

Appetizers

MAINE LOBSTER BISQUE "AU COGNAC" 15

add half pound lobster morsels 16

THAI CHILI RHODE ISLAND CALAMARI

fresno chilies, red & yellow sweet peppers, edamame 19

CHILE GLAZED TIGER SHRIMP

citrus yuzu, pickled cucumber, scallions 21

CLASSIC STEAK TARTARE "PARISIENNE"* *prepared tableside*

micro watercress, toast points 24

WILD BURGUNDY ESCARGOT "AU PERNOD"

parsley garlic butter, pernod 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, lemon 24

WHOLE LOBSTER TAIL OR CUT INTO MORSELS TO SHARE

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 capers & greek olives 21

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

fresh hearts of palm, chickpeas, triple cream blue cheese wedge, lemon-basil ranch 15

CHILLED ICEBERG WEDGE BLT

tomato, family farms bacon, blue cheese dressing 15

SPECIALTY • WARM BABY LEAF SPINACH SALAD *prepared tableside*

candied shiitakes, bacon lardons, toasted pinenuts 16

Sides 12 serves 2 - 3

SPECIALTY • BUTTERY "LOBSTER POTATO MASH" • WHOLE 1 LB LOBSTER *serves 2 - 3* 38

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

THICK CUT ONION RINGS

Chops® cracked pepper steak sauce

PURE CREAMLESS CORN MASH

fresh lime squeeze

YUKON GOLD POTATO MASH

LIGHTLY CREAMED BABY LEAF SPINACH

available sautéed

CREAMY CURLY MAC & SMOKED GOUDA

* 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. 05.10.23

USDA PRIME STEAKS

CUSTOM AGED

FILET - GENUINE 1855 BLACK ANGUS 8 oz/56 12 oz /72

BONE-IN FILET 12 oz/71

BLACK DIAMOND NEW YORK STRIP 12 oz/59 14 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 *ADD TO ANY STEAK*

NY STATE FOIE GRAS sautéed, truffle jus 16 **"SIGNATURE" LOBSTER TAIL** 8 oz 38

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 & STUFFED with savory Maryland style jumbo lump crab add 18

SPECIALTY • TWIN SOUTH AFRICAN COLD WATER LOBSTER TAILS

lightly fried, drawn butter, lemon, local honey-mustard aioli 79

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

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. 03.10.2023