

Appetizers

MAINE LOBSTER BISQUE "AU COGNAC" 15
with 1/4 lb. steamed lobster morsels add 12

THAI CHILI RHODE ISLAND CALAMARI
sweet red & yellow peppers, edamame 19

CHILE GLAZED TIGER SHRIMP
citrus yuzu, pickled cucumber, scallions 22

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 MARYLAND STYLE CRAB CAKE*
lemon grain mustard emulsion 1/4 lb. 28

HAWAII • 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 26

SPECIALTY • WHOLE SOUTH AFRICAN LOBSTER TAIL OR CUT MORSELS TO SHARE
lightly fried, lemon, drawn butter, Greek honey-mustard aioli 1/2 lb. 42

SPECIALTY • CHAR GRILLED MEDITERRANEAN OCTOPUS
pickled red onion, e.v. olive oil, capers, Greek olives 22

ON ICE

Jumbo Key West Stone Crab Claws
availability / mkt.

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.

Caviar

Kaluga Reserve "The New Beluga" 1 oz 80
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 ranch 15

"CHILLED BLT" WEDGE
tomato, bacon, chopped egg, chives, blue cheese dressing 15

SPECIALTY • WARM BABY LEAF SPINACH SALAD *prepared tableside*
candied shiitakes, smoked applewood bacon, toasted pinenuts 17

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. 10.11.2023

USDA PRIME STEAKS

CUSTOM AGED

FILET MIGNON - GENUINE 1855 BLACK ANGUS 8 oz/56 12 oz /68

BONE-IN FILET 14 oz/81

BLACK DIAMOND NEW YORK STRIP 12 oz/64 16 oz /78

BLACK DIAMOND BONE-IN RIBEYE 20 oz/90 **FOR TWO** 32 oz/146

TOMAHAWK BONE-IN RIBEYE **FOR TWO** 32 oz/138

DRY AGED 35 DAYS

BONE-IN NEW YORK STRIP 16 oz/82

PORTERHOUSE **FOR TWO** 40 oz/189

ENHANCEMENTS ADD TO ANY STEAK

“**SIGNATURE**” SOUTH AFRICAN LOBSTER TAIL 1/2 lb 42

BEARNAISE - HOLLANDAISE 5

ORGANIC MUSHROOMS 6

BLACK TRUFFLE BUTTER 5

TRIPLE CREME BLUE CHEESE BUTTER

SPECIALTY • FILET MIGNON "PEPPER STEAK" 8 oz/68

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 /40 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 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, Greek honey-mustard aioli 79

Seafood • Chops

GENUINE HOLLAND DOVER SOLE • filleted tableside

sautéed e.v. olive oil, lemon, capers size availability/mkt

FLORIDA BLACK GROUPER - HORSERADISH CRUSTED

sautéed baby leaf spinach, pink grapefruit emulsion 39

SAUTÉED FAROE ISLANDS SALMON

sushi rice cake, Thai lobster coconut sauce 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

wok spinach, sesame soy broth, ginger, bowl of jasmine rice 48

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

mint jelly on request

Sides serves 2-3 12

SPECIALTY SIDE • WHOLE 1 LB BUTTERY “LOBSTER POTATO MASH” serves 2-4 42

BROCCOLINI

e.v. olive oil, garlic, red pepper flakes

THIN GREEN BEANS

JUMBO GRILLED ASPARAGUS

PURE CREAMLESS CORN MASH

fresh lime squeeze

LIGHTLY CREAMED BABY LEAF SPINACH

BRUSSELS SPROUTS & MUSHROOMS

THICK CUT ONION RINGS

1 LB BAKED IDAHO

butter, sour cream, chives

YUKON GOLD POTATO MASH

SPECIALTY • HASHED POTATO “TOTS”

truffle blue cheese aioli

CREAMY CURLY MAC & SMOKED GOUDA

TRUFFLE PARMESAN FRIES add 5