

STARTERS

RAW

Oysters*	3 ea / 17 six
U-8 Jumbo Shrimp Cocktail*	4 ea
Ceviche Taro Root Chips Latin Flavors*	14
1/2 Local Snappy Lobster	21
Steak Tartare & Accompaniments*	16
Tuna Tartare Avocado Mousse*	16

Fresh Seafood Plateau*	Grand 59 Royale 89
Oysters Jumbo Shrimp Ceviche Lobster Fresh Catch	

TOSSED

Equatorial Iceberg	
Blue Cheese House Cured Bacon Finé Herbs Walnuts	14
Asparagus & Arugula Salad	
Bacon Vinaigrette Pickled Shallots Egg Fried Croutons	13
Caesar*	
Romaine Provolone Cheese White Anchovies Lemon Crouton	12

HOT

Fried Calamari*	
Cherry Peppers Fried Pickles Romesco Lemon Aioli	15
French Onion Soup	
Spanish Onions Comte Beef Broth	11
Mussels*	
Coconut Curry Cilantro Grilled Sourdough	14
Crab Cake	
Green Papaya Red Bell Pepper Micro Green Salad Mint Jalapeño Aioli	19

RARELY CELEBRATED

Roasted Bone Marrow	Gremolata Onion Broth Grilled Bread	11
Crispy Oxtail Croquettes	Red Pepper Mostarda	12
Chicken Fried Sweetbreads	Onion Port Fig Glaze	19
Brined, Braised & Grilled Tongue	Pickles Sauce Ravigote	11
Braised Tripe	Garbanzo Beans Sofrito Ragout	8
Machaca Braised Cheeks	Tortilla Lime Pickled Vegetables	9
Grilled Herb Marinated Heart*	Bacon Mushroom Parsley	10

TOP CHOPS & STEAKS

14 oz Prime Rib Eye Steak*	39
14 oz Prime N.Y. Strip*	43
14 oz Bone-In Filet Mignon*	46
18 oz <i>Food & Wine</i> Prime Bone-In Rib Eye*	57
As Featured On The Cover. With Confit Garlic & Herb Sachet	
20 oz Prime Chateaubriand*	135
For Two, With Traditional Accoutrements	
John Dewar's Butcher Cut*	MKT
Add Bone Marrow	5
Add Grilled Lobster	21

★ Prime ★

STEAK FRITES

— Choice —

SELECT CUT & SAUCE

Generous Frites & Arugula Salad

PRIME GRILLED

8 oz Hanger Steak*	25
8 oz Wagyu Bavette*	33
8 oz Skirt Steak*	25

CHOICE ROASTED

8 oz Filet Mignon*	39
8 oz Rib Eye Roll Steak*	29
8 oz Club Eye NY Strip*	27

Sauce BOSTON CHOPS HOUSE | BORDELAISE | BÉARNAISE | PEPPERCORN | BBQ |
CREAMY HORSE RADISH | CHIMICHURRI BUTTER

SIDES

Poutine Style Twice Baked "Loaded" Potato	12
Herb Roasted Fingerling Potatoes & Lardons	10
Sour Cream & Horseradish Mashed Potato	9
Eggplant Rollatini, Tomato, Mozzarella	12
Pork Belly Mac & Cheese	13
Spicy Broccoli	9
Creamed Spinach Gratiné	9
Grilled Asparagus	12
Onion Rings with Spicy Aioli	11
Bacon Roasted Brussels Sprouts	9
Herb Roasted Mushrooms	13
Roasted Root Vegetable Gratin	10

Our Temperature Guide

BLUE- Very Red, Cold Center
RARE- Red, Cool Center
MED RARE- Red, Warm Center
MEDIUM- Pink, Hot Center
MED WELL- Dull Pink, Hot Center
WELL- No Pink, Hot Center

*These Items Are Cooked To Order

Consuming Raw or Undercooked Meats, Poultry,
Seafood, Shellfish or Eggs May Increase Your
Risk of Foodborne Illness.
Before Placing Your Order,
Please Inform Us of Any Food Allergies.



ENTREES

CHOPS

10 oz Bone-In Tenderloin*

Potato & Goat Cheese Croquette | Asparagus | Béarnaise | Mushrooms 39

14 oz Braised Short Rib

Sour Cream Mashed | Glazed Carrots | Mushrooms | Cippolini | Jus 29

14 oz Double Cut Pork Chop*

Carolina Dry Rub | Braised Greens | Corn Bread | BC BBQ | Glazed Apples 28

OCEAN & OTHER

Pan Roasted Salmon

Brussels Sprouts | Crispy Mushrooms | Blood Orange 32

Naked 1^{1/2} lb Lobster

Charizo | Sofrito | Fingerling Potatoes | Grilled Bread 39

Giannone Fried Chicken

Mashed Potato | Braised Greens | Crispy Chicken Skin | BBQ Chicken Jus 23

Pappardelle Bolognese

Beef | Veal | Pancetta | Creamy Tomato Sauce | Herbs 22

Ricotta Cavatelli

Asparagus | English Peas | Mushrooms | 2 Hour Egg 26

Our Steaks Don't Need a Filter. Follow us @bostonchops

CHEF / OWNER - Christopher Coombs

CHEF DE CUISINE - Juan Sandoval

3.29.17