

Enjoy up to three courses in 45 minutes



Stay as long as you like. Business or pleasure.

appetizers

thai chili rhode island calamari · thin beans, sweet peppers	15
jumbo florida gulf shrimp · cayenne pink brandy mayo & red cocktail sauce	20
jumbo lump crab cake maryland style · lemon grain mustard emulsion	24
half & half cocktail · jumbo shrimp & colossal lump crab, two sauces	24
crisped thick cut buttermilk onion rings · chops cracked pepper steak sauce	12
<i>"our signature creation"</i> south african baby cold water lobster tail thinly crisped, flash fried, local honey-mustard, drawn butter 7 oz 32	

soup & salads

maine lobster bisque au cognac	11
traditional caesar salad · crushed parmesan croutons, sicilian white anchovies	11
local mesclun lettuces · white balsamic olive oil vinaigrette	10
very chilled iceberg wedge b.l.t · bacon, tomato, chopped egg, blue cheese, chives, creamy blue cheese or thousand island dressing	13
chops® chopped salad · hearts of palm, chopped egg, tomato, blue cheese, chick peas, sweet peppers, lemon-lime basil dressing	13

sides

serves one to two • 6

creamy curly mac & smoked gouda	whipped yukon gold potato
lightly creamed spinach	hand-cut fries
broccolini	loaded 1 lb. baked idaho (2. supp.)
sea salt, extra virgin olive oil, red pepper flakes	

Atlanta Boca Raton Fort Lauderdale

BuckheadRestaurants.com

These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.06222021

Enjoy up to three courses in 45 minutes



Stay as long as you like. Business or pleasure.

seafood & salad combo platter

with your choice of beefsteak tomato salad, caesar or ashley farm lettuces
sautéed with extra virgin olive oil · fresh lemon · capers

faroe islands salmon or atlantic black grouper	26
jumbo lump crab cake ¼ lb lemon grain mustard emulsion	26
<i>signature</i> south african lobster tail 7 oz lightly fried, drawn butter, lemon, honey-mustard aioli	34

lunch steak specialties

*steak & wedge sliced beef tenderloin, colossal onion ring, loaded iceberg wedge	25
*steak & idaho sliced beef tenderloin, colossal onion ring, "loaded" baked potato	28

chops® lunch traditions

crisped maine lobster b.l.t. sandwich honey-mustard aioli, toasted brioche, hand-cut fries	26
florida shrimp & jumbo lump crab chopped salad triple crème blue cheese dressing	26
roasted chicken breast cobb salad triple crème blue cheese dressing	22
"club burger & hand-cut fries blend of chuck, brisket & short rib, with cheddar, bacon, lettuce, tomato, on toasted bbc bun	18
faroe islands salmon "hong kong style" steamed, sherry soy broth, wok baby leaf spinach, ginger, scallions, bowl jasmine rice	28
dino's pan roasted chicken vesuvio natural jus, whipped yukon gold potato, thin green beans	26
*kb's broiled chopped sirloin steak topped with caramelized onions, point Reyes blue cheese, port wine glaze, whipped yukon gold potato	24
*broiled prime filet mignon barrel cut · 8 oz hand-cut fries	49

FACTS ABOUT CHOPS...

Town & Country described Chops as the "Tiffany of Steak Houses"

Chops® serves only **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 meal each time you dine with us. 06222021 **With Great Cuisine & Extraordinary Service, we wish you Bon Appetite!**