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CHOPS LOBSTER BAR

Long considered one of the best restaurants in Atlanta, Chops is also recognized as one of the country's finest steakhouses. Owned and operated by acclaimed restaurateur Pano Karatassos, designed by internationally renowned architect Patrick Kuleto, this "Tiffany" of steakhouses is a bold, powerful dining statement.

Chops is *Zagat Survey's* choice for one of Atlanta's top steakhouses and is *Food & Wine's* top ranked selection in its "Great American Steakhouses" feature. Chops topped *Esquire's* list for "Best New U.S. Restaurants," and later joined the "Nation's Top 10 U.S. Steakhouses" lists, according to the *National Knife & Fork Club of America*, *Town & Country* and premier food critic John Mariani. *USA Today* chose Chops as Atlanta's top restaurant. Chops also received the international honor of being selected as one of six prototype restaurants for Euro Disney in Paris, France (Buckhead Diner was also selected).

Located on West Paces Ferry Road in Atlanta's Buckhead neighborhood, Chops offers the finest USDA prime aged beef available. From three pound porterhouse steaks to prime rib to veal chops to filet mignon, Chops is committed to serving only the freshest and highest grades. In fact, Chops won the Georgia Beef Backer Award recognizing its high quality USDA prime aged beef. Chops is also known for its abundance of fresh seafood, noteworthy for a traditional steakhouse. Diners are also informed of the healthful cooking techniques used in the Chops kitchen, such as the use of cholesterol-free oil, light butter, and purified water.

Chops is a feast for all of the senses. Guests see the aging of prime beef near the entrance, as desserts are baked continuously on the premises. The style and fabrics of each seat were designed for total comfort so that all flavors can be thoroughly enjoyed, as wine goblets and scotch whiskey glasses are clinked for small and large celebrations.

The clean simplistic mission-motif restaurant looks as straightforward as its menu. An open kitchen showcases the exhibition prep line. A spectacular antique-style bar, with heart redwood, Honduran mahogany and ebony displays the liquors. Hues of teal green and rich maroon, pear-shape California redwood columns, herringbone coffered ceilings and hundreds of custom-made lights are all focal points for the timeless masculine decor. Other design highlights include multiple raised platforms, Italian black marble floors, and "spike-like" alabaster chandeliers. A carved glass entry screen created by Jerry Sebe, who has originals in the Smithsonian Institute, is also prominently displayed inside the entrance.

The quality of Chops' food and interior design is matched by its service. Consistently touted as Atlanta's premier "power dining restaurant," the experience of its service staff, which is lead by General Manager Kevin Brown and Executive Chef Daryl Gassmann, is evident.

The Lobster Bar, which opened in 1996, is an extension of Chops on the lower level accessible by elevator. The popular dining room features many items from the award-winning Chops menu, rich in steak and seafood favorites, in addition to an expanded list of lobster dishes. Reminiscent of a nostalgic subway station in Paris, the Lobster Bar has the feel of a private wine cellar.

Designed by the Johnson Studio headed by Bill Johnson, the architectural and design highlights of the Lobster Bar include: a half-moon lobster bar made with three different types of marble; herringbone patterned tile which envelops the room from the sides through the barrel vaulted ceiling; dark mahogany wood; exposed wine bottle cabinetry; louvered windows on the sides, plus art deco custom light fixtures, such as the unique arched lighting over the illuminated lobster bar and the triangular pendants throughout the dining room.

The Lobster Bar has a private dining "Board Room" complete with business meeting essentials, a central non-smoking dining room two steps above, which as a specially developed smoke filtration system (electrostatically removes smoke and replaces with clean air). It is also adjacent to The Club, a private, members-only club with live music, specialty cigars, and menus from Chops and Lobster Bar.

Located at 70 West Paces Ferry Road at Peachtree Street in Buckhead Plaza, Chops may be reached at (404) 262-2675. It is part of Buckhead Life Restaurant Group, founded by Pano Karatassos. Other BLRG restaurants include Bistro Niko, 103 West, Buckhead Diner, Pricci, Veni Vidi Vici, Atlanta Fish Market, Buckhead Bread Company and Corner Café, Nava, Bluepointe, and Kyma in Atlanta and Chops Lobster Bar and City Fish Market in Boca Raton, Florida. Complimentary valet parking is inside the West Paces Ferry Buckhead Plaza / St. Regis Hotel entrance. Chops serves lunch Monday through Friday and dinner seven days a week. Lobster Bar is open for dinner Tuesday through Sunday. More information and reservations are available at www.buckheadrestaurants.com.

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CHOPS LOBSTER BAR FACT SHEET

