



WELCOME BACK! THANK YOU FOR JOINING US.
WE APPRECIATE YOUR PATIENCE AS WE ADAPT
TO THE NEW STANDARDS OF SERVICE.

SCAN THE QR CODE FOR A DIGITAL MENU
THERE IS A 6 PERSON LIMIT PER TABLE, AND
CONGREGATING IS NOT ALLOWED.

YOU MUST WEAR A MASK UNLESS YOU ARE SEATED
AT YOUR TABLE.

WATER SERVICE

FOR HEALTH & SAFETY, WE'RE ONLY OFFERING
BOTTLED WATER

| | |
|----------------------|----------------------|
| AQUA PANNA | PELLEGRINO |
| 500ML \$3 - 1 LT \$6 | 500ML \$3 - 1 LT \$6 |

POPOVERS

Small Basket 5
Large Basket 8

STARTERS

Jumbo Shrimp Cocktail 4ea
Sesame Steak Tartare* Scallion Pancakes | Cucumber 17
Tuna Ceviche Citrus | Leche de Tigre | Togarashi | Tortilla Chips 19
Oxtail Croquettes Corn & Mushroom Salad | Red Pepper Mostarda 13
Crab Cakes Bacon Crumble | Tomato | Avocado Purée | Remoulade 19

SALADS

Equatorial Iceberg Blue Cheese | Bacon | Finé Herbs | Walnuts 14
Burrata & Arugula Summer Veggies | Niçoise Olives | Oregano Vinaigrette 16
Add Grilled Chicken 11 Add 3 Seared Shrimp 12

TOP CHOPS & STEAKS

14 oz Prime N.Y. Strip* 47
14 oz Bone-In Filet Mignon* 63
14 oz Prime Rib Eye Steak* 49
20 oz Chateaubriand* 99
Add Sauce - Boston Chops House | Bearnaise | Peppercorn 3

TUESDAY AUGUST 18TH - FRIDAY AUGUST 28TH



Four Local Oysters Classic Accompaniments
Caesar Salad Crispy Parmesan | White Anchovies
French Onion Soup Spanish Onions | Comte | Beef Broth
Bucatini Bolognese
Beef | Veal | Pancetta | Creamy Tomato Sauce | Herbs
8oz Cast-Iron Seared Filet Mignon* (\$19 Supplement)
Generous Frites, Baby Arugula Salad, Choice of Sauce
8oz Grilled Hanger Steak*
Generous Frites, Baby Arugula Salad, Choice of Sauce
Spicy Seared Shrimp
Sweet Corn, Potato & Bacon Lardon Succotash | Pesto
Thai Beef Salad*
5oz Skirt Steak | Watermelon & Herb Salad | Vermicelli | Peanuts
Add Roasted Bone Marrow - 5 | Add Grilled 1/2 Lobster - 24
Sticky Toffee Pudding
Butterscotch Sauce, Fig Crumble, Rum Raisin Ice Cream
Classic Creme Brulee

ENTREES

8oz Choice Filet Mignon* 45
Goat Cheese Croquettes | Asparagus | Wild Mushrooms | Béarnaise
8oz Roasted Club Eye N.Y. Strip* 31
Generous Frites, Baby Arugula Salad, Choice of Sauce
8oz Sesame Crusted Tuna Steak* 35
Soba Noodles | Smashed Cucumber & Tomato Salad | Lime
Chicken Under A Brick 29
Eggplant Rollatini | Spiced Broccoli | Pine-Nut Pesto
Pesto Ricotta Cavatelli 23
Pine Nut | Basil | Tomato | Parmesan

SIDES

Patatas Bravas with Spicy Tomato Aioli 10
Sour Cream & Horseradish Mashed Potato 9
Eggplant Rollatini with Tomato & Mozzarella 12
Pork Belly Mac & Cheese 13
Spicy Broccoli 11
Grilled Asparagus 12
Street Corn Off The Cob 12
Lobster Gnocchi with Corn & Basil 29

Our 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

Red & Blonde Sangria
Rum, Lillet, Vin Rouge, Citrus, Soda 13

Milano Spritz
Bubbles, Aperol, Amaro, Lemon, Orange 13

Negroni Bianco
Gin, Suze, Dry Vermouth 14

Fire & Ice
Spicy Tequila, Dry Curaçao, Strawberry Cube, Citrus 13

Chops Manhattan
Old-School Manhattan, Chops' 5-Spice Bitters 14

BEER

Cisco Sankaty Light | Light Lager | 12 oz | Nantucket, MA 7

Castle Island Brewing Company Keeper | IPA | 16 oz | Norwood, MA 11

Allagash White | Belgian-Style Wheat | 12 oz | Portland, ME 10

North Coast Brewing | Scrimshaw | Pilsner | 12 oz | Fort Bragg, CA 8

Provincetown Brewing Company | Golden Hook Ale | Provincetown, MA 7

Left Hand | Milk Stout | 12 oz | Longmont, CO 10

Aval Normandy | Cider | 11 oz | Brittany, FR 12

WBTG

BUBBLES

Domaine Carrel *Cremant de Savoie Brut* France 15
Lanson *Pink Label - Brut Rosé* Champagne France 26

WHITE

'19 Ca'Stele *Latisana Pinot Grigio* Friuli, Italy 11
'19 Tablelands *Sauvignon Blanc* Marlborough, New Zealand 14
'18 Bonneterie *La Craie Vouvray* Loire Valley, France 12
'18 Pazo de Galego *Albariño* Rias Baixas, Spain 15
'15 Howard Park *Miamup Chardonnay* Margaret River, Australia 18

ROSÉ

'18 Château Gassier *l'Esprit Rosé* Provence, France '18 14
Bravium *Pinot Noir Rosé* Anderson Valley, California 12

RED

'18 Burgaud *Lantignié Beaujolais* Burgundy, France 14
'18 Domaine La Ligière *Sud Absolu* Cotes Du Rhone, France 13
'18 Alamos *Malbec* Mendoza, Argentina 15
'19 Castano *Hécula Monastrell* Yecla, Spain 12
'17 Leviathan *Cabernet Blend* Northern California 19

BEVERAGE DIRECTOR | Nick Daddona EXECUTIVE CHEF | Ney Rodriguez

CHOPS WINE BAR

CHAMPAGNE CAMPAIGN BTB

Lacourte-Godbillon *Brut 1er Cru Écueil* 65
Eric Rodez *Blanc de Noirs Grand Cru Ambonnay* 98
Laurent Perrier *Cuvée Extra* 85
2006 Dom Pérignon *Brut* 275
Krug *Grand Cuvée* 285

WINE BAR LIMITED BTG

2014 Alpha Omega *Chardonnay* Napa Valley, California 19 / 73
2013 Maggie Hawk *Jolie - Pinot Noir* Anderson Valley, California 26 / 99
2016 Favia *Carbone - Cabernet Blend* Napa Valley, California 29 / 110

SCAN FOR FULL
WINE LIST

