

Enjoy up to three courses in 45 minutes



Stay as long as you like. Business or pleasure.

appetizers

duck trap smoked salmon platter · minced egg, capers, chives, toast points	14
thai chili rhode island calamari · thin beans, sweet peppers	10
colossal blue crab lumps · pink brandy & red cocktail sauces	15
jumbo panama shrimp · pink brandy & red cocktail sauces	15
jumbo lump crab cake · ¼ lb, lemon mustard beurre blanc	16
half & half cocktail · jumbo shrimp & jumbo lump crab, two sauces	15
crisped thick cut onion rings · cracked pepper steak sauce	8.50
<i>"our signature creation"</i> south african cold water lobster tail (over ¼ lb) thinly crisped, flash fried, honey mustard, drawn butter · 19	

soup & salads

maine lobster bisque au cognac	10
caesar salad · crushed parmesan croutons	8
local lettuces · white balsamic vinaigrette	9
chilled iceberg wedge blt · bacon, tomato, chopped egg, blue cheese, chopped chives, creamy blue cheese or thousand island dressing	9
chops® chopped salad · hearts of palm, chopped egg, tomato blue cheese, sweet onion, tuscan beans, sweet peppers, creamy basil dressing	10

sides

serves one to two • 5

steamed broccoli · lemon, olive oil	plain or garlic scallion whipped potato
brussels sprouts leaves & mushrooms	hand cut french fries
local farmed mixed mushrooms	creamy curly mac & smoked gouda
chops® signature creamed spinach	"loaded" one pound baked idaho"
jumbo asparagus · parmesan crust (4. supp)	

FACTS ABOUT CHOPS...

Town & Country described Chops as the "Tiffany of Steak Houses"

Chops® is the only steakhouse in Atlanta & one of the only steak houses in America serving **100% USDA Prime-Graded beef, veal and lamb**. Our beef is corn fed & custom-aged from the upper plains of the mid-west. We have the highest standards for monitoring & purchasing of our meats. **Our exceptional Prime Steaks** are moderately priced to allow you, our guest, to enjoy different sides with your dinner each time you dine with us. **With great cuisine and extraordinary service, we wish you bon appetit!**

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seafood & salad platter

all seafood sautéed with e.v. olive oil · fresh lemon · capers
with your choice of beefsteak tomato, caesar or ashley farm lettuces

norwegian salmon	19
*hawaiian ahi tuna	20
atlantic black grouper	20
florida jumbo shrimp & maine scallops flash fried, tartar sauce, lemon	19
jumbo lump crab cake ¼ lb	19

lunch steak specialties	
*steak cobb salad sliced beef tenderloin, basil ranch, triple creme blue	19
*steak & wedge sliced beef tenderloin, thick cut onion ring, loaded iceberg wedge	19
*steak & idaho sliced beef tenderloin, thick cut onion ring, "loaded" baked potato	20
*prime rib eye "minute steak" 10 oz & french fries au jus & our hand cut fries	24
*steak & lobster petite filet mignon & "signature" lobster tail (4 oz,) drawn butter	29

chops® lunch traditions

crispy maine lobster b.l.t. honey mustard, toasted challah, hand cut fries	22
florida shrimp & lump crab chopped salad chops® dressing	19
cobb salad roasted chicken breast basil ranch, triple creme blue	17
*broiled c.b.s. burger • special blend chuck, brisket, short rib lettuce, tomato & pickle on toasted bbc bun (with hand cut fries add 2.00)	13
*"club burger" applewood smoked bacon & wisconsin cheddar • ½ lb (with hand cut fries add 2.00)	15
chilean sea bass & salmon "hong kong style" steamed, sherry soy broth, baby leaf spinach, ginger, scallions, jasmine rice	26
dino's pan roasted chicken vesuvio whipped potatoes, thin green beans, natural jus	18
*broiled chopped sirloin steak caramelized onions, point reyes blue cheese, port wine glaze, whipped potato	16
*usda prime • new york strip • 12 oz	29
*usda prime • filet mignon center barrel cut • 8 oz	36
*usda prime • bone-in ribeye steak • 22 oz	48

THE ULTIMATE DINING CARD - available at any buckhead life restaurant or buckheadrestaurants.com

* These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.