

## *Appetizers*

### **MAINE LOBSTER BISQUE "AU COGNAC" 15**

with steamed lobster morsels 1/4 lb. add 12

### **THAI CHILI RHODE ISLAND CALAMARI**

sweet red & yellow peppers, edamame 20

### **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. 29

### **HAWAII • SUSHI GRADE AHI TUNA TARTARE\***

hass avocado, radish petals, white soy citronette 24

### **"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 IN MORSELS TO SHARE**

lightly fried, lemon, drawn butter, Greek honey-mustard aioli 1/2 lb. 43

### **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 grated 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 85

crème fraîche, chives, fresh 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 16

### **"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. 12.11.2023

# USDA PRIME STEAKS

## CUSTOM AGED

FILET MIGNON - GENUINE 1855 BLACK ANGUS BARREL CUT 8 oz/58 12 oz /72

BONE-IN FILET 14 oz/82

BLACK DIAMOND NEW YORK STRIP 12 oz/66 16 oz /78

BLACK DIAMOND BONE-IN RIBEYE 20 oz/94 **FOR TWO** 32 oz/148

TOMAHAWK BONE-IN RIBEYE **FOR TWO** 32 oz/139

## DRY AGED 35 DAYS

BONE-IN NEW YORK STRIP 16 oz/82

PORTERHOUSE **FOR TWO OR MORE** 40 oz/195

## ENHANCEMENTS ADD TO ANY STEAK

“**SIGNATURE**” SOUTH AFRICAN LOBSTER TAIL 1/2lb 44

BEARNAISE - HOLLANDAISE 5

ORGANIC MUSHROOMS 6

BLACK TRUFFLE BUTTER 5

TRIPLE CREME BLUE CHEESE BUTTER 5

## **SPECIALTY • FILET MIGNON "PEPPER STEAK"** 8 oz/72

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 /45 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 20

## **SPECIALTY • TWIN SOUTH AFRICAN COLD WATER LOBSTER TAILS**

lightly fried, drawn butter, lemon, Greek honey-mustard aioli 88

## *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 gold potato mash 42

**MARYLAND STYLE JUMBO LUMP CRAB CAKES**

lemon grain mustard emulsion (2) 58

**CHILEAN SEA BASS HONG KONG**

wok spinach, sesame soy broth, ginger, bowl of jasmine rice 49

**TRIPLE CUT COLORADO PORTERHOUSE LAMB CHOPS** (2) 26 oz 64

mint jelly on request

## *Sides* serves 2-3 12

**SPECIALTY SIDE • WHOLE 1 LB BUTTERY “LOBSTER POTATO MASH”** serves 2 or more 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