

Appetizers

MAINE LOBSTER BISQUE AU COGNAC 14

with 1/4 lb steamed lobster morsels add 10

THAI CHILI RHODE ISLAND CALAMARI

sweet red & yellow peppers, edamame 18

CLASSIC STEAK TARTARE "PARISIENNE"* *prepared tableside*

micro watercress, toast points 24

WILD BURGUNDY ESCARGOTS

parsley garlic butter, pernod, puff pastry tops (6) 19

ALL JUMBO LUMP MARYLAND STYLE CRAB CAKE

lemon grain mustard emulsion 1/4 lb 27

HAWAII • AHI TUNA TARTARE*

hass avocado, radish petals, white soy citronette, puffed tapioca crisp 24

JUMBO FLORIDA SHRIMP COCKTAIL*

cayenne pink brandy mayo, traditional cocktail sauce, lemon, grated horseradish 24

COLOSSAL LUMP CRAB COCKTAIL

cayenne pink brandy mayo, traditional cocktail sauce, lemon 1/4 lb 27

SPECIALTY • WHOLE SOUTH AFRICAN LOBSTER TAIL OR CUT INTO MORSELS TO SHARE

lightly fried, drawn butter, Greek honey-mustard aioli 8 oz 39

SPECIALTY • CHAR-GRILLED MEDITERRANEAN OCTOPUS

pickled red onion, e.v. olive oil, capers, Greek olives 22

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 grated horseradish
serves 2 - 4 96

Daily Oysters • East & West Coast

champagne pink peppercorn mignonette, traditional red cocktail sauce, fresh horseradish
six / three each 24

Caviar

Russian Osetra • Siberian Baerii • Kaluga Reserve "The New Beluga"

1 oz Mkt/ea

crème fraîche, chives, fresh mini buckwheat blinis

Salads

THE CAESAR*

parmigiano reggiano, toasted croutons, Sicilian white anchovies 15

CHOPS® CHOPPED SALAD

hearts of palm, chickpeas, triple cream blue cheese wedge, lemon basil dressing 14

"CHILLED BLT" WEDGE

triple cream blue cheese, bacon, tomato, chopped egg, chives, blue cheese dressing 14

SPECIALTY • WARM BABY LEAF SPINACH *prepared tableside* 15

candied shiitake mushrooms, applewood smoked bacon, toasted pinenuts

BuckheadRestaurants.com

Atlanta • Boca Raton • Ft. Lauderdale

*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. 04.29.2024 BR

USDA PRIME STEAKS

FILET MIGNON GENUINE 1855 BLACK ANGUS 8 oz/54 12 oz/64

BONE-IN FILET 14 oz/76

BLACK DIAMOND NEW YORK STRIP 12 oz/56 16 oz/72

BLACK DIAMOND BONE-IN RIBEYE 22 oz/79

DRY-AGED PORTERHOUSE EXPERIENCE *FOR TWO* 40 oz/158

DRY-AGED BONE-IN NEW YORK STRIP 16 oz/79

TOMAHAWK BONE-IN RIBEYE 32 oz/129

ENHANCEMENTS BLACK TRUFFLE BUTTER 5 BEARNAISE HOLLANDAISE 5
TRIPLE CREME BLUE CHEESE BUTTER 5 SELECT ORGANIC MUSHROOMS 5
"SIGNATURE" LOBSTER TAIL 8 oz/39

SPECIALTY • FILET MIGNON "PEPPER STEAK" 8 oz/66

cracked pepper crusted, brandy green peppercorn sauce, wild mushrooms, port braised cipollini, potato confit

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 / 35 per oz.

OUR LIVE LOBSTERS

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

WHOLE LOBSTERS "STEAMED & CRACKED" for your enjoyment 2 - 5 lbs Mkt

BROILED & STUFFED

with savory Maryland style jumbo lump crab cake add 16

SPECIALTY • WHOLE "CHILI LOBSTER"

spicy chili lobster sauce, grilled shishito peppers add 10

Seafood • Chops

MAINE SEA SCALLOPS "ST. JACQUES"

asparagus, sorrel white wine nage 44

FRESH GENUINE HOLLAND DOVER SOLE *FILLETED TABLESIDE*

sauteed, ev olive oil, lemon, capers Mkt/size availability

FLORIDA BLACK GROUPER - HORSERADISH CRUSTED

sauteed baby leaf spinach, pink grapefruit emulsion 39

SAUTÉED FAROE ISLANDS SALMON

lobster coconut sauce, sushi rice cake 39

HAWAIIAN AHI TUNA STEAK - SESAME SEARED*

port wine glaze, port plumped cranberries, scallion yukon potato mash 42

MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon grain mustard emulsion (2) 56

CHILEAN SEA BASS HONG KONG

sesame soy broth, ginger, wok spinach, bowl of jasmine rice 46

SPECIALTY • TWIN SOUTH AFRICAN LOBSTER TAILS

lightly fried, Greek honey-mustard aioli, drawn butter, lemon 1 lb 78

TRIPLE CUT PORTERHOUSE LAMB CHOPS (2) 26 oz/62

mint jelly on request

Sharing Sides serves 2 - 3 14

SPECIALTY SIDE • WHOLE 1 LB LOBSTER MAC & CHEESE serves 2 - 4 42

THICK CUT ONION RINGS

steak dipping sauce

YUKON GOLD GARLIC POTATO MASH

TRUFFLE PARMESAN FRIES add 4

1 LB BAKED IDAHO

butter, sour cream, chives

CREAMLESS CORN MASH

fresh lime squeeze

STEAMED JUMBO ASPARAGUS

hollandaise add 4

CREAMY CURLY MAC & SMOKED GOUDA

LIGHTLY CREAMED BABY LEAF SPINACH

BROCCOLINI

garlic, ev olive oil, red pepper flakes

BRUSSELS SPROUTS LEAVES & MUSHROOMS

*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. 05.14.2024 BR