

appetizers

handmade jumbo lump crab cake

maryland style sweet crab signature spice mix basil crème - 18
calamari

flash fried corn dusted sweet thai chili - 16

california nachos

fried wontons roasted chicken steak tips melted cheeses
spicy sweet thai chili pico de gallo sour cream chives - 15

buffalo chicken dip

pulled chicken american lager artisan cheeses & panko - 13

coconut shrimp

sweet thai chili sauce - 15

heirloom tomatoes

black pepper sea salt basil olive oil shaved parmesan bleu cheese
homemade balsamic - 12

southwestern chicken eggrolls

shredded chicken black beans corn fresh pico sour cream wontons- 16

maine lobster bisque

sherry shaved parmesan garlic croutons - 12

prime beef

our chef will not take responsibility for any steak cooked above medium (or just order chicken)

add : crab taretare & sautéed shrimp cajun style - 16
our chef will butterfly any steak cooked above medium.

***prime ribeye roll - top 2%** - richly marbled
14oz — 43 (best served rare - medium)

***11oz prime new york strip (best medium rare)** - 39

***delmonico ribeye roll** - nicely marbled
14oz — 35

***8oz prime filet mignon** - 46
top 2% (best served rare -medium)

***8oz midwestern certified black angus filet mignon** - 37

***14 oz prime rib (friday - sunday only) room temperature**
slow roasted au jus horseradish - 35 **cooked on the rare side**

***11oz certified 100% black angus new york strip** —31

pasta

***waygu kobe pasta - 39**

black angus beef ground kobe
parmesan vodka crème basil heirloom tomatoes mushrooms

family sides

basil crème risotto — 10 / sauteed asparagus — 10
four mac n' cheese — 14 / loaded cheesy mash — 10
sautéed garlic spinach — 10 / creamed spinach brulée — 12

Buckhead

STEAK · WINE

wild game & chef's features

our chef recommends our wild game cooked rare to medium rare ONLY

Features EXCLUDED from any and all discounts

***mountain river wapiti ELK rack (best med rare)**
1/2 lb. cabernet veal reduction - 45

***wagyu filet of ribeye**
half pound intensely marbled veal cabernet reduction - 45

***bison new york strip**
half pound all natural lean rich cranberry orange zest reduction - 41

***marbled lamb (best med rare)**
8oz lamb rack heirloom tomato red wine reduction - 33

***texas wild boar rack**
horseradish dijon agave creme potato plank bacon asparagus
cranberry orange zest reduction — 33

the classics

***filet oscar**
rich bernaise buttery pacific white shrimp & crab taretare - 48

***brandy cream filet**
au poivre brandy cream french fries - 45

***bleu cheese filet**
rich bréled bleu cheese & asparagus spears - 41

***filet marsala**
rich sweet creamy mushrooms asparagus spears- 45

***drunken filet**
sautéed mushrooms caramelized onions asparagus spears - 42

poultry

chicken marsala
rich sweet marsala wine butter shallots mushrooms - 24

seafood

cedar plank fresh scottish salmon— 33
tomatoes spinach crab taretare basil crème

***ahi tuna steak— 34**
heirloom tomato salsa bacon wrapped asparagus
seared gulf shrimp ginger ponzu

(served rare to medium rare ONLY)

wedge salad

purchase buckhead's balsamic dressing to take home

hydroponic butter bibb vine ripen & red onion
applewood smoked bacon crumbled bleu cheese - 15
***usda black angus steak + 13 *cedar-planked salmon + 15**
grilled chicken + 8

With its omnipotent wisdom, our government requires that restaurants print their menus with the following shocking information:

*"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."
Also be advised that poking yourself in the eye with a fork may impair your vision and drinking steaming hot liquids could burn your tongue.