BUCKHEAD'S
Restaurant Chop House

– STARTERS –

Beef Tataki* 12
New York Strip, Pan Seared Rare, Chilled, Ponzu Sauce

Jumbo Shrimp Cocktail 15
Remoulade or Cocktail Sauce

Sesame Seared Ahi Tuna* 16
Seaweed Salad, Pickled Ginger, Ponzu Sauce

Grilled Portabello Mushroom 11
Fried Onion Crisps

Classic Escargots 12
Beurre Maître d'Hôtel

Mini Crab Cakes 15
Lump Crab, Tomato Marmalade

Calamari 12
Flash-Fried, Marinara

Pan Seared Sea Scallops 18
Potato Gnocchi, Capers & Brown Butter, Pecorino

Charcuterie Board 18
Select Artisan Cheeses, Cured Meats, Classic Accompaniments

– SOUPS –

Lobster Bisque 10
Cup

Onion Soup Gratinée 10

– SIDES –

Pommes Frites 10
Pecorino, Truffle Oil, Maldon Sea Salt

Beer Batter Fried Jumbo Onion Rings 10

Creamed Spinach 12
Applewood Smoked Bacon

Sautéed Wild Mushrooms 12
Beurre Blanc

Caramelized Sweet Onions 9

Fresh Steamed Asparagus 9
Sauce Hollandaise

**These items are served raw or undercooked. Consuming raw or undercooked meats or seafood may increase the risk of foodborne illness.*

A gratuity of 20% is added to separate checks and parties of seven or more.

BUCKHEAD'S
Restaurant Chop House

– ENTRÉES –

We proudly serve USDA Prime and Braveheart Black Angus Beef. Our steaks are trimmed and hand-cut in house to ensure freshness and quality. We age our beef to a minimum of thirty days for exceptional flavor and tenderness.

BRAVEHEART
BLACK ANGUS BEEF
FEARLESS COMMITMENT TO QUALITY®

Entrées include:

Mixed Green or Caesar Salad

Sautéed Fresh Vegetables

Your choice of:
Baked Idaho Potato, Buckhead's Famous Potato Cake or Potato du Jour

Braveheart Filet Mignon* **57**
8 oz., Sauce Béarnaise

Braveheart Filet Mignon* **66**
11 oz., Sauce Béarnaise

USDA Prime New York Strip* **62**
14 oz.

Cowboy Cut Bone-In Ribeye* **68**
20 oz.

USDA Prime Ribeye* **59**
14 oz.

Steak Au Poivre* **69**
11oz. Filet Mignon, Cracked Pepper Crust, Vermouth Demi-Glace

Steak & Crab* **59**
Filet Mignon Medallions, Vermouth Demi-Glace, Jumbo Lump Crab, Sauce Béarnaise

Steak Fromage*
Grilled 11 oz. Braveheart Filet Mignon, topped with Melted Gorgonzola
& Toasted Walnuts, Sauce Fromage

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"just...wild" – Daniel Radcliffe, Thrillist.com

– CHOPS –

Heritage Bred Pork Chop* **39**
14 oz., Apple-Cranberry Chutney

Australian Rack of Lamb* **67**
20 oz., Port & Cherry Demi-Glace

Veal Tomahawk Chop* **56**
14 oz., Roasted Garlic & Shiitake Demi-Glace

– SEAFOOD –

Broiled Lobster Tail **Market**
8 oz., Drawn Butter

Surf & Turf* **Market**
8 oz. Lobster Tail & 8 oz. Filet Mignon

Fried Jumbo Shrimp **36**
Dipped in Beer Batter

Seared Crab Cakes **44**
Lump Crab, Chesapeake Style

Herb Seared Scottish Salmon* **36**
Beurre Blanc

Fresh Fish du Jour **Market**
Selected Daily

– ENHANCEMENTS –

Complement your entrée.

Jumbo Lump Crab **20**
Vermouth Demi-Glace, Sauce Béarnaise

Lobster Tail, 8 oz. **Market**
Drawn Butter

Crabcake **20**
Lump Crab, Chesapeake Style

Shiitake Mushroom Marsala Demi-Glace **6**

Port Cherry Demi-Glace **6**

Fromage **6**
Gorgonzola, Toasted Walnuts, Sauce Fromage

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