



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
OXTAIL CROQUETTES, RED PEPPER MOSTARDA

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