



Atlanta

Appetizers

- Lobster Bar • Maine Lobster Bisque Au Cognac 12.**
- Jumbo Florida Gulf Shrimp Cocktail 19.**
cayenne pink brandy mayo, cocktail sauce, fresh horseradish
- Crispy Rhode Island Baby Calamari "Sweet Heat" 16.**
fresno chilies, red & yellow sweet peppers, edamame
- Specialty • Mediterranean Octopus, Char-Grilled 18.**
pickled red onion, Santorini capers, Greek olives
- Ahi Tuna Tartare 19.**
hass avocado, white soy citronette
- Thick Cut Onion Rings 10.**
Chops® cracked pepper steak sauce
- Chilled Iceberg Wedge BLT**
tomato, family farms bacon, blue cheese dressing 14.
- Chops® Chopped Salad 14.**
hearts of palm, chopped egg, tomato, chickpeas, peppers,
triple cream blue cheese wedge, lemon-basil ranch
- Caesar Salad 14.**
parmigiano reggiano, Silver Silcilian anchovy

Entrees

- Chilled Florida Shrimp & Jumbo Lump Crab Chopped Salad 29.**
lemon-basil dressing
- The Club Cheese Burger & Fries 20.**
Custom Blend • Chuck, Brisket & Short Rib
bibb lettuce, tomato, carmalized red onion, Dukes, BBC brioche .
- Lobster & Frites 36.**
signature lightly crisped lobster tail 1/2 lb., thin cut fries, drawn butter, thyme honey-mustard aioli
- Steak & Wedge 29.**
sliced broiled tenderloin, colossal onion ring, loaded iceberg wedge
- KB's Broiled Chopped Sirloin Steak 28.**
carmalized onions, point reyes blue cheese, port wine glaze, whipped yukon gold potato
- Maine Lobster Tail "BLT" 28.**
lightly crisped, toasted BBC brioche
- Chilled Jumbo Maine Lobster Roll 32.**
celery, tarragon mayo
- Buttery Warm Jumbo Maine Lobster Roll 32.**
drawn butter, lemon
- All Jumbo Lump "Crab Cake Platter" 1/4 Lb. 32.**
thin cut fries, petite salad vinaigrette garnish
- Today's Fresh Catch & Petite Salad Platter 32.**
Select Faroe Islands Salmon Sauté, Grilled Black Grouper or Seared Ahi Tuna
citrus olive oil emulsion
- Dino's Pan Roasted Chicken "Vesuvio" 26.**
natural jus, whipped yukon gold potato, thin green beans and shallot butter

Single Sides 8.

- Thin Green Beans**
- Whipped Yukon Gold Potato**
- Lightly Creamed Spinach**
- Petite Salad Vinaigrette**
- Broccolini** garlic, e.v olive oil, red pepper flakes
- Thin Cut Fries** add truffle 2.supp
- 1 Lb. Baked Potato** butter, sour cream, bacon

BuckheadRestaurants.com

*Some 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. 10.04.2022

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

ENHANCEMENTS

SPECIALTY LOBSTER TAIL 8 oz 38

NY STATE FOIE GRAS sautéed, truffle jus 16

ROASTED ORGANIC MUSHROOMS 5

BLACK TRUFFLE BUTTER 5

BERNAISE - HOLLANDAISE 4

TRIPLE CREME BLUE CHEESE 4

SPARKLING

Borgoluce, Prosecco, Treviso 14.
 Villa Jolanda, Moscata d'Asti, Piemonte 15.
 Roederer Estate Brut, Anderson Valley, CA NV 16.
 Laurent Perrier, Brut, Champagne NV 22.

CHARDONNAY

Black Stallion, Napa Valley 2019 14.
 Bernardus Winery, Monterey County 2019 14.
 Chablis Fevre 'Champs Royaux', France 2019 17.
 Hartford Court, Sonoma County 2020 18.
 Cakebread Cellars, Napa Valley 2020 22.

SAUVIGNON BLANC

Ferrari-Carano, 'Fume Blanc', Sonoma 2021 13.
 Kim Crawford, New Zealand 2021 14.
 Michael Vatten, Sancerre - Loire Valley France 2020 16.

PINOT GRIGIO

Luna Nuda, Cortina, Italy 2020 12.

ALBARIÑO

Martin Códax Rias Baixas, Spain 2021 13.

RIESLING

Dr. Loosen 'Blue Slate', Mosel, Germany 2021 14.

ROSÉ

Mirabeau Belle Annee, France 2021 13.
 Flowers, Sonoma Coast, Sonoma County 2021 15.
 Whispering Angel, Côtes-de-Provence, France 2021 16.

CABERNET SAUVIGNON & BLENDS

Sean Miner, North Coast California 2019 14.
 Trefethen 'Eshol' Oak Koll District, Napa Valley 2020 16.
 Iron & Sand Wines, Paso Robles 2019 17.
 Scattered Peaks, Napa Valley 2019 20.
 Orin Swift 'Abstract', Rhone Style Blend, California 2020 20.
 Chappellet 'Mountain Cuvee', Napa Valley 2020 23.
 Frank Family Vineyards, Napa Valley 2019 29.
 Faust, Napa Valley 2019 30.
 Groth Vineyards 'Oakville', Napa Valley 2018 36.

MERLOT

Sterling Vineyards, Napa Valley 2017 15.

PINOT NOIR

Diora Wines, 'Santa Lucia Highlands', Monterey County 2019 14.
 King Estate, Oregon 2020 18.
 Belle Glos 'Las Alturas Vineyard', Monterey 2020 20.
 Revana 'Alexana', Willamette Valley, Oregon 2020 20.
 Patz & Hall, Sonoma Coast 2019 23.
 Gran Moraine, Yamhill-Carlton, Oregon 2019 28.

MALBEC

Luigi Bosca 'Single Vineyard' Mendoza, Argentina 2020 16.

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