



Chops Lobster Bar

70 W. Paces Ferry Road, Buckhead
404.262.2675, buckheadrestaurants.com

Prime steak and seafood, \$18-\$85, Reservations recommended
Owner: Pano Karatassos Executive Chef: Daryl Gassmann

It's clear our readers are fans of Chops Lobster Bar; last year the iconic steak house landed at No. 6 in our 100 Best Restaurants list. The restaurant has been a hit since Buckhead Life Restaurant Group opened it in 1989 originally as Chops. Five years later, Lobster Bar was added downstairs, bringing together the ultimate in surf and turf, and essentially creating two restaurants in one.

Today, Executive Chef Daryl Gassmann prepares the absolute very best steaks, as well as fresh seafood flown in daily from all over the world for both lunch and dinner. Steaks are all USDA prime beef that is aged on site. Most are wet-aged for 42 days, but two—a New York strip and a bone-in rib-eye—are also available dry-aged for 32 days. Other prime chops like the veal rib chop, Porterhouse lamb chops and Kurobuta pork chops are local faves.

This is, of course, Chops Lobster Bar, so aside from the steak, these little crustaceans are kings here, too. Expect to find 2- to 5-pound live Maine lobster regularly, as well as the Chops signature cold water lobster tail and Alaskan king crab legs. Gassmann creates other delish seafood specials daily according to the day's fresh catch, but you can count on tasty seafood treats like jumbo lump crab cakes and sautéed whole Dover sole.

You also can count on an exceptional dining experience in the

elegant dining room. The space is timeless in its masculine appeal, and features an antique-style bar made of heart redwood, Honduran mahogany and ebony. A teal green and deep red color palette pops against a stunning herringbone coffered ceiling and Italian black marble floors. And there's a view right into the kitchen where diners can watch Gassmann expedite the evening's orders.

And you just never know whose order he could be sending out. Lately, Chops Lobster Bar has been a favorite haunt for celebrities visiting the ATL, including Lance Armstrong, Fergie, Josh Duhamel, Katherine Heigl and Ashton Kutcher.

Signature Dishes: East Meets West appetizer (cold water oysters from both coasts); the cold water lobster tails (thin and flash fried with house-made honey mustard and drawn butter); bone-in New York strip; filet mignon pepper steak; and Porterhouse lamb chops.

What We Love: That Gassmann has worked with Buckhead Life Restaurant Group for 20 years. At just 19 years old, he started his culinary career at Pano's and Paul's, and he also has worked at Atlanta Fish Market, Buckhead Diner, Pricci and Veni Vidi Vici. He's been executive chef at Chops Lobster Bar since 2006.