



APPETIZERS

FRESH HOT WINGS (10) 8

Let us know if you want - Mild, Medium, Hot, BBQ or Suicidal & Ranch or Bleu Cheese Dressing

CLASSIC TWO CHEESE DIP 9

Gulf Crab & roasted bell pepper, and Spinach Florentine

FRIED FRESH CALAMARI 11

With a citrus aioli and marina sauce

SESAME SEED & BLACK PEPPER SEARED AHI TUNA 11

Served on ponzu marinated cucumbers with citrus aioli

ALMOND ENCRUSTED CRAB CAKES 10

With mango papaya salsa on a bed of baby greens

FRIED OYSTERS 12

With a citrus aioli and marinara sauce

SALADS

STEAK SALAD 14

Entrée size house salad topped with Angus tips and medallions

CLASSIC CAESAR SALAD 9

Hearts of romaine, caesar dressing, parmesan, and homemade croutons

ADD ROTISSERIE CHICKEN 4

ADD AHI 5

ADD PETITE BLACKENED SALMON 6

THE WEDGE 10

Crisp iceberg lettuce with vine ripe tomatoes, red onions, Boar's Head Naturally Smoked Bacon, & Boar's Head crumbled bleu cheese

Our House Salad is a Mimosa Salad which is comprised of Fresh Leafy Greens, Mandarin Oranges, Artichoke Hearts, a medley of nuts, & Boar's Head Fontina Cheese - Our House Mimosa Salad is paired with a Raspberry Vinaigrette



Please notify us of any nut allergies as our House Mimosa Salad contains nuts



Our split plate charge is five dollars, which includes an extra regular side and House Mimosa Salad

BLACK ANGUS BURGERS AND SANDWICHES

All sandwiches and burgers are served on fresh ciabatta or focaccia with homemade pickles and beer battered fries

BLACK ANGUS PRIME BEEFEATER 12

Shaved Angus prime rib, Boar's Head Swiss cheese, & sautéed mushrooms - Try with a Newcastle or Hob Nob

WHITE OAK PASTURES CHEESEBURGER 13

*All Natural Georgia Grown Grassfed Beef - paired with either a garlic chipotle BBQ sauce or Bleu Cheese Mayonnaise. Add a slice of Boar's Head Cheese to make it even better - Swiss, Cheddar and Pepper Jack available
Try with a Guinness or Estancia Carbernet*

WHITE OAK PASTURES DOUBLE ONE POUND CHEESEBURGER 15

*One Pound of All Natural Georgia Grown Grassfed Beef topped with three Boar's Head Cheeses - Swiss, Cheddar and Pepper Jack - paired with either a garlic chipotle BBQ sauce or Bleu Cheese Mayonnaise & layered with Boar's Head Naturally Smoked Bacon
Try with a Guinness or Estancia Carbernet*

PULLED ROTISSERIE CHICKEN 11

Pulled house rotisserie chicken, Boar's Head swiss cheese, sautéed mushrooms on focaccia - Try with a Tucher or Estancia Pinot Grigio

VEGETARIAN SELECTIONS

FIRE ROASTED VEGETABLES 12

Medley of fire roasted vegetables and Boar's Head mozzarella with a Balsamic drizzle - Try with Veramonte Sauvignon Blanc

KIDS MENU

With choice of milk, OJ, soda or Shirley Temple - Vegetables or fries - and a scoop of ice cream

PENNE PASTA

topped with red or white sauce 6.5

GRILLED CHEESE 6.5



Please notify us of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have any allergies or certain medical conditions.



All Entrees, except pasta dishes, are served with House Mimosa Salad, fresh baked bread with garlic butter, and one (1) Regular side.
Regular sides can be substituted for Premium sides for a nominal charge, please see page three

SEAFOOD

CEDAR PLANKED SALMON 20

Slow roasted on our own Cedar Planks - Pairs well with Loredona Riesling

TILAPIA IMPERIAL 24

Stuffed with Gulf Crab Meat with lemon butter & white wine - Pairs well with Martin Codax Albariño

HERBED TROUT 19

Pan seared trout with white wine and fresh herbs - Pairs well with Whitehaven Sauvignon Blanc

GULF GROUPER 21

Topped with orange ginger butter and scallion slaw - Pairs well with Alamos Torrontes

SHRIMP AND GRITS 16

Cajun shrimp served on stone ground grits, surrounded by herbed olive oil - **Side additional cost** - Pairs well with Veramonte Sauvignon Blanc

BEER BATTERED FISH AND CHIPS 15

Seasonal fish fried tempura style - **Side additional cost** - Try this with an ice cold Sweetwater 420

GRILLED AHI TUNA 20

Marinated in a Ponzu Sauce, dusted with toasted Sesame Seeds - Pairs well with Simi Roseto

