

STARTERS

POPOVERS with Whipped Salted Butter
Small Basket 6 Large Basket 9

RAW

Oysters* 4 ea / 12 for 42
Jumbo Shrimp Cocktail 5 ea / 6 for 27
Truffled Steak Tartare* 23
Grilled Bread | Cornichon | Pickled Pearl Onion & Herb Salad
Tuna Tartare* 23
Cucumber | Sesame Vinaigrette | Avocado | Wonton Crisps | Togarashi
Scallop Crudo* 18
Blood Orange | Grapefruit | Ginger
Fresh Seafood Plateau* 115
16 Oysters | 10 Jumbo Shrimp | Tuna Tartare

TOSSED

Iceberg Wedge 17
Blue Cheese | Cherry Tomato | Bacon Lardons
Champagne & Strawberry Salad 17
Mixed Greens | Champagne Vinaigrette | Goat Cheese Croutons | Red Onion
Caesar 17
Romaine | Crispy Kale | Parmesan Tuile

HOT

Sautéed Mussels 21
White Wine | Garlic | Shallots | Herb Butter | Grilled Crostinis
French Onion Soup 19
Spanish Onions | Comte | Beef Broth
Oxtail Croquettes 20
Red Pepper Mostarda
Thai Chili & Sweet Soy Calamari 21
Mango | Green Papaya | Thai Basil | Cashew Crumble
Jumbo Lump Crab Cake 24/48
Ramp Remoulade | Micro Greens Salad
Wagyu Dumplings 26
Ginger Lemongrass Broth | Micro Cilantro | Sesame Oil
Roasted Bone Marrow 19
Balsamic Onion Jam | Garlic Butter | Gremolata | Grilled Bread
Crispy Maitake Mushrooms 14/28
Olive Tapenade | Garlic Hummus | Chili Oil | Vegan

TOP CHOPS & STEAKS

14 oz Prime N.Y. Strip* 59
14 oz Prime Rib Eye Steak* 69
14 oz Bone-In Filet Mignon* 69
18 oz Prime Bone-In Rib Eye* 78
Confit Garlic | Herb Sachet | Seen on the Cover of Food & Wine Magazine
22 oz New Zealand Rack of Lamb* 82
20 oz Prime Chateaubriand* 119

8 oz. STEAK FRITES

Choice

Served with Generous Frites, Arugula & Choice of One Sauce

Grilled Wagyu Bavette* 44
Roasted Filet Mignon* 52
Roasted Club Eye N.Y. Strip* 39
Pan Seared Atlantic Salmon* 38

SIDES

Patatas Bravas with Sofrito 14
Mashed Potatoes 14
Eggplant Rollatini with Tomato & Mozzarella 14
Pork Belly Mac & Cheese 19
Spicy Broccoli 16
Grilled Asparagus 16
Sautéed Spinach with Garlic & Shallots 16
Brussels Sprouts with Bacon Lardons 16
Onion Rings with Chipotle Aioli 19
Sautéed Mushrooms 19

Our skilled, hard-working kitchen team is equally important to the quality of our dining experience. A kitchen appreciation charge of 3% of your food purchase is added to every bill. This allows our kitchen staff, who under MA law are restricted from participating in gratuities, to share in the success of the restaurant without us increasing pricing. This is voluntary and if you wish to have this removed, just ask.

ADDITIONS

ROASTED BONE MARROW 9
PORT WINE BUTTER 12
TRUFFLE BUTTER 12

SAUCE 4

Boston Chops House
Béarnaise
Peppercorn
Bordelaise
Horseradish Cream
Lemon Buerre Blanc



ENTREES

8oz Choice Filet Mignon* 62
Asparagus | Wild Mushrooms | Goat Cheese Potato Croquettes | Béarnaise
8oz Grilled Hanger Steak* 46
Charred Spring Onion | Asparagus | Potatoes | Preserved Lemon Relish
14oz Double Cut Pork Chop* 39
Mashed Potato | Braised Kale | Caramelized Onions | BBQ
8 oz Sesame Crusted Tuna* 45
Spring Pea | Wasabi | Quick Pickled Cucumber Noodle
Herb Marinated Sea Bass 48
Miso Jus | Bok Choy | Sambal Salad
Chicken Under A Brick 38
Fiddlehead Risotto | Spinach | Chicken Jus
Pappardelle Bolognese 29
Beef | Veal | Pancetta | Creamy Tomato Sauce | Herbs
Cauliflower Parmesan 29
Linguini | Tomato Sauce | Basil | Garlic Crumble

OUR STEAKS DON'T NEED A FILTER.

