

Sundown

Three Course Dinner 69.

Appetizers

Lobster Bar Lobster Bisque "Au Cognac"

Combo Cocktail • Colossal Lump Crab & Jumbo Florida Shrimp
cayenne pink brandy mayo traditional cocktail sauce fresh horseradish

"New" Caesar

soft cooked egg parmigiano reggiano Sicilian silver anchovy

Selected Field Ripe Tomato Salad - Barrel Aged Dodonis Feta
cucumber holland pepper red onion parsley kalamata olives e.v olive oil

Crispy Rhode Island Calamari
fresh picked herbs lemon garlic aioli

Seared Sea Scallops

yellow fava bean puree pickled red onion e.v. olive oil

Entrees

Sauteed Faroe Islands Salmon
citron emulsion golden quinoa & kale

North Atlantic Fluke al'a Plancha
lemon caper beurre blanc baby leaf spinach

Seared Ahi Tuna Paillard

asparagus thin beans artichoke sherry vinaigrette

Whole Grilled Mediterranean Branzino

lemon capers Greek e.v. olive oil - our chefs will filet your fish for your enjoyment

1855 Black Angus Filet Barrel Cut 8 ounce

Our Live Lobsters

Are from the Deep Icy Waters of Nova Scotia - The "Rolls Royce" of Lobsters

Whole 2 Lb. Lobster Steamed & Cracked +15.

Whole 2 Lb. Lobster Broiled & Stuffed +20.

Whole 1 1/4 Lb. Lobster Wild Mushroom & Acquerello Risotto +5.

Surf & Turf

1855 Black Angus Filet 6 oz + Whole Steamed Lobster 1 1/4 Lb. +10.

Desserts

New York Style Cheesecake
preserved strawberries chantilly cream

Classic • Profiteroles

mini puffs vanilla bean ice cream sugar roasted almonds white & dark chocolate sauce

Orange Cardamom Creme Brulee
ginger & almond biscotti

Lemon Meringue Tart
crushed berries

Available Sunday - Friday 69./Person + Tax & Gratuity
Respectfully, No Substitutions
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