

## STARTERS

**POPOVERS** with Whipped Salted Butter  
 Small Basket 6    Large Basket 9

### RAW

Oysters\* 4 ea / 12 for 42  
 Jumbo Shrimp Cocktail 6 ea / 6 for 32  
 Steak Tartare\* 23  
 Grilled Bread | Cornichon | Pickled Pearl Onion & Herb Salad  
 Tuna Tartare\* 23  
 Avocado Mousse | Cucumber | Sesame | Togarashi Tortilla Chips  
 Fresh Seafood Plateau\* 115  
 16 Oysters | 10 Jumbo Shrimp | Tuna Tartare

### TOSSED

Equatorial Iceberg 19  
 Blue Cheese | Bacon | Finé Herbs | Walnuts  
 Mixed Greens Salad 18  
 Pear | Candied Walnuts | Cherries | Balsamic Vinaigrette  
 Caesar 18  
 Romaine | Crispy Kale | Parmesan Tuile

### HOT

French Onion Soup 19  
 Spanish Onions | Comte | Beef Broth  
 Thai Chili & Sweet Soy Calamari 21  
 Mango | Green Papaya | Thai Basil | Cashew Crumble  
 Jumbo Lump Crab Cake 24/48  
 Avocado Mousse | Kumato Tomato | Mache | Old Bay Remoulade  
 Wagyu Dumplings 26  
 Ginger Lemongrass Broth | Micro Cilantro | Sesame Oil  
 Roasted Bone Marrow 19  
 Balsamic Onion Jam | Garlic Butter | Gremolata | Grilled Bread

## TOP CHOPS & STEAKS

8 oz Filet Mignon\* 54  
 8 oz Snake River Rib Eye Cap\* 82  
 14 oz Prime NY Strip\* 61  
 14 oz Prime Rib Eye\* 69  
 14 oz Bone-In Filet Mignon 69  
 18 oz Prime Bone-In Rib Eye\* 79  
 Confit Garlic | Herb Sachet | Seen on the Cover of Food & Wine Magazine  
 22 oz Rack of Lamb\* 74  
 24 oz Porterhouse\* 76  
 30 oz Long-Bone Rib Eye\* 139  
 Japanese A5 Wagyu\*  
 4oz \$75 | 6oz \$105 | 8oz \$135  
 2oz increments \$30

### ADDITIONS

Roasted Bone Marrow 9  
 Port Wine Butter 12  
 Truffle Butter 12

### SAUCE 5

Boston Chops House | Béarnaise  
 Peppercorn | Bordelaise  
 Horseradish Cream

## ENTREES

Pan Seared Chilean Sea Bass 51  
 Warm Soba Noodles | Sesame Carrot Salad | Cilantro  
 Chicken Under A Brick 41  
 Mushroom Risotto | Sautéed Spinach | Red Wine Jus | Parmesan  
 Pappardelle Bolognese 33  
 Beef | Veal | Pancetta | Creamy Tomato Sauce | Herbs

### 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



## VALENTINE'S DAY 2023

### SIDES

Patatas Bravas with Sofrito 14  
 Mashed Potatoes 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.

OUR STEAKS DON'T NEED A FILTER.

FOLLOW@BOSTONCHOPS

\*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

### IN THE POM OF MY HAND

Chile Tequila, Lime, Pomegranate Cube

### ME THYME

Vodka, Citrus Chamomile, Lemon, Thyme

### CHOPS MANHATTAN

Our Signature 5 Spice Bitters

### THE LAST WORD

Keep it Classic- Gin, Green Chartreuse, Luxardo

### WHOSE CIDER YOU ON?

Bourbon, Lemon, Apple Cider, Wormwood Bitters

### LA VIE EN ROSÉ

Raspberry Vodka, Rosé, Lemon-Sangria Style

### CLARA'S COCKTAIL

Rum | Mint | Blood Orange | Cranberry

## ZERO-PROOF 15

### MERRY MULE

Seedlip Grove NA, Lime, Pomegranate, Ginger Beer

### ICE, ICE, BERRY

Blueberry Simple, Lemon, Tonic, Mint

## WINES BY THE GLASS

### SPARKLING

Eric Maître *Brut Tradition* Champagne France 24

Bisot *Jeio Prosecco* Veneto, Italy 14

Pierre Sparr *Crémant Brut Rosé* Alsace, France 16

### WHITE

'20 Domaine de l'Olivier *Muscadet-Sèvre-et-Maine* Loire, France 12

'21 Seehoff *Morstein-Kabinett Riesling* Rheinhessen, Germany 13

'21 Esk Valley *Sauvignon Blanc* Hawkes Bay, New Zealand 14

'19 Royal Tokaji *Dry Furmint* Tokaji, Hungary 15

'20 Lindquist *Bien Nacido Chardonnay* Santa Maria Valley, CA 16

'21 Domaine de Pierreclos *Château Mâcon-Pierreclos* Burgundy 21

### ROSÉ

'21 G.D. Vajra *Rosabella Rosata* Piedmont, Italy 14

### RED

'18 Creta *Roble Tempranillo* Ribera del Duero, Spain 14

'19 Domaine Colene Clemens *Dopp Creek Pinot Noir* Willamette, OR 22

'19 Fattoria La Rivolta *Vigneti di Bruma Aglianico* Campania, Italy 13

'19 Negra Lorenzo *Langhe Nebbiolo* Piedmont, Italy 16

'18 Bodega Weinert *Carrascal Malbec* Mendoza, Argentina 16

'20 Prelius *Cabernet Sauvignon - Maremma* Tuscany, Italy 15

'18 Château Siurac *Plaisir - Lalande de Pomerol* Bordeaux, France 18

'19 Leviathan *Cabernet Sauvignon Blend* California 24

N.V. Opus One *Overture Cabernet Sauvignon Blend* Napa Valley 80

### 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

Left Hand Brewing Co. | Milk Stout | Longmont, CO 11

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