

Daily Specials

Monday and Tuesday

Braveheart Filet Mignon 8oz, Fromage or Au Poivre Style

Your choice Gorgonzola & Walnuts or Peppercorn & Demi-glace

House Vegetables & Choice of Baked Potato, Potato Cake or Potato Du Jour

And Choice of Key Lime Pie, Chocolate Terrine or Cheesecake

39

Wednesday and Thursday

Prime New York Strip Sliced with Shrimp Scampi

House Vegetables & Choice of Baked Potato, Potato Cake or Potato Du Jour

And Choice of Key Lime Pie, Chocolate Terrine or Vanilla Cheesecake

39

Friday

Braveheart Filet Mignon 8oz, Oscar Style

Lump Blue Crab, Asparagus, sauce béarnaise

House Vegetables & Choice of Baked Potato, Potato Cake or Potato Du Jour

And Choice of Key Lime Pie, Chocolate Terrine or Vanilla Cheesecake

49

Saturday and Sunday

12 oz Prime Rib with Horseradish Sauce and Au Jus

House Vegetables & Choice of Baked Potato, Potato Cake or Potato Du Jour

And Choice of Key Lime Pie, Chocolate Terrine or Vanilla Cheesecake

39

Wine Special

Carry-out \$99 worth of food and receive a select bottle of wine for \$15

Please see the attached Buckhead's Carry Out Wine List for selections.

Appetizers

<i>Jumbo Shrimp Cocktail, remoulade or cocktail sauce</i>	15
<i>Mini Crab Cakes, Lump Blue Crab with tomato marmalade</i>	14
<i>Beef Tataki, Prime NY Strip pan-seared rare, sliced thin & chilled, ponzu sauce</i>	12
<i>Pan Seared Sea Scallops, potato gnocchi, capers & brown butter, parmesan</i>	14
<i>Lobster Bisque**, 8oz</i>	7

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

All entrees include your choice of Mixed Green or Caesar salad, Sautéed Fresh Vegetables & your choice of Baked Idaho Potato, Potato Cake or Potato Du Jour.

<i>Braveheart Filet Mignon, 8 oz., sauce béarnaise</i>	44
<i>Braveheart Filet Mignon, 11 oz., sauce béarnaise</i>	50
<i>Prime New York Strip, 14 oz.</i>	48
<i>Prime Cowboy Cut Bone-In Ribeye, 20 oz.</i>	50
<i>Prime Ribeye, 14 oz.</i>	41
<i>Steak & Crab**, Filet Mignon Tournedos, Lump Crab, demi-glace, sauce béarnaise</i>	46
<i>Seared Crab Cakes, Lump Blue Crab, Chesapeake style</i>	35

Sides

<i>Creamed Spinach, with applewood smoked bacon</i>	9
<i>Sautéed Wild Mushrooms, garlic butter sauce</i>	9
<i>Fresh Steamed and Fresh Herb Seasoned Asparagus, sauce hollandaise</i>	9

Desserts

<i>Lemon Curd & Mascarpone Cheesecake, blueberry-ginger sauce</i>	8
<i>Key Lime Pie, gingersnap and graham crust and fresh whipped cream</i>	6
<i>Clover Roll Bread Pudding, with caramel bourbon sauce</i>	7
<i>Southern Pecan Pie, bourbon caramel sauce, fresh whipped cream</i>	7
<i>Chocolate Terrine, dark chocolate pate, raspberry sauce</i>	6