SHRIMP SCAMPI 19

Shrimp tossed in angel hair with white wine, lemon, garlic, and fresh basil - Pairs well with Estancia Pinot Grigio

SHRIMP FETTUCCINE 19.5

Shrimp & tomatoes in a garlic cream sauce on a bed of red pepper coulis - Pairs well with Kendall Jackson Chardonnay

Add 4 Grilled Shrimp Market Price Add Petite Salmon 10 Add 8 - 9 oz Lobster Tail Market Price

Our split plate charge is five dollars, which includes an extra regular side and House Mimosa Salad

BLACK ANGUS STEAKS AND CHOPS

We proudly serve Angus Beef and White Oak Pastures All Natural Grassfed Beef

Our temperatures are slightly lower than other restaurants, please ask your server for our temperature card



Our Well Done Steaks have a trace of pink in the middle



If you would like your steaks prepared without any traces of pink, please ask for Very Well Done

Please allow extra time for steaks prepared Medium Well, Well, and Very Well Done

MAYTAG BLEU CHEESE FILET 25

8 oz center cut filet lightly seasoned, grilled to perfection and topped with rich Maytag Blue Cheese - Pairs well with Marques De Casa Concha Cabernet

FILET MIGNON 8 oz 23 10 oz 26 16 oz available upon request. Market Price

Pairs well with J. Lohr Merlot or Estancia Cabernet

ANGUS N.Y. STRIP 22

12 oz Strip char-grilled to perfection - Pairs well with Liberty School Cabernet

ANGUS PEPPER ENCRUSTED SIRLOIN 19

12 oz Angus sirloin grilled to perfection - Pairs well with Septima Malbec

ANGUS CHAR-GRILLED RIBEYE 23

10 oz Angus Ribeye.

This cut gets more flavor from its heavy marbling. If you prefer a leaner cut please try one of our other Steaks

Pairs well with J. Lohr Merlot

ANGUS PRIME RIB 28

Slow roasted Angus Prime Rib with horseradish sauce and au jus. Available Friday, Saturday, and Sunday only - Pairs well with Coppola Rosso

WHITE OAK PASTURES CHOPPED STEAK 17

One Pound of All Natural Georgia Grown Grassfed Beef covered with a mushroom shallot demi glace - Pairs well with Rodney Strong Zinfandel

TENDERLOIN PASTA 19

Angus Tips and Medallions tossed over fettuccini and brandy cream - Try this with a cold Bass Ale

ANGUS BISTRO FILET 17

Tender cut, lightly seasoned. Best served Rare to Medium Rare - Pairs well with Banfi Centine

PAN SEARED STEAK 18

8 oz. Beef tenderloin tail, pan seared, with Dijon cream sauce - Pairs well with Yalumba Shiraz Viognier

ROASTED NEW ZEALAND RACK OF LAMB 24

10 oz rack of lamb drizzled with a Burgundy sauce - Pairs well with Hob Nob Pinot Noir

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POULTRY

CRISPY FRIED CHICKEN 15

Southern Fried chicken breast served with sautéed mushrooms, onions, and Boar's Head Swiss Cheese & demi glace - Try with Tucher

ROTISSERIE CHICKEN PASTA 16

Penne Pasta tossed with seasonal vegetables, a vodka blush sauce and rotisserie chicken - Try with Belle Ruche Blanc

ROTISSERIE CHICKEN 17

Half chicken roasted in our house rotisserie topped with mojo seasoning and our herbed olive oil - Try with Markham Chardonnay

CHICKEN MARSALA 17

Made to order with mushrooms, shallots, and Marsala wine - Try with Simi Chardonnay

CHICKEN PICATTA 17

Made to order with shallots, capers, and white wine lemon sauce - Try with Zaza Mesa Viognier

CHARGRILLED CHICKEN BREAST 13

Lightly seasoned - Try with Estancia Chardonnay

Please don't forget we can cater all of your special events and unforgettable moments.

ACCOMPANIMENTS

(1) One Regular Side is included with each entrée, except pastas.

For a nominal charge of two dollars, a Regular side can be substituted for a Premium side

REGULAR SIDE

Additional charge for extra Regular Sides 3

BAKED POTATO *butter and/or sour cream*

BEER BATTERED FRENCH FRIES

WHIPPED GARLIC MASHED POTATOES

SEASONAL HERBED VEGETABLES

STONE GROUND GRITS

HOUSE SALAD

PREMIUM SIDE

Additional charge for extra Premium Sides 4

LOADED BAKED POTATO *cheese, bacon, or chives*

SAUTÉED MUSHROOMS

ASPARAGUS

CREAMED SPINACH WITH SHALLOTS AND

GARLIC

CAESAR SALAD

HOME MADE DESSERTS

Try any of our desserts with a port or one of our other delicious dessert wines

CRÈME BRULÉE 6

CARROT CAKE 6

CHOCOLATE MOUSSE 6

SEASONAL FRUIT CRISP

with Vanilla Ice Cream 6

CHOCOLATE CAKE 6

CLASSIC DOUBLE

SCOOP OF VANILLA ICE

CREAM 4

A LA MODE 2

COFFEE

ESPRESSO 5

REGULAR COFFEE 3

DOUBLE SHOT OF ESPRESSO 7

CAPPUCCINO 5

DECAFFEINATED COFFEE 3

VARIETY OF SPECIALTY HERBAL TEAS 4

SUNSET MENU

a lighter fare...

