

APPETIZERS

MAINE LOBSTER BISQUE AU COGNAC 12

with lobster morsels add 10

FRENCH ONION SOUP AU GRATIN 12

THAI CHILI RHODE ISLAND CALAMARI

thin beans, sweet peppers, toasted pepitas 15

NY STATE FOIE GRAS "TORCHON"

raw sugar brulee, sautern gelee, brioche 19

WILD BURGUNDY ESCARGOTS

garlic butter, pernod, pastry crusted crocks (6) 15

***NY STRIP CARPACCIO, ARUGULA**

smoked vidalia aioli, crisped capers, shaved parmesan 18

***TENDERLOIN STEAK TARTARE, TABLESIDE**

toast points 17

***SUSHI GRADE AHI TUNA TARTARE**

hass avocado, ponzu, lemon foam 17

ALL JUMBO LUMP CRAB CAKE, MARYLAND STYLE

lemon, grain mustard emulsion, ¼ lb 18

SIGNATURE LOBSTER TAIL

flash fried, greek honey-mustard aioli, drawn butter, ¼ lb 21

MORSELS OF SIGNATURE LOBSTER TAIL

flash fried, greek honey-mustard aioli,
drawn butter, 6 oz, serves 2-3 29

ICED

KEY WEST STONE CRABS

JUMBO ¾ lb or 1 ½ lbs mkt

SHELLFISH TOWER

maine lobster, jumbo shrimp,
*cold water oysters, colossal lump crab
(two person min) mkt

COLOSSAL LUMP CRAB

two sauces (¼ lb) 18

JUMBO PANAMA SHRIMP

two sauces (4) 16

***DAILY OYSTERS**

"EAST MEETS WEST"

six oysters (three from each coast) 16

SALADS

***CHOPS® CAESAR**

white anchovies, red cow emiliano parmigiano 12

SPECIALTY WARM SPINACH & MUSHROOM SALAD

prepared tableside 14

CHOPS® CHOPPED SALAD

creamy basil vinaigrette 12

CHILLED ICEBERG WEDGE BLT

triple creme blue, family farms bacon 12

BURRATA MOZZARELLA, DAN'S TOMATO, ARUGULA

fresh basil, white balsamic, ev olive oil 14

USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

FILET 8 oz/42, 12 oz/58

BONE-IN FILET 12 oz/58

N.Y. STRIP 12 oz/44, 16 oz/58

BONE-IN RIB EYE 20 oz/49 **FOR TWO** 32 oz/78

SPECIALTY STEAK CUTS

FILET PEPPER STEAK

cracked pepper crusted, brandy pepper sauce, mushrooms, port braised shallot, potato confit 8 oz/46

DRY-AGED PORTERHOUSE EXPERIENCE

(For 2) 26 oz/78, 40 oz/120

SNAKE RIVER FARMS WAGYU KOBE N.Y. STRIP 12 oz/95

GENUINE A-5 MIYAZAKI WAGYU, KOBE JAPAN

FILET 4 oz, 6 oz, 8 oz /25 per oz

TOMAHAWK "LONG BONE" RIB EYE

32 oz/78

LOBSTERS

"STEAMED & CRACKED"

MAINE LOBSTERS 2 to 5 lbs mkt

with maine lobster stuffing add 12

"SIGNATURE"

ICY WATER NOVA SCOTIA LOBSTER TAIL

thinly crisped, flash fried, drawn butter, greek honey-mustard aioli 14 oz/59

SURF & TURF

steaks with 8 oz "signature" lobster tail add 29

PRIME CHOPS & CHICKEN

STRAUSS "FREE RAISED" VEAL RIB CHOP 14 oz/44

TRIPLE CUT COLORADO PORTERHOUSE LAMB CHOPS (2) 24 oz/45

DINO'S PAN ROASTED ASHLEY FARM'S ALL NATURAL CHICKEN VESUVIO 24

SEAFOOD SPECIALTIES

SEAFOOD TRIO

nova scotia lobster tail, norwegian salmon, maryland crab cake 44

STEAMED ALASKAN RED KING CRAB "MERUS CUTS"

drawn butter, lemon, 1 lb 52 (availability)

HONG KONG COMBO

panama sea bass & norwegian salmon, sesame soy broth, ginger, spinach, bowl steamed jasmine rice 29 (sea bass only 36)

BLACK GROUPER, HORSERADISH CRUSTED

sauteed tuscan kale, pink grapefruit emulsion 29

FRESH GENUINE HOLLAND DOVER SOLE, FILETED TABLESIDE

sauteed, e.v. olive oil, lemon, capers (size availability) mkt

*AHI TUNA, SESAME SEARED

port wine glaze, scallion yukon potato mash 32

MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon-grain mustard emulsion, ½ lb 38

STEAK TOPPINGS

N.Y. STATE FOIE GRAS

sauteed 15

WHITE TRUFFLE BUTTER 2

BLUE CHEESE BUTTER

triple creme 2

HOLLANDAISE

 2

BEARNAISE

 2

CRACKED PEPPERCORN CRUSTED

brandy pepper sauce 3

SELECT ORGANIC MUSHROOMS

 4

Atlanta

•

Boca Raton

•

Ft. Lauderdale

SHARE

**BUTTERY MAINE LOBSTER
POTATO MASH** 28

Small 6.5 / Large 9.5

SPECIALTY HASHED POTATO "TOTS"

blue cheese truffle sauce

CREAMY CURLY MAC & SMOKED GOUDA

PLAIN OR ROASTED GARLIC WHIPPED POTATO

OUR HAND CUT FRIES

TRUFFLE PARMESAN FRIES add 2

LYONNAISE POTATO

sliced, sauteed potato & onions

1 LB BAKED IDAHO

butter, sour cream, chives (large size only)

GIANT ROASTED CARROT

apple-honey butter glaze

THICK CUT ONION RINGS

cracked pepper steak sauce (large size only)

CREAMED SPINACH

JUMBO ASPARAGUS

parmesan crust

PURE CREAMLESS CORN MASH

fresh lime juice

BRUSSELS SPROUTS LEAVES & MUSHROOMS

STEAMED BROCCOLI

lemon olive oil emulsion

THIN GREEN BEANS

shallot butter

SELECTED ORGANIC MUSHROOMS

* 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.

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