

Enjoy up to three courses in 45 minutes



Stay as long as you like. Business or pleasure.

APPETIZERS

- FRENCH BURGUNDY ESCARGOT (5) · Baked in Pastry Crocks, Garlic Butter
BOWL FRESH MUSSELS · In Spicy Chile Broth
DUCK TRAP SMOKED SALMON PLATTER · Chives, Egg, Parsley, Capers, Lemon, Toast
JUMBO LUMP CRAB COCKTAIL · Pink Brandy & Red Cocktail Sauces
JUMBO SHRIMP COCKTAIL · Pink Brandy & Red Cocktail Sauces
JUMBO LUMP CRAB CAKE · ¼ Lb, Lemon Mustard Beurre Blanc
CRISPED THICK CUT ONION RINGS · Cracked Pepper Steak Sauce
“Our Signature Creation” SOUTH AFRICAN COLD WATER TAIL
(4 oz) Thinly Crisped, Flash Fried, Honey Mustard, Drawn Butter · 16

SOUPS

- MAINE LOBSTER BISQUE FRENCH ONION AU GRATIN

SALADS

- CAESAR SALAD · Crushed Parmesan Croutons
LOCAL LETTUCES · White Balsamic Vinaigrette
LOADED WEDGE · Chopped Egg, Tomato, Bacon, Blue Cheese, Chopped Chives,
Creamy Blue Cheese or Thousand Island Dressing
CHOPS® CHOPPED SALAD · Hearts of Palm, Chopped Egg, Tomato Blue Cheese,
Sweet Onion, Tuscan Beans, Sweet Peppers, Creamy Basil Dressing

SIDE DISHES

SERVES ONE TO TWO

- | | |
|------------------------------------|---|
| Steamed Broccoli | Plain or Garlic Scallion Whipped Potato |
| Brussels Sprout Leaves & Mushrooms | Hand Cut French Fries |
| Local Farmed Mixed Mushrooms | Rigatoni Mac & Creamy White Cheddar |
| Chops® Signature Creamed Spinach | One Pound “Loaded Baked Idaho” |
| Jumbo Asparagus · Hollandaise (9) | |

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, USDA Prime-Graded Veal and USDA Prime-Graded 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 PLATTERS

All Seafood Sautéed with Greek E.V. Olive Oil · Fresh Lemon Juice · Capers
With Your Choice of Beefsteak Tomato, Caesar or Ashley Farm Lettuces

LOCH DUART SALMON

*HAWAIIAN AHI TUNA

ATLANTIC BLACK GROUPER

FLORIDA JUMBO SHRIMP & MAINE SCALLOPS

Flash Fried, Tartar Sauce, Lemon

JUMBO LUMP CRAB CAKE ¼ Lb

LUNCH STEAK SPECIALTIES

*STEAK & COBB SALAD

Sliced Beef Tenderloin, Basil Ranch, Triple Creme Blue

*STEAK & WEDGE

Sliced Beef Tenderloin, Thick Cut Onion Ring, Loaded Iceberg Wedge

*STEAK & IDAHO

Sliced Beef Tenderloin, Thick Cut Onion Ring, "Loaded" Baked Potato

*PRIME RIB EYE "MINUTE STEAK" 10 OZ & FRENCH FRIES

Au Jus & Our Hand Cut French Fries

*STEAK & LOBSTER

Thick Cut N.Y. Strip (8 oz) & "Signature" Lobster Tail (4 oz.) Drawn Butter

CHOPS® LUNCH TRADITIONS

FLORIDA SHRIMP & LUMP CRAB CHOPPED SALAD

Chops® Dressing

COBB SALAD ROASTED CHICKEN BREAST

Basil Ranch, Triple Creme Blue

ATLANTIC SALMON B.L.T. OPEN FACED

Lemon Olive Oil, Applewood Smoked Bacon, Lettuce & Tomato, Brioche Toast

*BROILED BACON & WISCONSIN CHEDDAR BURGER · 10 OZ

Hand Cut French Fries

CHILEAN SEA BASS & SALMON "HONG KONG STYLE"

Steamed, Sherry Soy Broth, Baby Leaf Spinach, Ginger, Scallions, Bowl of Sticky Rice

ROASTED CHICKEN BREAST VESUVIO

Whipped Potatoes, Thin Green Beans, Natural Jus

*BROILED CHOPPED SIRLOIN STEAK

Caramelized Onions, Point Reyes Blue Cheese, Port Wine Glaze, Whipped Potato

*USDA PRIME · NEW YORK STRIP · 12 OZ

*USDA PRIME · FILET MIGNON CENTER BARREL CUT · 8 OZ

*USDA PRIME · BONE-IN RIBEYE STEAK · 22 OZ

Topped with Point Reyes Blue Cheese · Add 2

THE ULTIMATE DINING CARD Available At Any Buckhead Life Restaurant or Buckheadrestaurants.Com

* These items are served raw or undercooked or contain (or may 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.