

STARTERS

RAW

| | |
|---|-----------------------------------|
| Oysters* | 3 ea |
| Jumbo Shrimp Cocktail | 4 ea |
| Ceviche Taro Root Chips Latin Flavors* | 17 |
| 1/2 Local Snappy Lobster | 28 |
| Steak Tartare & Accompaniments* | 16 |
| Tuna Tartare Sesame Vinaigrette Avocado Mousse Tortilla Chips | 17 |
| King Crab Legs Hot w. Drawn Butter or Chilled w. Mayo & Citrus | 33 |
| Lump Crab Cocktail | 24 |
| Golden Osetra Caviar per Ounce | 129 |
| Fresh Seafood Plateau* | Grand 69 Royale 99 Luxury 249 |
| Oysters Jumbo Shrimp Ceviche Lobster Fresh Catch | |

TOSSED

| | |
|---|----|
| Equatorial Iceberg Blue Cheese Bacon Finé Herbs Walnuts | 14 |
| Kale & Quinoa Salad Pickled Beets Carrots Sunflower Seeds | 12 |
| Caesar Romaine Provolone Cheese White Anchovies Lemon Crouton | 12 |

HOT

| | |
|--|----|
| Fried Calamari Cherry Peppers Pickles Romesco Lemon Aioli | 15 |
| French Onion Soup Spanish Onions Comté Beef Broth | 13 |
| Seared Foie Gras Cranberry Apple Pecans | 27 |
| Mussels Celery Root Chowder Bacon Lardons Parsley Pistou Grilled Bread | 14 |
| Crab Cakes Bacon Crumble Tomato Avocado Purée Old Bay Remoulade | 19 |

RARELY CELEBRATED

| | |
|--|----|
| Roasted Bone Marrow Grilled Bread Bacon & Onion Jam | 11 |
| Crispy Oxtail Croquettes Red Pepper Mostarda | 12 |
| Chicken Fried Sweetbreads Onion Port Fig Glaze | 19 |
| Grilled Tongue Pickles Tarragon Vinaigrette | 11 |
| Braised Tripe Garbanzo Beans Sofrito Ragout | 8 |
| Machaca Braised Cheeks Tortilla Pickled Vegetables | 9 |
| Grilled Herb Marinated Heart* Bacon Mushroom Parsley | 10 |

TOP CHOPS & STEAKS

| | |
|--|-----|
| 14 oz Prime Rib Eye Steak* | 49 |
| 14 oz Prime N.Y. Strip* | 52 |
| 14 oz Bone-In Filet Mignon* | 57 |
| 18 oz <i>Food & Wine</i> Prime Bone-In Rib Eye* | 59 |
| As Featured On The Cover, With Confit Garlic & Herb Sachet | |
| 20 oz Prime Chateaubriand* | 99 |
| John Dewar's Butcher Cut* | MKT |

Add Bone Marrow 5, Foie Gras 22, Grilled Lobster 28, Sauce 3

Prime STEAK FRITES Choice

SELECT CUT & SAUCE

Generous Frites & Arugula Salad

PRIME GRILLED

| | |
|---------------------|----|
| 8 oz Hanger Steak* | 27 |
| 8 oz Wagyu Bavette* | 33 |
| 8 oz Skirt Steak* | 25 |

CHOICE ROASTED

| | |
|--------------------------|----|
| 8 oz Filet Mignon* | 39 |
| 8 oz Rib Eye Roll Steak* | 29 |
| 8 oz Club Eye NY Strip* | 31 |

BOSTON CHOPS HOUSE | BORDELAISE | BÉARNAISE | PEPPERCORN
BBQ | CREAMY HORSERADISH | CHIMICHURRI BUTTER
ADDITIONAL SAUCE 3

SIDES

| | |
|--|----|
| Poutine Style Twice Baked "Loaded" Potato | 12 |
| Herb Roasted Fingerling Potatoes & Lardons | 10 |
| Sour Cream & Horseradish Mashed Potato | 9 |
| Eggplant Rollatini, Tomato, Mozzarella | 12 |
| Pork Belly Mac & Cheese | 13 |
| Spicy Broccoli | 9 |
| Creamed Spinach Gratiné | 9 |
| Grilled Asparagus | 12 |
| Onion Rings with Spicy Aioli | 11 |
| Bacon Roasted Brussels Sprouts | 9 |
| Herb Roasted Mushrooms | 13 |

Our Temperature Guide

BLUE- Very Red, Cold Center
RARE- Red, Cool Center
MED RARE- Red, Warm Center
MEDIUM- Pink, Hot Center
MED WELL- Dull Pink, Hot Center
WELL- No Pink, Hot Center

*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.



ENTREES

CHOPS

| | |
|---|----|
| 10 oz Bone-In Tenderloin* | |
| Potato & Goat Cheese Croquettes Asparagus Béarnaise Mushrooms | 39 |
| 14 oz Braised Short Rib | |
| Sour Cream Mashed Glazed Carrots Mushrooms Cippolini Jus | 36 |
| 14 oz Double Cut Pork Chop* | |
| Carolina Dry Rub Braised Greens Corn Bread BC BBQ Glazed Apples | 29 |

OCEAN & OTHER

| | |
|---|----|
| Sesame Crusted Chilean Sea Bass | |
| Warm Soba Noodle Salad Miso Roasted Baby Carrots Pickled Jalapeño | 42 |
| Spice Crusted Ahi Tuna* | |
| Brussels Sprouts Farro Chorizo Pomegranate Lemon Aioli | 38 |
| Giannone Fried Chicken | |
| Mashed Potato Braised Greens Crispy Chicken Skin BBQ Chicken Jus | 23 |
| Pappardelle Bolognese | |
| Beef Veal Pancetta Creamy Tomato Sauce Herbs | 22 |
| Seared Cauliflower Steaks | |
| Kale Salad Calabrian Chili Whipped Feta Maitake Mushrooms Pine Nuts | 22 |

OUR STEAKS DON'T NEED A FILTER.

