



PLEASE SCAN THE QR CODE FOR A DIGITAL MENU

THERE IS A 6 PERSON LIMIT PER TABLE, AND CONGREGATING IS NOT ALLOWED.

YOU MUST WEAR A MASK UNLESS YOU ARE SEATED AT YOUR TABLE.

**WATERSERVICE**

FOR HEALTH & SAFETY, WE'RE ONLY OFFERING BOTTLED WATER

AQUA PANNA 500ML \$3 - 1 LT \$6      PELLEGRINO 500ML \$3 - 1 LT \$6

**RAW BAR**

- Jumbo Shrimp Cocktail 4ea
- Island Creek Oysters 3.5ea
- Tuna Tartare 19  
Avocado Mousse | Cucumber | Sesame | Togarashi Tortilla Chips
- Le Plateau - 12 Oysters | 6 Shrimp | 1/2 Lobster | Tuna Tartare 99

**SALADS**

- Equatorial Iceberg Blue Cheese | Bacon | Finé Herbs | Walnuts 14
- Caesar Romaine | Provolone Cheese | White Anchovies | Lemon | Crouton 13
- Waldorf Kale Heirloom Apples & Beets | Grapes | Celery | Pepitas 11
- Add Grilled Chicken 11    Add 3 Seared Shrimp 12

**POPOVERS**

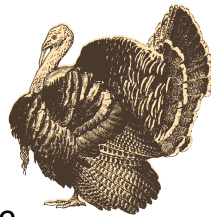
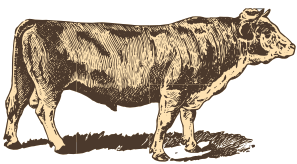
- Small Basket 5
- Large Basket 8

**STARTERS**

- Truffled Steak Tartare\* 17  
Grilled Bread | Cornichon | Pickled Pearl Onion & Herb Salad
- French Onion Soup 13  
Spanish Onions | Comte | Beef Broth
- Oxtail Croquettes 13  
Pickled Corn & Mushroom Salad | Red Pepper Mostarda
- Crab Cakes 19  
Bacon Crumble | Tomato | Avocado Purée | Remoulade

**THANKSGIVING DINNER**

Roasted Misty Knolls Turkey  
Stuffing | Cranberry Sauce | Green Bean Casserole  
Sweet Potato Mash | Gravy 49



**Family Style Sides**

- Spiced Cranberry Sauce 7
- Herb Brioche Stuffing 10
- Roasted Sweet Potato Purée 8
- Green Bean Casserole 9

**TOP CHOPS & STEAKS**

- 14 oz Prime N.Y. Strip\* 47
- 14 oz Bone-In Filet Mignon\* 63
- 14 oz Prime Rib Eye Steak\* 49
- 20 oz Chateaubriand\* 99

Add 1/2 Grilled Lobster 27  
Add Sauce - Boston Chops House | Béarnaise | Peppercorn 3

**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

**ENTREES**

- 8oz Choice Filet Mignon\* 45  
Goat Cheese Croquettes | Asparagus | Wild Mushrooms | Béarnaise
- 14oz Double Cut Pork Chop 34  
Horseradish Mashed | Broccoli Rabe | Caramelized Onions | BBQ Sauce
- 8 oz Tuna Steak\* 35  
Butternut Squash | Quinoa | Bell Pepper | Beets | Wasabi
- Pan Seared Chilean Sea Bass 42  
Warm Soba Noodles | Sesame Carrot Salad | Cilantro
- Chicken Under A Brick 29  
Mushroom Risotto | Sautéed Pea Greens | Red Wine Jus | Parmesan
- Pappardelle Bolognese 23  
Beef | Veal | Pancetta | Creamy Tomato Sauce | Herbs
- Cauliflower Parmesan 27  
Linguini | Tomato Sauce | Basil | Garlic Crumble

**SIDES**

- Patatas Bravas with Spicy Tomato Aioli 10
- Sour Cream & Horseradish Mashed Potato 9
- Eggplant Rollatini with Tomato & Mozzarella 12
- Pork Belly Mac & Cheese 13
- Spicy Broccoli 11
- Grilled Asparagus 12
- Sautéed Garlic Pea Greens 14
- Pumpkin Risotto with Native Lobster 29
- Onion Rings with Chipotle Aioli 16

\*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.

# COCKTAILS

**Red & Blonde Sangria**  
Rum, Lillet, Vin Rouge, Citrus, Soda 13

**Milano Spritz**  
Bubbles, Aperol, Amaro, Lemon, Orange 13

**Negroni Bianco**  
Gin, Suze, Dry Vermouth 14

**Fire & Ice**  
Spicy Tequila, Dry Curaçao,  
Pear Ice-Cube, Citrus 13

**Chops Manhattan**  
Old-School Manhattan, Chops' 5-Spice Bitters 14

# BEER

Cisco Sankaty Light | Light Lager | 12 oz | Nantucket, MA 7

Bent Water | IPA | 12 oz | Lynn, MA 9

North Coast Brewing | Scrimshaw | Pilsner | 12 oz | Fort Bragg, CA 8

Von Trapp | Golden Lager | 12oz | Stowe, VT 7

Left Hand | Milk Stout | 12 oz | Longmont, CO 10

Aval Normandy | Cider | 11 oz | Brittany, FR 8

Sweet Water 420 | West Coast Style Extra Pale Ale | Atlanta, GA 5

Remain in Light | Hoppy Pilsner | 12 oz. | Cambridge, MA 6

# WBTG

## BUBBLES

'13 Schramsberg *Blanc de Blancs Brut* North Coast 15

Scarpetta *Timido - Brut Rosé* Veneto, Italy 14

## WHITE

'19 Ca'Stele *Latisana Pinot Grigio* Friuli, Italy 11

'19 Tablelands *Sauvignon Blanc* Marlborough, New Zealand 14

'18 Bonneterie *La Craie Vouvray* Loire Valley, France 12

'18 Pazo de Galego *Albariño* Rias Baixas, Spain 15

'15 Howard Park *Miamup Chardonnay* Margaret River, Australia 18

## ROSÉ

18 Domaine de Cagueloup *Mont Caume Rosé* Provence, France 13

## RED

'17 Neyers *Placida Vineyard Pinot Noir* Russian River Valley, Sonoma 17

'15 Gaillard *Terres de Mandrin Syrah* Northern Rhone, France 13

'17 Catena *Vista Flores Malbec* Mendoza, Argentina 15

'19 Castan *Hecula Monastrell* Yecla, Spain 12

'18 Prelius *Maremma Cabernet Sauvignon* Tuscany, Italy 14

'16 Buglioni *Valpolicella Ripasso Classico Superiore* Veneto, Italy 19

BEVERAGE DIRECTOR | Nick Daddona EXECUTIVE CHEF | Ney Rodriguez

# CHOPS WINE BAR

## CHAMPAGNE CAMPAIGN BTB

Lacourte-Godbillon Brut *1er Cru Écueil* 65

Eric Rodez *Blanc de Noirs Grand Cru* Ambonnay 98

Pol Roger *White Cap* 125

2006 Dom Pérignon *Brut* 275

Krug *Grand Cuvée* 285

## WINE BAR LIMITED BTG

2014 Flanagan *Russian River Valley Chardonnay* Sonoma (375ml) 26 / 49

2017 Togni *Tanbark Hill Estate Cabernet Sauvignon* Napa 29 / 110

SCAN FOR FULL  
WINE LIST

