

our produce, beef, poultry and fish come from farms, ranches
and fisheries guided by the principles of sustainability



appetizers

*tuna carpaccio di tonno

yellow fin carpaccio lime chili oil ponzu - 15

*beef empanadas

prime beef lime cilantro cream cheese red verde - 15

*fried fresh calamari & red grouper

tangerine zest champagne aioli orange cinnamon cocktail -13

*california nachos

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

*beer cheese buffalo chicken dip

pulled chicken american lager artisan cheeses & panko - 13

classic coconut shrimp

fried gulf shrimp spicy sweet thai chili sauce - 13

maine lobster bisque

prime beef



*Our Chef will not take responsibility for any steak
cooked above medium.*

toppings: lobster knuckle cajun style - 16

shrimp -13 / bleu cheese - 4 / mushrooms - 4 / marsala - 8

Our Chef will butterfly any steak cooked over medium.

***prime ribeye - top 2%** - richly marbled

12oz - 37 16oz - 47 (best served rare - medium)

***11oz prime new york strip (best medium rare) - 37**

***delmonico ribeye** - nicely marbled

12oz - 29 16oz - 35

***8oz prime filet mignon** - 46

top 2% (best served rare -medium)

***8oz bacon wrapped metro angus filet mignon - 30**

rich smokey applewood cabernet reduction

***8oz certified 100% black angus center cut filet - 37**

***12oz hawaiian huli huli ribeye - 30**

brown cane sugar, soy sauce, ginger, sherry, sesame oil

***11oz usda certified angus new york strip - 29**

***14 oz prime rib/ limited availability-room temperture**

local handmade pasta

***lobster linguine - 32**

maine lobster/ ga. shrimp basil champagne garlic white wine bleu cheese



accompaniments

vegetables / cajun fries / garlic mash

add loaded potato - 4 / sub your side for loaded potato - 2



all natural features

Features EXCLUDED from any and all discounts

***wagyu / american kobe (best served rare)**

pan-seared flavorful tender intense marbling - 56

***8oz all natural lean filet mignon - 41 (rare- medium)**

***mountain river wapiti ELK rack (best med rare)**

1/2 lb. red wine veal reduction - 44

***oscar filet**

rich bernaise buttery gulf shrimp & maine lobster topping & asparagus - 44

***all natural lean local grass fed ribeye**

gmo free, antibiotic free, hormone free

12oz - 30 16oz - 37

***marbled lamb (best med rare)**

8oz lamb rack zima tomato red wine reduction - 31

***all natural split bone cowboy ribeye**

20oz local grass fed steroid & hormone free - 48

***fresh live maine lobster**

1lb lobster boiled in a court bouillon with herbs & citreous flavors - 33

***11oz all natural lean new york strip (rare - medium)**



poultry / pork



chicken marsala

rich sweet marsala wine butter shallots mushrooms - 24

chicken florentine

simple reversed unstuffed spinach mozzarella garlic cream - 24

german style local all natural pork schnitzel



seafood

***pan-seared fresh salmon**

heirloom tomatoes spinach crab basil white wine crème - 33

***shrimp & gouda grits with heirloom tomatoes**

smoked sausage cajun red grouper bleu cheese crumbles - 31

***fresh red grouper hong kong style**

sesame sherry miso/soy ginger garlic spinach sticky rice - 31



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

***seared saku tuna + 14**

family sides



four mac n' cheese - 13 / basil crème risotto - 13

creamed spinach brulée- 12 / sautéed garlic spinach - 10

fresh peruvian asparagus - 10 / loaded cheesy mash - 10

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.