

## *Starters*

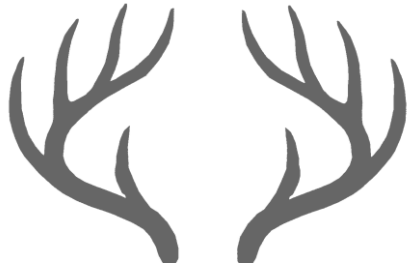
<b>Beef Tataki</b> , New York Strip, Pan Seared Rare, Chilled, Ponzu Sauce	12
<b>Jumbo Shrimp Cocktail</b> , Remoulade or Cocktail Sauce	15
<b>Crabmeat Cocktail</b> , Jumbo Lump Crabmeat, Cocktail Sauce	16
<b>Sesame Seared Ahi Tuna</b> , Pickled Seaweed & Ginger, Ponzu Sauce	15
<b>Grilled Portobello Mushroom</b> , Fried Onion Crisps	9
<b>Classic Escargots</b> , Garlic Butter	10
<b>Mini Crab Cakes</b> , Jumbo Lump Crabmeat with Tomato Marmalade	14
<b>Calamari</b> , Flash-Fried, Marinara	9
<b>Pan Seared Sea Scallops</b> , Potato Gnocchi, Capers & Brown Butter, Parmesan	14

## *Soups*

<b>Lobster Bisque</b> , Cup or Bowl	6/8
<b>Onion Soup Gratinée</b> , Gruyère and Romano cheeses	6

## *Sides*

<b>Pomme Frites</b> , Parmesan, Truffle Oil, Maldon Sea Salt	8
<b>Beer Batter Fried Jumbo Onion Rings</b>	9
<b>Creamed Spinach</b> , Applewood Smoked Bacon	9
<b>Sautéed Wild Mushrooms</b> , Beurre Blanc	9
<b>Caramelized Sweet Onions</b>	7
<b>Fresh Steamed Asparagus</b> , Sauce Hollandaise	9



## *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 also age our beef to a minimum of thirty days for exceptional flavor and tenderness.*

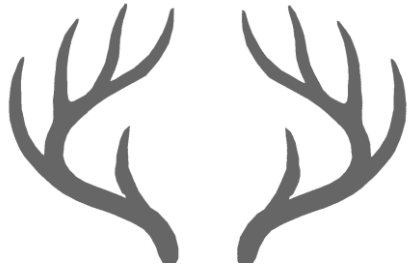
<b>Braveheart Filet Mignon, 8oz., Sauce Béarnaise</b>	44
<b>Braveheart Filet Mignon, 11oz., Sauce Béarnaise</b>	50
<b>Prime New York Strip, 14oz.</b>	48
<b>Prime Cowboy Cut Bone-In Ribeye, 20oz.</b>	50
<b>Prime Ribeye, 14oz.</b>	41
<b>Steak Au Poivre, 11oz. Filet Mignon, Cracked Pepper Crust, Vermouth Demi-Glace</b>	52
<b>Steak Fromage, 11oz. Filet Mignon, Gorgonzola and Toasted Walnuts</b>	52

### **Buckhead's Steak & Crab**

Grilled Filet Mignon Medallions served over  
Vermouth Demi-Glace, topped with Lump Crab Meat & Sauce Béarnaise - 46

<b>Heritage Bred Pork Chop*, 16 oz., Apple-Cranberry Chutney</b>	30
<b>Australian Rack of Lamb*, 14 oz., Port &amp; Cherry Demi-Glace</b>	50
<b>Veal Tomahawk Chop, 14 oz., Roasted Garlic &amp; Shiitake Demi-Glace</b>	48
<b>Surf &amp; Turf, 8 oz. Lobster Tail &amp; 8 oz. Filet Mignon</b>	Market
<b>Broiled Lobster Tail, 8 oz., Drawn Butter</b>	Market
<b>Crab Imperial, Baked Jumbo Lump Crabmeat</b>	35
<b>Fried Jumbo Shrimp, Dipped in Beer Batter</b>	34
<b>Seared Crab Cakes, Jumbo Lump Crabmeat, Chesapeake Style</b>	35
<b>Broiled Scottish Salmon*, Beurre Blanc</b>	29
<b>Fresh Fish du Jour*, Selected Daily</b>	Market

*All 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.*



## *Confections*

<b>Cheesecake</b> , New York Style	6
<b>Vanilla Bean Crème Brûlée</b> , Fresh Seasonal Berries	6
<b>Key Lime Pie</b> , Gingersnap Crust, Fresh Whipped Cream	6
<b>Chocolate Almond Torte</b> , Layers of Chocolate Cake & Ganache Laced with Amaretto	8
<b>Bread Pudding</b> , Vanilla Ice Cream, Caramel Bourbon Sauce	7
<b>Bourbon Pecan Pie</b> , Caramel Bourbon Sauce, Fresh Whipped Cream	6
<b>Chocolate Terrine</b> , Dark Chocolate Paté, Raspberry Sauce	5
<b>Daily Selection of House Made Sorbets and Ice Creams</b>	5

## *Toasted Coffees*

<b>Buckhead's Coffee</b> , Grand Marnier and Bailey's Irish Cream	7
<b>Stag's Head Coffee</b> , steamed Bailey's Irish Cream and Espresso	7
<b>Irish Coffee</b> , Jameson Irish Whiskey & Kahlua	7
<b>Coffee Royal</b> , Brandy & Godiva Chocolate Liqueur	6
<b>Café Lutece</b> , Godiva Chocolate & Bailey's Irish Cream	7
<b>Jamaican Coffee</b> , Tia Maria	6
<b>Mexican Coffee</b> , Kahlua & Tequila	6
<b>Italian Coffee</b> , Amaretto & Frangelico	7
<b>Espresso</b>	3
<b>Cappuccino</b>	4
<b>Greenberry's Coffee</b> , Regular or Decaf	2

## *Teas*

<b>Republic of Teas</b> , Ginger Peach Iced Tea	2
<b>Harney &amp; Sons</b> , Assorted Hot Teas	2

*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.*