

CELEBRATING OUR 3RD YEAR

Available Daily • Three Course Dinner 49.

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

BUBBLES and CAVIAR

Taittinger Brut Champagne - half bottle & Sustainable Kaluga Sturgeon Caviar 1 oz 75.
mini blini crème fraîche chives

APPETIZER

Lobster Bar Lobster Bisque “Au Cognac”

Specialty Grilled Mediterranean Octopus
pickled red onion ev olive oil 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 cilantro lemon lime

All Jumbo Lump Crab Cake “Maryland” 6. supp.
lemon grain-mustard emulsion

Nova Scotia • Lobster Morsels 3 pcs 6. supp.
lightly fried Greek honey-mustard aioli

New Caesar Salad
slow cooked egg shaved Grana Padano white Sicilian anchovy

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

ENTREE

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

Whole Lobster “Lemon Risotto”
out of shell - three lemon flavors arborio risotto

Whole Lobster Pasta “Americaine”
lobster morsels tomato lobster sauce fresh fettuccine pasta

Whole “*Lobster Stuffed Lobster*”
savory lobster stuffing drawn butter lemon - creamless corn mash

Iceland • *Experience* Arctic Char “Unilateral” Similar to Salmon
Tuscan kale golden quinoa lemon e.v. olive oil Santorini capers

Holland • Sautéed Whole Dover Sole 20. supp
lemon ev olive oil Santorini capers - filleted tableside - steamed broccoli

Surf & Turf

Nova Scotia Lobster Tail 7 oz • Filet Mignon 6oz 6. supp
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

DESSERT

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

Chocolate Hazelnut Dome
praline crunch chocolate glaze chocolate mousse

Key Lime Bar
toasted meringue

Price is Per Person. Kindly, No Substitutions. Beverages, Gratuity & Tax Not Included

BUCKHEADRESTAURANTS.COM

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness. 032719