Please check out our Sunset Menu from 5 pm to 7 pm Sunday thru Thursday, which includes smaller sized entrées for 10 dollars, 2 dollar pints, 4 dollar house spirits, and 4 dollar wines

Please ask your server about daily entrée specials, wine specials, and for our specific Sunset Menu Specials.

WINE AND FOOD PAIRINGS

Enjoy this exploration of wine and food dynamics with our In House Wine Director, Chefs, and guest vintners as we guide you through a fabulous mini 4-5 course meal. Engage in a lively discussion with every course about how the wines selected to accompany each course enhance the flavor of the dish and how the flavors in the dish enhance the enjoyment of the wine. Third Tuesday of every month.

CATERING

We are thrilled to bring the experience you have enjoyed at Buckhead to the comfort of your home, corporate event, or intimate wedding.

We would be honored to play a part in the most significant events in your life. Please call us for more information.



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BG WINE

GLASS BOTTLE

GLASS BOTTLE

SPARKLING

30. Tosti Asti, Piedmonte, Italy, N/V.....	34
31. Cavit Lunetta Prosecco, Veneto, Italy, N/V.....	9..... 37
32. Cristalino Brut Rosé Cava, Penedés, Spain, N/V.....	40
33. Louis Roderer Brut, Anderson Valley, California.....	54
34. Veuve Cliquot N/V, Reims, France.....	87
35. Bollinger Brut Champagne, Aÿ-Champagne, N/V.....	90
36. Bollinger Grand Anneé, Aÿ-Champagne, France, 1999.....	250

WHITE WINES OF INTEREST

37. Alamos Torrontes, Salta, Chile, 2007.....	8..... 30
38. Firestone Gewurztraminer, Santa Ynez, California, 2007.....	32
39. Hüber Hugo, Grüner Veltliner, Traisental, 2006.....	33
40. Martín Códax Albariño,.....	9..... 35
<i>Rías Baixas, Spain, 2007</i>	
41. M. Chapoutier Belle Ruche Côtes Du Rhône Blanc,.....	37
<i>Côtes Du Rhône, 2006</i>	
42. D'Arenberg's "Hermit Crab", McLaren Vale, Australia, 2007.....	30
43. Zaca Mesa Viognier, Santa Ynez, California, 2006.....	40

SAUVIGNON BLANC

44. Veramonte, Casablanca Valley, Chile, 2008.....	8..... 34
45. Whitehaven, Marlborough, New Zealand, 2007.....	36
46. Nautilus, Marlborough, New Zealand, 2007.....	40
47. Drylands, Marlborough, New Zealand, 2007.....	42

ROSÉ

48. Beringer White Zinfandel, California, 2007.....	6..... 27
49. Simi Roseto, Sonoma County, California, 2007.....	8..... 30
50. M. Chapoutier Belle Ruche Côtes Du Rhône Rosé,.....	34
<i>Côtes Du Rhône, 2006</i>	

PINOT GRIGIO

51. Loredona Pinot Grigio,.....	8..... 30
<i>Monterrey, California, 2008</i>	
52. Estancia, Monterey, California, 2007.....	9..... 36
53. Villa Frattina, Lison-Pramaggiore, 2007.....	48

RIESLING

54. Silver Lake, Rattle Snake Hills,.....	8..... 32
<i>Washington, 2007</i>	
55. Loredona, Monterey, California, 2007.....	9..... 34
56. Chateau Sainte Michelle Eroica,.....	42
<i>Columbia Valley, Washington State, 2006</i>	

CHARDONNAY

57. Estancia, Monterey, California, 2007.....	8..... 31
58. Simi, Sonoma County, California, 2006.....	35
59. Kendall-Jackson,.....	9..... 37
<i>Sonoma County, California, 2007</i>	
60. Markham, Napa Valley, California, 2006.....	45
61. Arrowood, Sonoma, California, 2007.....	50
62. Newton Red Label, Napa Valley, California, 2005.....	54
63. Chasseur, Russian River Valley, California, 2005.....	87

