



DINE OUT BOSTON

SUNDAY AUGUST 6TH - FRIDAY AUGUST 11TH
SUNDAY AUGUST 13TH - FRIDAY AUGUST 18TH



FIRST

FOUR LOCAL OYSTERS, CLASSIC ACCOMPANIMENTS

OR

CAESAR SALAD, ROMAINE, CRISPY KALE, PARMESAN TUILE

OR

CHOPPED ICEBERG, BLUE CHEESE, CHERRY TOMATO, BACON LARDONS

OR

WAGYU DUMPLINGS, GINGER LEMONGRASS BROTH, MICRO CILANTRO, SESAME OIL

ENTREE

GRILLED 8OZ HANGER STEAK

OR

GRILLED 8OZ BAVETTE

OR

CAST IRON SEARED 8OZ NEW YORK STRIP

OR

PAN SEARED ATLANTIC SALMON WITH LEMON BUERRE BLANC

OR

CAST IRON SEARED 8OZ FILET MIGNON (\$15 SUPPLEMENT)

ALL ENTREES SERVED WITH GENEROUS FRITES & ARUGULA SALAD

STEAKS RECEIVE A CHOICE OF ONE SAUCE

BOSTON CHOPS HOUSE | BÉARNAISE | PEPPERCORN | BORDELAISE | HORSERADISH CREAM

ADDITIONS

ROASTED BONE MARROW ~ \$9

3 SEARED SHRIMP ~ \$18

CRAB CAKE ~ \$24

TRUFFLE BUTTER ~ \$12

SIDES

MASHED POTATOES ~ \$14

PORK BELLY MAC & CHEESE ~ \$19

SPICY BROCCOLI ~ \$16

GRILLED ASPARAGUS ~ \$16

BRUSSELS WITH BACON ~ \$16

DESSERT

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, FIG CRUMB, RUM RAISIN

OR

CHERRY PISTACHIO CAKE, ALMOND SPONGE, PISTACHIO CREAM, CHERRY GELEE