

## 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
Togarashi Wonton   Avocado   Sesame Vinaigrette   Cilantro	
Crab Legs (1/2 lb)	65
Hot with Garlic Butter or Chilled	
Half Lobster	25
Hot with Garlic Butter or Chilled	
Custom Seafood Plateau*	MKT

### TOSSED

Iceberg Wedge	17
Blue Cheese   Cherry Tomato   Bacon Lardons	
Harvest Salad	17
Pear   Apple   Cherry   Bacon   Goat Cheese   Apple Cider Vinaigrette	
Caesar*	17
Romaine   Crispy Kale   Parmesan Tuile	

### HOT

French Onion Soup	19
Spanish Onions   Comte   Beef Broth	
Oxtail Croquettes	20
Red Pepper Mostarda	
Thai Chili & Sweet Soy Calamari	21
Mango   Green Papaya   Thai Basil   Cashew Crumble	
Roasted Bone Marrow	19
Balsamic Onion Jam   Garlic Butter   Gremolata   Grilled Bread	
Jumbo Lump Crab Cake	24
Old Bay Remoulade   Micro Greens Salad	

## TOP CHOPS & STEAKS

14 oz Prime N.Y. Strip*	59
14 oz Prime Rib Eye Steak*	59
14 oz Bone-In Filet Mignon*	69
18oz Prime Bone-In Rib Eye*	79
Confit Garlic, Herb Sachet, Seen on the Cover of Food & Wine Magazine	
20 oz Prime Chateaubriand*	119

## THANKSGIVING DINNER

### Herb Roasted Turkey

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

### Family Style Sides

Spiced Cranberry Sauce	9
Brioche Stuffing	16
Roasted Sweet Potato Purée	14
Green Bean Casserole	16



Sauces \$4

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

## SIDES

Au Gratin Potatoes with Asiago & Gruyere	16
Mashed Potatoes	14
Pork Belly Mac & Cheese	19
Spicy Broccoli	16
Grilled Asparagus	16
Sauteed Spinach	14
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*	62
Asparagus   Mushrooms   Goat Cheese Potato Croquettes   Béarnaise	
Spiced Ahi Tuna*	45
Black Lentils   Roasted Carrots   Whole Grain Mustard Sauce	
Braised Short Rib	52
Mushrooms   Mashed Potato   Glazed Carrots   Cippolini Onion   Jus	
Pappardelle Bolognese	29
Beef   Veal   Pancetta   Creamy Tomato Sauce   Herbs	
Cauliflower Parmesan	29
Linguini   Tomato Sauce   Basil   Garlic Crumble	

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.