PINOT NOIR/GAMAY

64. Hob Nob Pinot Noir, Vin De Pays, France.....	8..... 32
65. Georges Dubeouf Gamay,.....	9..... 34
<i>Fleurie Cru Beaujolais, France, 2006</i>	
66. Georges Dubeouf Gamay,.....	37
<i>Côtes Du Brouilly Cru Beaujolais, France, 2005</i>	
67. Magnet Pinot Noir, Sonoma County, California, 2006.....	45
68. La Crema Pinot Noir, Sonoma, California, 2007.....	52
69. Latour Pinot Noir, Gevery-Chambertin, France, 2005.....	95

RED WINES OF INTEREST

70. Coppola Rosso, California, 2006.....	8..... 30
71. Dow's Vale Do Bofim, Douro, Portugal, 2005.....	33
72. La Baronne Rouge, Corbiè, Montagne d'Alaric, France, 2003.....	38

73. Santa Cristina Sangiovese, Toscana, Italy, 2006.....	40
74. Calina Carmeneré, Maule Valley, Chile, 2006.....	35
75. Bodega Septima Malbec,.....	9..... 37
<i>Mendoza, Argentina, 2007</i>	
76. Graham Beck Pinotage, Western Cape, South Africa, 2007.....	42
77. Mojo Sangiovese, Marche, Italy, 2006.....	45
78. Zaca Mesa Z-Cuvée, Santa Ynez, California, 2005.....	48
79. Arnaldo Caprai Poggio Belvedere, Umbria, Italy, 2005.....	52
80. Marchesi Barolo, Piedmonte, Italy, 2004.....	110
81. Clos Apalta, Mapio Valley, Argentina, 2005.....	125

SYRAH/SHIRAZ/PETITE SIRAH

82. Hope Estate "Ripper" Shiraz,.....	8..... 32
<i>Western Australia, 2006</i>	
83. Yalumba Shiraz-Viognier, Barossa,.....	9..... 34
<i>Australia, 2005</i>	
84. The Consultant Shiraz, Barossa, California, 2005.....	37
85. Zaca Mesa Syrah, Santa Ynez, California, 2003.....	42
86. Terlato-Chapoutier Shiraz-Viognier,.....	52
<i>Victoria, Australia, 2006</i>	

ZINFANDEL

87. Megawatt, California, 2007.....	8..... 32
88. Rodney Strong "Knotty Vines",.....	9..... 36
<i>Sonoma, California, 2006</i>	
89. Paso Creek, Paso Robles, California, 2006.....	38

MERLOT

90. Flying Fish, Columbia Valley,.....	8..... 32
<i>Washington State, 2006</i>	
91. J. Lohr "Los Osos", Paso Robles,.....	9..... 36
<i>California, 2006</i>	
92. Ferrari-Carano, Sonoma County, California, 2005.....	45
93. Semler, Santa Monica, California, 2004.....	47
94. Robert Sinsky, Carneros, California, 2005.....	50

CABERNET SAUVIGNON

95. Estancia, Paso Robles, California, 2006.....	8..... 30
96. Louis M. Martini, Sonoma County, 2006.....	34
97. Liberty School, Paso Robles, California, 2006.....	30
98. Ray's Station, North Coast, California, 2006.....	42
99. Marques De Casa Concha, Puente Alto, Chile, 2006.....	44
100. Frei Brothers, Alexander Valley, California, 2005.....	47
101. Geyser Peak, Anderson Valley, 2006.....	50
102. Rutherford Hill, Napa Valley, California, 2006.....	72
103. Mount Veeder, Napa Valley, California, 2005.....	120
104. Faust, Napa Valley, California, 2005.....	130

MERITAGE AND CLARET STYLE WINES

105. Mad Dogs and Englishmen, Jumilla, Spain, 2006.....	32
106. Banfi Centine, Toscana, Italy, 2005.....	27
107. Artesa Elements,.....	30
<i>Sonoma 67%, Napa 33%, California, 2006</i>	
108. Estancia Meritage, Paso Robles, California, 2005.....	45
109. Franciscan Magnificat, Napa Valley, California, 2005.....	85

PORTS/MOSCATO/EISWEIN/DESSERT

110. Renwood Orange Muscat, Amador County, California, 2006.....	42
111. Nachtgold Eiswein, Rheinhessen, Germany, 2007.....	44
112. Concha Y Toro Late Harvest Sauvignon Blanc,.....	47
<i>Maule Valley, Chile, 2005</i>	
113. Pacific Rim Vin De Glacière Riesling, Columbia Valley,.....	50
<i>Washington, 2007</i>	
114. Ramos Pinto Collector, Villa Nova De Gaia,.....	10..... 52
<i>Portugal, N/V</i>	
115. Dow's 10yr Tawny, Oporto, Portugal, N/V.....	13..... 80

Est. 1995

Ask about our wine and drink specials

A suggested gratuity of 20% will be added for parties of 6 or more

Please enquire about our monthly wine tastings.