

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 19

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

COLOSSAL MARYLAND LUMP CRAB COCKTAIL*
cayenne pink brandy mayo, traditional cocktail sauce 24

CLASSIC STEAK TARTARE "PARISIENNE"* *prepared tableside*
micro watercress, toast points 24

WILD BURGUNDY ESCARGOT "AU PERNOD"
parsley garlic butter, pernod, puff pastry tops (6) 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 24

JUMBO FLORIDA SHRIMP COCKTAIL*
cayenne pink brandy mayo, traditional cocktail sauce, fresh horseradish 24

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

OUR SPECIALTY • WHOLE SOUTH AFRICAN LOBSTER TAIL OR CUT IN MORSELS TO SHARE OR NOT
lightly fried, lemon, drawn butter, Greek honey-mustard aioli 1/2 lb. (4 morsels) 38

ON ICE

Jumbo Key West Stone Crab Claws

Better Than Joe's Mustard Sauce / 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 95
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, basil blue cheese dressing 16

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. 11.07.2024

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 1/2 lb 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

FAROE ISLANDS SALMON SAUTÉED

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 44

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