- LOCATION: 70 West Paces Ferry Road (at Peachtree Street)
Buckhead Plaza, Atlanta, Georgia 30305
(404) 262-2675
- MANAGEMENT: Pano Karatassos - Founder / CEO
Greg Carey - President / COO
Kevin Brown - General Manager
Will Eudy - Executive Chef
- CUISINE: Classic steakhouse plus an abundance of pristine seafood
- Lunch entrees range from \$8 to \$29 per person, and dinner entrees range from \$14 to \$39 per person
- ARCHITECT/
DESIGNER: Patrick Kuleto, Kuleto Consulting and Design - Sausalito, California
Bill Johnson, The Johnson Studio – Atlanta, Georgia
- HISTORY: Chops is the fifth restaurant to open in Buckhead Life Restaurant Group, which also includes Pano's & Paul's, 103 West, Buckhead Diner, Pricci, Veni Vidi Vici, Buckhead Bread Company & Corner Cafe, Atlanta Fish Market, Nava, Bluepointe, and Kyma. The lower level Lobster Bar was added in 1996.
- HONORS:
- *Atlanta magazine's 101 Favorite Restaurants list, 2005
 - *Citysearch Finalist for "Best Fine Dining," "Best Business Dining" and "Best Date Spot" (2005)
 - *Access Atlanta's Best of the Big A Finalist for "Best Place for a Power Lunch" and "Best Steak (Non-Chain)" (2004, 2005)
 - *2005 Consumer's Choice Award for Business Excellence in the category of "Upscale Steakhouse Restaurants—Local" –Atlanta Business Chronicle
 - *2004 Consumer's Choice Award for Business Excellence in the category of "Upscale Steakhouse Restaurants—Local" –Atlanta Business Chronicle
 - *Consumers' Choice Award for Upscale Steakhouse in a poll by HarrisInteractive (2004)
 - *Atlanta magazine's choice for Best Surf and Turf – Lobster Bar (2003)
 - *Zagat Survey's selection for Atlanta's 10 Most Popular Restaurants list; #1 choice for Best Seafood, Best Steakhouse cuisine, Best Power Scene; and top echelon for Overall Food, Top Décor, and Top Service (2002/2003)
 - *Town & Country's selection for Top 10 Steak houses in the Country (2002)
 - *Jezebel's choice for Atlanta's Fourth Best Restaurant (Lobster Bar as Ninth); plus #1 choice for Best Steak, Best Power Lunch; and Runner-Up choice for Best Celebrity Spotting, and Best Seafood (Lobster Bar) (2002)
 - *Atlanta magazine's choice for Best Steaks Where Luxury Matters and Where to Close the Deal Lunch (2002)
 - *Wine Spectator's Award of Excellence (2002, 2003)
 - *Where Atlanta Magazine's finalist for Best Seafood (2002)
 - *Atlanta Business Chronicle's Best Restaurant to Impress a Date and Best Dinner with the Kids When Blowing the Budget, plus Honorable Mention Best Dinner with a Client and Best Steak (2001)
 - *Jezebel's choice for Atlanta's #1 Restaurant (2000) – Chops ranked #2 and Lobster Bar #5 in 2001
 - *Zagat Survey's top echelon in Most Popular (Top 7), Top Food, Top Seafood, Top Steakhouse, Top in Buckhead, Top Service, Business Dining, Cigar Friendly, "In" Places, and Power Scene (2001)
 - *Wine Spectator's Award of Excellence (2001)
 - *Jezebel's choice for Atlanta's #1 Restaurant (2000)
 - *Atlanta Business Chronicle's "Best Restaurant to impress a client"
 - *Atlanta Business Chronicle's "Best Dining with the Kids when blowing the budget"

**Atlanta Business Chronicle's* "Honorable Mention as Best dinner with a client & Best steak 2001"
 **Zagat Guide's* top echelon in Most Popular (Top 7), Top Food, Top Seafood, Top Steakhouse, Top in Buckhead, Top Service, Business Dining, Cigar Friendly, "In"
 **Creative Loafing's* Reader's choice for Best Steaks (2000)
 **Esquire's* choice for Third Best Restaurant in the U.S. for Service geared to Solo Executive Diners (1997)
 **Atlanta Business Chronicle's* choice for Atlanta's Best Single-Malt Scotch (1998)
 **Gourmet Magazine's* choice for Top Ten Restaurants in Atlanta (1999)
 **Creative Loafing's* Reader's Choice for Best Restaurant for Expense Account Dining

2000

Client

**Atlanta Business Chronicle's* choice for Atlanta's Best Restaurant for Dinner with a
 and Best Cigar Selection (2000)
 *Three-Diamond Rating (American Auto Association (AAA)1991-1997)
 **Hudspeth Report's* choice for Atlanta's Top Ten Restaurants List (1996-2000)
 **Creative Loafing's* choice for Best Power Lunch, Readers Choice (1997)
 *DiRona's Award of Excellence (1997-2000)
 **Wine Spectator* 1998 Award of Excellence
 **Wine Spectator* 1996 selection as one of the top steakhouses in the country
 **Gourmet Magazine's* national survey of Ad Execs Top Restaurants (1996)
 *Fifth Place in the "Top 10 Steakhouses in the U.S." (National Knife & Fork Club of America , 1992-1995)
 *Atlanta's Best Power Lunch (1994)
 *Selected in the "Top 19 Steakhouses in the U.S." (*Esquire Magazine*, 1992)
 *Georgia's Top "Beef Backer Award" (Georgia Beef Board, 1992)
 *Selected as one of seven restaurants in the country to be prototyped at Euro Disney in Paris (1992)
 *National Gold Medal for its Prime T-Bone Steak (Chefs in America Awards Foundation, 1992)
 *Atlanta's Best American Traditional Fare (*Atlanta* magazine, August 1991)
 *Atlanta's Best Steakhouse (*Inside Buckhead*, Fall 1990)
 *Atlanta's Best New Restaurant (*Inside Buckhead*, Fall 1990)
 *Atlanta's Hottest Restaurant (*USA Today*, January 1990)
 *Atlanta's Best Steak Tartare (*Atlanta* magazine, August, 1990)
 *Atlanta's Best Steakhouse (*Creative Loafing*, April 1990)
 *The Country's Best New Restaurant (*Esquire Magazine*, 1990)

MISCELLANEOUS

p.m.

*Lunch served Monday-Friday 11:30 a.m. -2:30 p.m., and dinner served Monday-Thursday 5:30-11 p.m., Friday and Saturday 5:30-12 p. m., and Sunday 5:30-10
 *Reservations are recommended
 *Upscale or business dress is appropriate
 *All major credit cards are accepted
 *Seating capacity of 170
 *Private and semi-private dining is available
 *Complimentary valet parking (at West Paces Ferry entrance)

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