

## 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 19

### 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 38

### SPECIALTY • MEDITERRANEAN OCTOPUS - CHAR GRILLED

pickled red onion, e.v. olive oil, santorini olives & capers 20

## 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 15

### 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 38

### SIDES 12 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

#### CHOPS® THIN CUT FRIES

#### JUMBO GRILLED ASPARAGUS

e.v. olive oil, parmigiano reggiano

#### BLACK TRUFFLE PARMESAN FRIES add 4

#### PURE CREAMLESS CORN MASH

fresh lime squeeze

#### THICK CUT ONION RINGS

Chops® cracked pepper steak sauce

#### LIGHTLY CREAMED BABY SPINACH

available sautéed

#### YUKON GOLD POTATO MASH

#### CREAMY CURLY MAC & SMOKED GOUDA

# USDA PRIME STEAKS

## CUSTOM AGED

FILET - GENUINE 1855 BLACK ANGUS 8 oz/56 12 oz /71

BONE-IN FILET 12 oz/71

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

BONE-IN RIBEYE 20 oz/89 **FOR TWO** 32 oz/136

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

## DRY AGED 35 DAYS

BONE-IN NEW YORK STRIP 16 oz/76

PORTERHOUSE **FOR TWO** 40 oz/179

## 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 /40 per oz

## ENHANCEMENTS

**SPECIALTY LOBSTER TAIL** 8 oz 38

**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 76

## 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 44

**FLORIDA BLACK GROUPER - HORSERADISH CRUSTED**  
sautéed baby leaf spinach, pink grapefruit emulsion 39

**MARYLAND STYLE JUMBO LUMP CRAB CAKES**  
lemon grain mustard emulsion (2) 56

**FAROE ISLANDS SALMON**  
lobster coconut sauce, sushi rice cake 38

**HAWAIIAN AHI TUNA - SESAME SEARED\***  
port wine glaze, port plumped cranberries, scallion yukon potato mash 41

**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 36

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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. 11.15.2022