

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	16
Jumbo Florida gulf shrimp • cayenne pink brandy mayo & red cocktail sauce	20
Jumbo lump crab cake Maryland style • lemon grain mustard emulsion	26
Half & half cocktail • jumbo shrimp & colossal lump crab, two sauces	25
Crisped thick cut buttermilk onion rings • chops cracked pepper steak sauce	12
“Our Signature Creation” Cold water lobster tail thinly crisped, flash fried, local honey-mustard aioli, drawn butter 8 oz	34

soup & salads

Maine lobster bisque au cognac	12
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	14
Chops® chopped salad • hearts of palm, chopped egg, tomato, blue cheese, chickpeas, sweet peppers, lemon-lime basil dressing	13

sides

serves one to two • 7.

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

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. 12.13.2021

seafood & salad platter

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

lunch steak & lobster specialties

*Steak & Wedge sliced beef tenderloin, colossal onion ring, loaded iceberg wedge	26
*Steak & Idaho sliced beef tenderloin, colossal onion ring, "loaded" baked potato	28
Crisped Maine Lobster b.l.t. local honey-mustard aioli, toasted brioche, hand-cut fries	34
Lobster Frites <i>Signature</i> cold water lobster tail lightly fried & hand-cut fries drawn butter, lemon, local honey-mustard aioli	34 8 oz.

Chops® lunch traditions

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 – cheddar, bacon, lettuce, tomato, toasted bbc bun	20
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 & onions caramelized onions, point reyes blue cheese, port wine glaze, whipped yukon gold potato	24
*Broiled prime filet mignon barrel cut hand-cut fries	54

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.

With Great Cuisine & Extraordinary Service, we wish you Bon Appetite!