

## STARTERS

### POPOVERS with Whipped Salted Butter

Small Basket 5    Large Basket 8

### RAW

Oysters*	3.5 ea
Jumbo Shrimp Cocktail	4 ea
Tuna Tartare*	22
<small>Avocado Mousse   Cucumber   Sesame   Togarashi Tortilla Chips</small>	
Fresh Seafood Plateau*	99
<small>12 Oysters   6 Jumbo Shrimp   1/2 Lobster   Tuna Tartare</small>	

### TOSSED

Equatorial Iceberg	17
<small>Blue Cheese   Bacon   Finé Herbs   Walnuts</small>	
Mixed Greens Salad with Burrata	22
<small>Black Quinoa   Asparagus   Radish   Sunflower Seeds   Balsamic</small>	
Caesar*	16
<small>Romaine   Provolone Cheese   White Anchovies   Crouton</small>	

Add 3 Seared Shrimp 12

### HOT

French Onion Soup	19
<small>Spanish Onions   Comte   Beef Broth</small>	
Oxtail Croquettes	18
<small>Pickled Corn &amp; Mushroom Salad   Red Pepper Mostarda</small>	
Crab Cakes	22
<small>Bacon Crumble   Tomato   Avocado Puree   Old Bay Remoulade</small>	

## TOP CHOPS & STEAKS

14 oz Prime N.Y. Strip*	54
14 oz Prime Rib Eye Steak*	56
14 oz Bone-In Filet Mignon*	67
18 oz Dry-Aged Bone-In N.Y. Strip*	79
20 oz Prime Chateaubriand*	99

## THANKSGIVING DINNER

### Roasted Misty Knolls Turkey

Stuffing | Cranberry Sauce | Green Bean Casserole | Sweet Potato Mash | Gravy 49



### Family Style Sides

Spiced Cranberry Sauce	8
Cornbread Sausage Stuffing	12
Roasted Sweet Potato Purée	10
Green Bean Casserole	11



### Sauces

BOSTON CHOPS HOUSE | BÉARNAISE | PEPPERCORN | HORSERADISH CREAM

## SIDES

Patatas Bravas with Spicy Tomato Aioli	14
Sour Cream & Horseradish Mashed Potato	12
Eggplant Rollatini with Tomato & Mozzarella	13
Pork Belly Mac & Cheese	16
Spicy Broccoli	15
Grilled Asparagus	16
Sauteed Garlic Pea Greens	16
Brussels Sprouts with Bacon Lardons	16
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.



## ENTREES

8oz Choice Filet Mignon*	54
<small>Asparagus   Wild Mushrooms   Horseradish Mashed   Béarnaise</small>	
8 oz Peppered Tuna Loin*	44
<small>Asparagus   Quinoa   Beets</small>	
Pan Seared Chilean Sea Bass	45
<small>Warm Soba Noodles   Sesame Carrot Salad   Cilantro</small>	
Pappardelle Bolognese	25
<small>Beef   Veal   Pancetta   Creamy Tomato Sauce   Herbs</small>	
Cauliflower Parmesan	29
<small>Linguini   Tomato Sauce   Basil   Garlic Crumble</small>	

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.

Before Placing Your Order, Please Inform Us of Any Food Allergies.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

## COCKTAILS

### Chops Manhattan

Old-School Manhattan, Chops 5-Spice Bitters 15

### Fresco Picante

Jalapeno Infused Tequila, Watermelon, Lime, Aperol 17

### Kentucky Bee

Bourbon, Lemon Myrtle, Honey, Angostura Bitters 17

### Negroni in Maine

Gin, Dolin Vermouth, Campari, Wild Blueberry Rock 16

### Orange Julius

Spiced Rum, Dry Curacao, Amaretto, Orange, Cream 17

### Lady Marconi

Vodka, Lambrusco, Fresh Lemon, Peychaud Bitters 16

## CIDER & BEER

Aval | Dry Sparkling Cider | 11.2 oz | Brittany, FR 8

Zero Gravity | Green State Light Pilsner | 12 oz | Burlington, VT 7

P-Town Brewing Co. | Golden Hook Ale | 12oz | P-Town, MA 9

P-Town Brewing Co. | Bearded Mistress | 16 oz | Framingham MA 11

Weihenstephaner | Hefeweissen | 12 oz | Bavaria, Germany 8

Lord Hobo | Boomsauce Double IPA | 16 oz | Woburn, MA 11

Huyghe Brewery | Delirium Tremens Strong Ale | 11.2oz | Belgium 13

Mighty Squirrel | Velvet Moon | Mocha Stout | 16 oz | Waltham, MA 11

## WINES BY THE GLASS

### SPARKLING

Laurent Perrier *La Cuvee Brut* Champagne, France 19

Guerrieri Rizzardi *Prosecco Supumante* Veneto, Italy 13

Ultraviolet *Sparkling Rosé* Mendocino & Napa Valley 15

Cantina della Volta *Lambrusco - Metodo Classico* Lombardy, Italy 13

### WHITE

'19 Quinta Fonte do Ouro *Arinto Blend* Dão, Portugal 12

'19 Jules Taylor *Sauvignon Blanc* Marlborough, New Zealand 14

'18 Roland Lavantureaux *Chablis* Burgundy, France 19

'19 Husch Family *Estate Chardonnay* Mendocino, California 15

'14 Bien Nacido *Estate Chardonnay* Santa Maria Valley, California 26

### ROSÉ

'20 Peyrassol *La Croix-Rosé de Méditerranée* Provence, France 13

'19 Domaine Philippe Vandelle *Poulsard* Côtes de Jura, France 14

### RED

'15 Holloran *Pinot Noir* Dundee Hills, Oregon 20

'19 Zestos *Old Vine Garnacha* Vinos de Madrid, Spain 12

'20 La Linda *Malbec* Mendoza, Argentina 12

'18 Château Les Martins *Blaye* Côtes de Bordeaux, France 14

'19 Ring Bolt *Cabernet Sauvignon* Margaret River, Australia 15

'18 Val di Suga *Rosso di Montalcino* Tuscany, Italy 18

'16 Cain *Cain Cuvée NV16 - Cabernet Blend* Napa Valley 22

### RED HALF BOTTLES

3040 Hirsch San Andrea *Pinot Noir* Sonoma Coast-2016 65

3104 Isole e Olen *Estate* Chianti Classico-2018 38

3120 Vina Alberdi *Reserva* Rioja-2014 32

3115 Cantemerle *5ème* Médoc Bordeaux-2015 68

3105 Croizet-Bages *5ème* Pauillac Bordeaux-2016 84

3051 Lillian Ladouys *St. Estèphe* Bordeaux-2017 45

3046 Sirene de Giscours *Margaux* Bordeaux-2016 55

3095 Enchanteur Vray *Croix de Gay* Pomerol-2016 75

3100 Long Meadow Ranch *Estate* Napa Valley-2016 55

3090 Frog's Leap *Estate Cabernet* Rutherford-2018 65

3110 Frog's Leap Zinfandel Napa Valley-2019 39

GENERAL MANAGER | Kasey Mann

BEVERAGE DIRECTOR | Nick Daddona EXECUTIVE CHEF | Ney Rodriguez

FULL WINE LIST AVAILABLE