

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
Tuna Tartare*	23
<small>Avocado Mousse Cucumber Sesame Togarashi Tortilla Chips</small>	
Striped Bass Ceviche*	18
<small>Cucumber Jalapeno Red Bell Pepper Leche de Tigre</small>	
Fresh Seafood Plateau*	115
<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 Grilled Chicken 13	Add 3 Seared Shrimp 15

HOT

French Onion Soup	19
<small>Spanish Onions Comte Beef Broth</small>	
Oxtail Croquettes	18
<small>Pickled Corn & Mushroom Salad Red Pepper Mostarda</small>	
Thai Chili & Sweet Soy Calamari	21
<small>Mango Green Papaya Thai Basil Cashew Crumble</small>	
Crab Cakes	22
<small>Bacon Crumble Tomato Avocado Puree Old Bay Remoulade</small>	

TOP CHOPS & STEAKS

14 oz Prime N.Y. Strip*	57
14 oz Prime Rib Eye Steak*	59
14 oz Bone-In Filet Mignon*	69
20 oz Prime Chateaubriand*	115

THANKSGIVING DINNER

Roasted Misty Knolls Turkey

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

Family Style Sides

Spiced Cranberry Sauce	9
Cornbread Sausage Stuffing	15
Roasted Sweet Potato Purée	14
Green Bean Casserole	14



Sauces

BOSTON CHOPS HOUSE | BÉARNAISE | PEPPERCORN | HORSERADISH CREAM

SIDES

Patatas Bravas with Spicy Tomato Aioli	14
Sour Cream & Horseradish Mashed Potato	14
Eggplant Rollatini with Tomato & Mozzarella	14
Pork Belly Mac & Cheese	17
Spicy Broccoli	16
Grilled Asparagus	16
Sauteed Garlic Pea Greens	17
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*	59
<small>Asparagus Wild Mushrooms Horseradish Mashed Béarnaise</small>	
8 oz Peppered Tuna Loin*	45
<small>Asparagus Quinoa Beets</small>	
Pan Seared Chilean Sea Bass	47
<small>Warm Soba Noodles Sesame Carrot Salad Cilantro</small>	
Pappardelle Bolognese	27
<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.