

Appetizers

MAINE LOBSTER BISQUE "AU COGNAC" 14

with lobster morsels add 15

THAI CHILI RHODE ISLAND CALAMARI

fresno chilies, red & yellow sweet peppers, edamame 19

CHILE GLAZED TIGER SHRIMP

citrus yuzu, pickled cucumber, scallions 20

CLASSIC STEAK TARTARE "PARISIENNE"* prepared tableside

micro watercress, toast points 24

WILD BURGUNDY ESCARGOT "AU PERNOD"

parsley garlic butter, puff pastry tops 18

SPECIALTY • ALL JUMBO LUMP CRAB CAKE "MARYLAND"

lemon grain mustard emulsion ¼ lb 28

SUSHI GRADE AHI TUNA TARTARE*

hass avocado, radish petals, white soy citronette 22

"HALF & HALF" COCKTAIL • JUMBO FLORIDA SHRIMP & COLOSSAL LUMP CRAB*

cayenne pink brandy mayo, traditional cocktail sauce 24

WHOLE LOBSTER TAIL OR CUT INTO MORSELS

lightly fried, lemon, drawn butter, local honey-mustard aioli 8 oz 36

SPECIALTY • MEDITERRANEAN OCTOPUS - CHAR GRILLED

pickled red onion, e.v. olive oil, santorini olives & capers 18

ON ICE

Shellfish Tower

Whole Maine Lobster Jumbo Florida Shrimp

Cold Water Oysters* Colossal Lump Crab Cocktail

cayenne pink brandy mayo, traditional cocktail sauce, fresh horseradish

2 person min / mkt.

Daily Oysters • East & West Coast

champagne pink peppercorn mignonette,

traditional cocktail sauce, fresh horseradish

six / three each coast 24.

Salads

CHOPS® CAESAR*

sicilian silver anchovy, parmigiano reggiano 14

CHOPS® CHOPPED SALAD

hearts of palm, garbonzo beans, onion, red & yellow peppers, radish, tomato,

egg, creme blue cheese wedge, creamy basil ranch 15

CHILLED ICEBERG WEDGE BLT

tomato, family farms bacon, blue cheese dressing 15

SPECIALTY • WARM SPINACH SALAD prepared tableside

candied shiitakes, bacon lardons, toasted pinenuts 16

Sides

SPECIALTY • BUTTERY "LOBSTER POTATO MASH" • WHOLE 1 LB LOBSTER serves 2 - 3 36

SIDES 11 serves 2 - 3

BROCCOLINI

moldon salt, e.v. olive oil, garlic, red pepper flakes

1 LB BAKED IDAHO

butter, sour cream, chives

THIN GREEN BEANS

shallot butter

SPECIALTY • HASHED POTATO "TOTS"

blue cheese truffle aioli

BRUSSELS SPROUTS LEAVES & MUSHROOMS

THIN CUT FRIES

JUMBO GRILLED ASPARAGUS

e.v. olive oil, parmigiano reggiano

BLACK TRUFFLE PARMESAN FRIES add 4

THICK CUT ONION RINGS

Chops® cracked pepper steak sauce

PURE CREAMLESS CORN MASH

fresh lime squeeze

YUKON GOLD POTATO MASH

LIGHTLY CREAMED BABY SPINACH

available sautéed

CREAMY CURLY MAC & SMOKED GOUDA

USDA PRIME STEAKS

CUSTOM AGED

FILET - GENUINE 1855 BLACK ANGUS 8 oz/54 12 oz / 69

BONE-IN FILET 12 oz/71

BLACK DIAMOND NEW YORK STRIP 12 oz/59 16 oz / 72

BONE-IN RIBEYE 20 oz/82 **FOR TWO** 32 oz/128

TOMAHAWK BONE-IN RIBEYE **FOR TWO** 32 oz/132

DRY AGED 35 DAYS

BONE-IN NEW YORK STRIP 16 oz/76

BONE-IN RIBEYE **FOR TWO** 32 oz/134

PORTERHOUSE **FOR TWO** 40 oz/162

JAPANESE CERTIFIED BEEF

Chops® is one of a selected few restaurants in the U.S. to offer
Genuine Certified Miyazaki "Prefecture" A-5 Wagyu from Miyazaki Japan
Known for its unparalleled texture, marbling, unique flavor and tenderness

FILET 4 oz 6 oz 8 oz /30 per oz

ENHANCEMENTS

SPECIALTY LOBSTER TAIL 36

NY STATE FOIE GRAS sautéed, truffle jus 16

BEARNAISE - HOLLANDAISE 4

ROASTED ORGANIC MUSHROOMS 5

TRIPLE CREME BLUE CHEESE 4

BLACK TRUFFLE BUTTER 5

OUR LIVE LOBSTERS

Are from the Deep Icy Waters of Nova Scotia - The "**Rolls Royce**" of Lobsters

"STEAMED & CRACKED" 2 to 5 lbs mkt

"Broiled" with savory Maryland style jumbo lump crab stuffing add 18

SPECIALTY • TWIN SOUTH AFRICAN COLD WATER LOBSTER TAILS

lightly fried, drawn butter, lemon, local honey-mustard aioli 74

Seafood • Chops • Chicken

GENUINE HOLLAND DOVER SOLE • *filleted tableside*

sautéed e.v. olive oil, lemon, capers size availability/mkt

CHILEAN SEA BASS HONG KONG

wok spinach, sesame soy broth, ginger, bowl jasmine rice 42

FLORIDA BLACK GROUPER - HORSERADISH CRUSTED

sautéed baby leaf spinach, pink grapefruit emulsion 38

MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon grain mustard emulsion (2) 56

FAROE ISLANDS SALMON

lobster coconut sauce, sushi rice cake 36

HAWAIIAN AHI TUNA - SESAME SEARED*

port wine glaze, port plumped cranberries, scallion yukon potato mash 38

TRIPLE CUT COLORADO PORTERHOUSE LAMB CHOPS (2) 24 oz /59

DINO'S PAN ROASTED BELLA FARMS CHICKEN "VESUVIO"

yukon gold potato mash, thin green beans in shallot butter 34

BuckheadRestaurants.com
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* 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. 08.31.2022