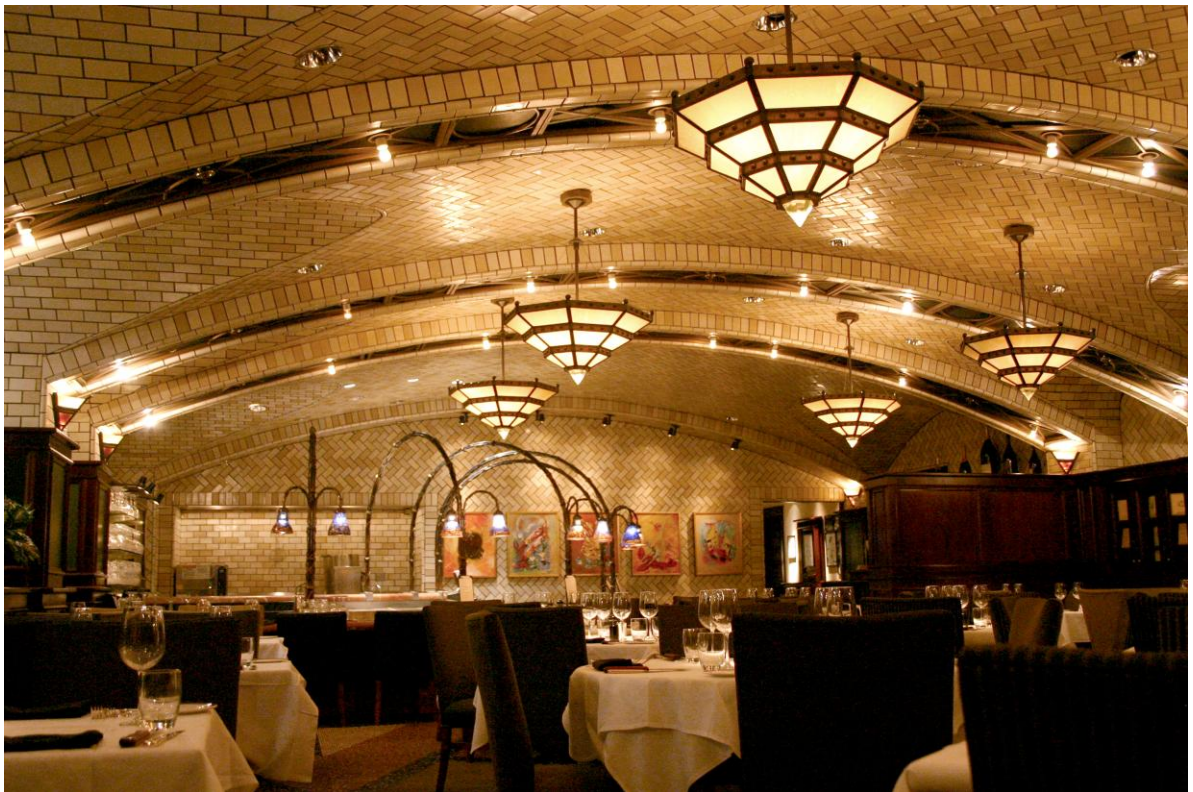




Welcome to Chops and The Lobster Bar



Dear Ladies and Gentlemen,

*Thank you for showing interest in our Restaurant
and Private Dining Facility.*

*Chops and The Lobster Bar are consistently rated as
one of the "Top Ten" steakhouses in the country and
known as a premier dining location in Atlanta.*

*Our innovative kitchen and service staff will always
make your dining experience a most enjoyable one.*

*This brochure will give you general information,
contacts and the private dining availabilities.*

Sincerely

The Management Team

Hours of operation

Chops lunch:	Mon – Fri	11.30am-2.30pm
The Lobster Bar:		closed for lunch (available for private events)
Chops:	Mon – Thu	5.30pm-11.00pm
	Fri – Sat	5.30pm-12.00am
	Sunday	5.30pm-10.00pm
Lobster Bar:	Tue-Thu	5.30pm-11.00pm
	Fri-Sat	5.30pm-12.00am

Our Web-side

Buckheadrestaurants.com

Contacts

Kevin Brown	-	General Manager
Daryl Gassman	-	Executive Chef
Thorsten Horrmann	-	Reservations & Private Events

If You like to contact us per e-mail you just enter the initial of the first name + last name @buckheadrestaurants.com

Example: thormann@buckheadrestaurants.com

Menus

Please see attachments

Dress code: Business Casual

Directions

Please see attachments



The Boardroom

Location:	Inside The Lobster Bar
Capacity:	22 people max.
Menu type:	Prix Fix
Price Range:	Lunch - \$40.00 - \$55.00 per person (++) Dinner - \$65.00 - \$85.00 per person (++)
F&B Minimum:	\$600.00 for Lunch \$1200.00 for Dinner In December we have 2 seating times (5.30pm and 9.00pm)
Deposit:	\$500.00 Cancellation policy is 48 hours
AV Equipment:	Screen and extension cords free of charge Projector on side \$175. rental fee ++
The set up:	Conference style, 1 long table
Parking:	Complimentary valet parking
Dress code:	Business casual Handicap Access available

The Platform



Location: Inside The Lobster Bar

Capacity: 36 people max. (only available Mon – Thu)

Menu type: Prix Fix

Price range: \$65.00 - \$85.00 per person (bev., tax & grat. not incl.)

