*

New Caesar Salad  
*soft cooked egg shaved Grana Padano white Sicilian anchovy*

*Chops*® Chopped Salad  
*fresh hearts of palm chickpeas triple cream blue cheese lemon basil lime dressing*

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## ENTREE

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*Today's Selection* • Pristine Whole Fish - Wood Grilled  
*steamed Tuscan kale golden lemon quinoa Greek ev olive oil Santorini capers*

Whole Lobster "Lemon Risotto"  
*out of shell - arborio risotto*

Whole Lobster Pasta "Americaine"  
*lobster morsels fresh tomato lobster sauce fresh fettuccine pasta*

Whole "Lobster Stuffed Lobster"  
*savory lobster stuffing drawn butter lemon*

Iceland • *Experience* Arctic Char "Unilateral" *similar to Salmon*  
*steamed Tuscan kale golden lemon quinoa e.v. olive oil Santorini capers*

Holland • Whole Dover Sole 20. supp  
*sautéed brown butter Santorini capers - filleted tableside*

### *Surf & Turf*

Nova Scotia Lobster Tail 7 oz • Petite Filet Mignon ¼ lb  
*lightly fried Greek honey-mustard aioli potato confit*

Twin Beef Tenderloin Medallions "Au Poivre"  
*crack pepper crusted brandy green peppercorn sauce potato confit*

USDA Prime New York Strip *Black Diamond* 12 oz. 10. supp  
*fresh cut french fries*

Barrel Cut Filet Mignon *1855 Angus* 8 oz 10. supp  
*fresh cut french fries*

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## DESSERT

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*Classic* • Profiteroles  
*mini puffs vanilla bean ice cream valrhona dark chocolate sauce sugar roasted almonds*

*Signature* • Tropical "Pavlova"  
*crisp meringue passion fruit mousse exotic sorbet*

Greek Yogurt • Greek Thyme Honey  
*toasted walnuts*

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Price is Per Person. Kindly, No Substitutions. Beverages, Gratuity & Tax Not Included  
Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness. 12122018

BuckheadRestaurants.com