

Starters

Beef Tataki* , New York Strip, Pan Seared Rare, Chilled, Ponzu Sauce	12
Jumbo Shrimp Cocktail , Remoulade or Cocktail Sauce	15
Sesame Seared Ahi Tuna* , Seaweed Salad, Pickled Ginger, Ponzu Sauce	16
Grilled Portobello Mushroom , Fried Onion Crisps,	9
Classic Escargots , Garlic Butter	12
Mini Crab Cakes , Lump Crabmeat with Tomato Marmalade	15
Calamari , Flash-Fried, Marinara	9
Pan Seared Sea Scallops , Potato Gnocchi, Capers & Brown Butter, Pecorino	16
Charcuterie Board , Select Artisan Cheeses, Cured Meats, Classic Accompaniments	18

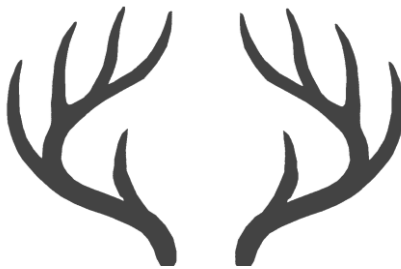
Soups

Lobster Bisque , Cup	9
Onion Soup Gratinée , Gruyère and Parmesan cheeses	9

Sides

Pommes Frites , Pecorino, Truffle Oil, Maldon Sea Salt	9
Beer Batter Fried Jumbo Onion Rings	10
Creamed Spinach , Applewood Smoked Bacon	12
Sautéed Wild Mushrooms , Beurre Blanc	12
Caramelized Sweet Onions	9
Fresh Steamed Asparagus , Sauce Hollandaise	9

*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.
Some menu items may be unavailable due to supply shortages.



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.

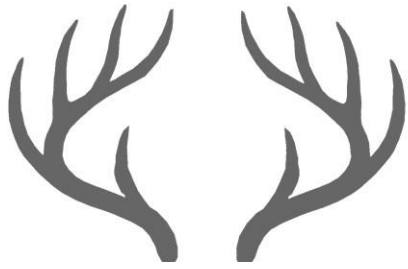
Entrées include your choice of Mixed Green or Caesar Salad, Sautéed Fresh Vegetables & your choice of Baked Idaho Potato, Buckhead’s Famous Potato Cake or Potato du Jour

Braveheart Filet Mignon*, 8oz., Sauce Béarnaise	55
Braveheart Filet Mignon*, 11oz., Sauce Béarnaise	65
USDA Prime New York Strip*, 14oz.	59
Cowboy Cut Bone-In Ribeye*, 20oz.	65
USDA Prime Ribeye*, 14oz.	55
Steak Au Poivre*, 11oz. Filet Mignon, Cracked Pepper Crust, Vermouth Demi-Glace	69
Steak Fromage*, 11oz. Filet Mignon, Gorgonzola and Toasted Walnuts	69

Buckhead’s Steak* & Crab
Grilled Filet Mignon Medallions served over
Vermouth Demi-Glace, topped with Jumbo Lump Crab Meat & Sauce Béarnaise 58

Heritage Bred Pork Chop*, 14 oz., Apple-Cranberry Chutney	38
Australian Rack of Lamb*, 20 oz., Port & Cherry Demi-Glace	64
Veal Tomahawk Chop*, 14 oz., Roasted Garlic & Shiitake Demi-Glace	56
Surf & Turf*, 8 oz. Lobster Tail & 8 oz. Filet Mignon	Market
Broiled Lobster Tail, 8 oz., Drawn Butter	Market
Fried Jumbo Shrimp, Dipped in Beer Batter	36
Seared Crab Cakes, Lump Crabmeat, Chesapeake Style	44
Herb Seared Scottish Salmon*, Beurre Blanc	36
Fresh Fish du Jour, Selected Daily	Market

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Confections

Lemon Curd & Mascarpone Cheesecake , Blueberry-Ginger Sauce	11
Vanilla Bean Crème Brûlée , Fresh Seasonal Berries	10
Key Lime Pie , Gingersnap & Graham Crust, Fresh Whipped Cream	9
Chocolate Godiva Cake , Chocolate Ganache, Crème Anglaise & Raspberries	11
Clover Roll Bread Pudding , Vanilla Ice Cream, Bourbon Caramel Sauce	12
Southern Pecan Pie , Bourbon Caramel Sauce, Fresh Whipped Cream	10
Chocolate Terrine , Dark Chocolate Paté, Raspberry Sauce	9
Daily Selection of House Made Sorbets and Ice Creams	7

Toasted Coffees

Buckhead's Coffee , Grand Marnier and Bailey's Irish Cream	14
Stag's Head Coffee , steamed Bailey's Irish Cream and Espresso	12
Irish Coffee , Jameson Irish Whiskey & Kahlua	12
Coffee Royal , Brandy & Chocolate Liqueur	12
Café Lutece , Chocolate Liqueur & Bailey's Irish Cream	12
Italian Coffee , Amaretto & Frangelico	12
Espresso , Single or Double	4/6
Cappuccino , Regular or Decaf	6
Greenberry's Coffee , Regular or Decaf	4

Teas

Republic of Teas , Ginger Peach Iced Tea	4
Harney & Sons , Assorted Hot Teas	4