F&B Minimum: Mon – Thu \$2400.00 min
Fri \$7000.00 min

Deposit: \$500.00 for groups only

Cancellation policy is 48 hours

Dress code: Business casual

Parking: Complimentary valet parking

Handicap Access possible

AV equipment: n/a



Hors D Oeuvre

Chilled Jumbo Gulf Shrimp	\$35.00 dz.
Miniature Maryland Crab Cakes	\$28.00 dz.
Smoked Salmon Crouquete With Spring Onion Sour Cream	\$20.00 dz.
Crispy Artichokes and Roasted Garlic Aioli	\$24.00 dz.
Fresh Mozzarella, Tomato and White Balsamic Basil Vinaigrette	\$24.00 ea.
Chilled Alaskan King Crab with Drawn Butter and Mustard Sauce	\$35.00 dz.
Purified Select Blue Point Oysters On the Half Shell	\$24.00 dz.
Braised Beef Ravioli in Natural Jus	\$26.00 dz.
Lobster Beignet With Honey Mustard Sauce	\$44.00 dz.
Grilled Basil Marinated Jumbo Shrimp Spiedini	\$35.00 dz.
Charred Beef and Point Reyes Blue Cheese	\$28.00 dz.
Horseradish Encrusted Scallop with Lemon Beurre Blanc	\$30.00 dz.
Buttermilk Battered Chicken Tenders With Choice of Dipping Sauces	\$20.00 dz.
Ahi Tuna Tartar on Crispy Brioche	\$28.00 dz.
Assortment of Imported and Domestic Cheeses	\$6.00 p/p.
Seasonal Fresh Vegetable Crudities with Dip	\$4.00 p/p.



\$40 (Lunch only)

1st Course choice

Soup of the Day

Caesar Salad

Grated Parmesan Cheese and Butter Toasted Croutons

Entrée choice

Steak & Frites,

Strip Steak with French Fries

Dino's Pan Roasted Chicken Vesuvio

Thin Buttery Green Beans, Whipped Potatoes, Sweet Onions and Jus

Gulf Coast Swordfish

Sautéed with Greek E.V.O.O., Lemon Juice, Capers & Mixed Vegetables

Dessert

Chocolate Toffee Crunch Pie

Warm Bread Pudding with Vanilla Sauce



\$55 (lunch only)

1st Course choice

*Caesar Salad
Grated Parmesan Cheese and Butter Toasted Croutons*

Chops Wedge with Blue Cheese Dressing

Jumbo Shrimp Cocktail

Entrée choice

8 oz Center Cut Filet Mignon

*Dino's Pan Roasted Chicken Vesuvio
Thin Buttery Green Beans, Whipped Potatoes,
Sweet Onions and Jus*

*Gulf Coast Swordfish
Sautéed with Greek E.V.O.O., Lemon Juice, Capers & Mixed
Vegetables*

Sides

Whipped Potatoes, Green Beans

Dessert

Chocolate Toffee Crunch Pie

Warm Bread Pudding with Vanilla Sauce



\$65. Dinner

1st Course choice

Caesar Salad
Grated Parmesan Cheese and Butter Toasted Croutons

Lobster Bisque

Shrimp Cocktail

Entrée choice

8 oz. Center Cut Filet Mignon

12oz Rib Eye

Dino's Pan Roasted Chicken Vesuvio
Thin Buttery Green Beans, Whipped Potatoes, Sweet Onions and Jus

Scottish Salmon
Sautéed with Greek E.V.O.O., Lemon Juice, Capers & Mixed Vegetables

Side items

Whipped Potatoes, Green Beans & Creamed Spinach

Dessert

Warm Bread Pudding with Vanilla Sauce

Chocolate Toffee Crunch Pie



\$75. Dinner

Appetizer choices:

Shrimp Cocktail

Lobster Bisque

Jumbo Lump Crab Cake, Grain Mustard Sauce

*Chops Signature Lobster Tail, Drawn Butter and Honey Mustard
(\$5. sub charge)*

Salad choices:

Chops Wedge

Tomatoes, Bacon and Creamy Blue Cheese Dressing

Caesar salad

Grated Parmesan Cheese and Butter Toasted Croutons

Entrée choice

8 oz Center Cut Filet Mignon

12oz Rib Eye

Dino's Pan Roasted Chicken Vesuvio

Thin Buttery Green Beans, Whipped Potatoes, Sweet Onions and Jus

Scottish Salmon

Sautéed with Greek E.V.O.O., Lemon Juice, Capers & Mixed Vegetables

Side items (served Family Style)

Whipped Potatoes, Buttery Thin Green Beans, Joe's Spinach and Mushrooms

Dessert

Chocolate Toffee Crunch Pie

Warm Bread Pudding with Vanilla Sauce



\$85. Dinner

Appetizer choices:

Shrimp Cocktail

Lobster Bisque

Jumbo Lump Crab Cake, Grain Mustard Sauce

*Chops Signature Lobster Tail, Drawn Butter and Honey Mustard
(Lobster Tail app \$5. up charge per order)*

Salad choices:

Chops Wedge

Tomatoes, Bacon and Creamy Blue Cheese Dressing

Caesar Salad

Grated Parmesan Cheese and Butter Toasted Croutons

Entrée choice

Surf and Turf

8 oz. Filet Mignon and Fried Lobster Tail Half

12 oz. Center Cut New York Strip Steak

Dino's Pan Roasted Chicken Vesuvio

Thin Buttery Green Beans, Whipped Potatoes, Sweet Onions and Jus

Scottish Salmon

Sautéed with Greek E.V.O.O., Lemon Juice, Capers & Mixed Vegetables

Side items (served Family Style)

*Whipped Potatoes, Buttery Thin Green Beans, Joe's Spinach and Mushrooms, Broccoli,
Creamed Spinach, Hash browns, Lyonnaise Potatoes, Thick cut French fries,*

Dessert

Chocolate Toffee Crunch Pie

Warm Bread Pudding with Vanilla Sauce