



BUCKHEAD'S

Restaurant Chop House

Appetizers and Soups

<i>Jumbo Shrimp Cocktail</i> , remoulade or cocktail sauce	15
<i>Grilled Portobello Mushroom</i> , with onion crisps	9
<i>Escargots</i> , with garlic butter	9
<i>Mini Crab Cakes</i> , jumbo lump crabmeat with tomato marmalade	14
<i>Crabmeat Cocktail</i> , jumbo lump crabmeat, cocktail sauce	15
<i>Calamari</i> , flash-fried, remoulade or cocktail sauce	8
<i>Beef Tataki</i> , New York sirloin pan-seared rare, chilled, ponzu sauce	10
<i>Lobster Bisque</i> , cup/bowl	6/8
<i>Onion Soup Gratinée</i> , with Gruyère and Romano cheeses	6

Entrées

The following steaks, chops and seafood entrées are served as complete meals. Your entrée price includes your choice of a small mixed green or Caesar salad, sautéed fresh vegetables and your choice of a baked Idaho potato or Buckhead's famous potato cake.

Steaks & Chops

Our beef offerings are carefully selected from the finest established beef suppliers. On-premise, our steaks are trimmed and hand-cut for each plating to ensure freshness, quality and value. We also "extra-age" our beef to a minimum of thirty days for exceptional flavor and tenderness.

<i>Filet Mignon</i> , eight ounces, sauce béarnaise	40
<i>Large Filet Mignon</i> , eleven ounces, sauce béarnaise	46
<i>New York Strip</i> , sixteen ounces	42
<i>Cowboy-Cut Ribeye</i> , bone-in, twenty ounces	46
<i>Ribeye</i> , boneless, fourteen ounces	36
<i>Steak au Poivre</i> , large filet, pepper-crusted, vermouth demi-glace	49
<i>Steak Fromage</i> , large filet, blue cheese and roasted walnuts	49
<i>Surf and Turf</i> , lobster tail and filet mignon	Market
<i>Veal Tomahawk Chop</i> , sixteen ounces, roasted garlic & shiitake demi-glace	46
<i>Double Cut Lamb Rib Chops*</i> , fourteen ounces, port wine & cherry demi-glace	50
<i>Double Thick Pork Rib Chop*</i> , sixteen ounces, apple-cranberry chutney	28



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Seafood

Buckhead's selects only the freshest product for its seafood selections. Our menu offers Chesapeake Bay and chop house classics as well as innovative preparations of exotic fish varieties flown in daily from prime fishing grounds.

<i>Broiled Lobster Tail, with drawn butter</i>	<i>Market</i>
<i>Crab Imperial, baked jumbo lump crabmeat</i>	<i>35</i>
<i>Fried Jumbo Shrimp, dipped in beer batter</i>	<i>34</i>
<i>Crab Cakes, jumbo lump crabmeat, Maryland style</i>	<i>35</i>
<i>Fresh Atlantic Salmon*, grilled to order, beurre blanc</i>	<i>29</i>
<i>Fresh Fish*, selected daily, cooked to order</i>	<i>Market</i>

Sides

<i>Creamed Spinach, with applewood smoked bacon</i>	<i>9</i>
<i>Sautéed Wild Mushrooms, beurre blanc</i>	<i>9</i>
<i>Beer Batter Fried Jumbo Onion Rings</i>	<i>9</i>
<i>Caramelized Sweet Onions</i>	<i>7</i>
<i>Fresh Steamed Asparagus, sauce hollandaise</i>	<i>9</i>

Please ask your waiter for our extensive list of single and vatted malt scotches, single barrel and small batch bourbons, cognacs, brandies and liqueurs.

Please take a look at our award-winning wine list on the following pages. Your server is well qualified to recommend appropriate accompaniments to your dining choices, whether from our dinner menu or special daily preparations.

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

**Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*