FOLLOW@BOSTONCHOPS

Temperature Guide
BLUE- Very Red, Cold Center
RARE- Red, Cool Center
MED RARE- Red, Warm Center
MEDIUM- Pink, Hot Center
MED WELL- Slight 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.

COCKTAILS 18

CHOPS MANHATTAN

Our Signature 5 Spice Bitters, Bourbon, Carpano

AVIATION

Gin, Creme de Violette, Maraschino, Lemon

HEMINGWAY DAIQUIRI

Light & Aged Rums, Lime, Grapefruit

FEEL THE HEAT

Chile Tequila, Lime, Domaine de Canton, Pineapple Cube

VEUVE KIKO

Vodka, Strawberry, Basil, Champagne

KIND OF A PIG DEAL

WhistlePig 6 Yr PiggyBack Rye, Strawberry, Lemon, Mint

APEROL ALL THESE YEARS

Ketel One Orange, Aperol, Lemon, Fever Tree Grapefruit

STARCROSS'D

Plantation 3 Stars White Rum, Mint, Lime

ZERO-PROOF 15

EL BANDIDO

Seedlip Grove NA, Lime, Orange, Agave, Crushed Red Pepper

STRAWBERRY SUMMER

Strawberry, Lemonade, Mint, Fever Tree Tonic

WINES BY THE GLASS

SPARKLING

Eric Maître *Brut Tradition* Champagne France 24

Sammariva Prosecco Veneto, Italy 13

Pierre Sparr *Crémant Brut Rosé* Alsace, France 16

WHITE

'20 Battistelle Soave Classico Montesei *Garganega* Soave, Italy 14

'21 Domaine Preignes le Vieux Blanc Languedoc, France 13

'21 Boundry Breaks *Riesling* 239 Finger Lakes, NY 14

'21 Te Mata *Sauvignon Blanc* Hawkes Bay, New Zealand 17

'21 Tyler *Chardonnay* Santa Barbara, CA 23

'21 Dom. de Verpaille Macon Villages Blanc Mâconnais, France 15

ROSÉ

'22 Peyrassol *Templiers Rosé* Provence, France 17

'22 Scala Francesco *Giro' Rosato* Calabria, Italy 12

RED

'20 Dom. de La Pagerie *Pinot Noir* Reuilly, France 16

'21 Tenuta Rapitala *Nero D'Avola* Sicily, Italy 13

'21 Jax Y3 *Pinot Noir* Russian River Valley, CA 24

'19 Michael Torino Don David *Malbec* Calchaqui Valley, Argentina 14

'18 Torres Gran Corona Reserve *Cab. Sauvignon* Penedes, Italy 16

'20 Leviathan *Cabernet Sauvignon Blend* California 24

'19 G.D. Vajra Albe *Barolo* Piedmonte, Italy 28

'17 Inglenook *Cabernet Sauvignon* Napa, CA 48

'10 Chateau Cos Labory Saint-Estephe, France 42

BEER

Kronenbourg 1664 | Blanc | Obernai, France 10

Allagash Brewing Co. | Allagash White | Portland, ME 9

Sloop Brewing | Juice Bomb IPA | Elizaville, NY 9

Fiddlehead Brewing Co. | Second Fiddle IPA | Shelburne, VT 11

Jack's Abby Brewing | Shipping Out of Boston | Framingham, MA 10

Provincetown Brewing Co. | Bearded Mistress IPA | Ptown MA 11

Clausthaler | Dry Hopped N/A | Germany 8

Athletic Brewing Co. | Free Wave Hazy IPA N/A | Stratford, CT 8

GENERAL MANAGER | Kasey Mann

WINE DIRECTOR | Nick Daddona CULINARY DIRECTOR | Corey Carter