FOLLOW @BOSTONCHOPSDOWNTOWN

SIGNATURE SCRATCH

Red and Black

Aged Reserve Rum, Espresso, Amaro 16

High Plains Drifter

Reposado Tequila, Beet Shrub, Chili, Lime 14

Call Me in the Morning

Fig Infused Vodka, Ginger, Lemon, Mezcal 14

Dunhill

Gin, Fino Sherry, Dolin Dry Vermouth 13

Livorno

Gin, Blood Orange, Aperol, Rosemary 14

Boston Blockade

Rum, Madeira, Cinnamon, Lime 14

Tokyo Sour

Toki Whisky, Lemon, Red Wine Float 15

Bowler Hat

Barrel Reserve Bourbon, Sage, Grapefruit 15

CHOPS CLASSICS

Steakhouse Martini Service

Absolut Elyx, Dolin Vermouth, Oversized, Olives 23

Chops Manhattan

Old-School Manhattan, Chops' 5-spice Bitters 14

Old Cuban

Aged Rum, Lime, Mint, Bubbles 15

1794 Negroni

Rye, Campari, Carpano Antica Vermouth 14

#smashed

Bourbon, Basil, Maple, Strawberry 15

WBTG

BUBBLES

| | |
|---|----|
| Varichon & Clerc <i>Blanc de Blancs Brut</i> Savoie, France | 11 |
| Le Coulture <i>Prosecco Valdobbiadene</i> Veneto, Italy | 13 |
| Laurent Perrier <i>Cuvée Extra Brut</i> Champagne, France | 23 |
| Pierre Sparr <i>Rosé Cremant d'Alsace</i> France | 14 |

WHITE

| | |
|--|----|
| '17 Ca'Stele <i>Pinot Grigio</i> Friuli, Italy | 10 |
| '16 Mt. Beautiful <i>Sauvignon Blanc</i> North Canterbury, New Zealand | 13 |
| '17 Hermann J. Wiemer <i>Dry Riesling</i> Finger Lakes, New York | 12 |
| '17 Tornatore <i>Etna Bianco</i> Sicily, Italy | 15 |
| '17 Klinker Brick <i>Grenache Blanc</i> Lodi, California | 11 |
| '16 Domaine du Mont Épin <i>Mâcon-Péronne</i> Burgundy, France | 14 |
| '16 Frog's Leap <i>Chardonnay</i> Napa Valley, California | 18 |

ROSÉ

| | |
|---|----|
| '17 Domaine Cagueloup <i>Mont Gaume Rosé</i> Provence, France | 12 |
|---|----|

RED

| | |
|---|----|
| '16 Aplanta <i>Red Blend</i> Alentejo, Portugal | 11 |
| '17 Siduri <i>Pinot Noir</i> Willamette Valley, Oregon | 16 |
| '15 Jeanne Gaillard <i>Syrah</i> Northern Rhône, France | 12 |
| '16 Scarpetta <i>Barbera del Monferrato</i> Piedmont, Italy | 14 |
| '16 Diamandes <i>Perlita Malbec</i> Mendoza, Argentina | 12 |
| '15 Los Vascos <i>Cabernet Sauvignon-Grande Reserve</i> Chile | 13 |
| '16 Routestock <i>Route 29 Cabernet Sauvignon</i> Napa Valley, California | 18 |
| '15 Arcanum <i>Il Fauno-Super Tuscan Blend</i> Italy | 22 |
| '14 Miner <i>Emily's Cuvée Cabernet Sauvignon</i> Napa Valley, California | 29 |
| NV Opus One <i>Overture Red Blend</i> Napa Valley, California | 65 |

GENERAL MANAGER | Johna Willis EXECUTIVE CHEF | Adrienne Wright

BEER

| | |
|--|----|
| Jack's Abby Post Shift Pilsner 16 oz 4.7% Framingham, MA | 7 |
| Notch Session Pils Pale Lager 12 oz 4% Salem, MA | 7 |
| Cisco Sankaty Light Light Lager 12 oz 3.8% Nantucket, MA | 7 |
| Mystic Table Beer Saison 16 oz 4.3% Chelsea, MA | 12 |
| Allagash White Belgian-style Wheat 12 oz 5.2% Portland, ME | 10 |
| Castle Island Keeper IPA 16 oz 6.5% Norwood, MA | 11 |
| Exhibit 'A' Cat's Meow IPA 16 oz 6.5% Framingham, MA | 15 |
| Bent Water Brewing Thunder Funk IPA 12 oz 7.2% Lynn, MA | 9 |
| Exhibit 'A' Briefcase Porter 16 oz 5.4% Framingham, MA | 14 |
| Wolffer's No. 139 Dry Rose Cider 12 oz 6.9% Naples, NY | 12 |
| Angry Orchard Rose Hard Cider 12 oz 5.5% Walden, NY | 7 |

Clausthaler | Non-Alcoholic | 12oz | Germany 6

LUNCH OFFERINGS

| | | | |
|----------------------------|---|---------------------------------|---|
| Chops Blend Black Iced Tea | 4 | Fresh Lemonade | 5 |
| Hibiscus Berry Iced Tea | 5 | #refreshed Berry Basil Lemonade | 6 |

We serve complimentary house-filtered sparkling & flat water
San Pellegrino | Aqua Panna 6



SALADS

| | |
|---|----|
| Grilled Chicken Caesar | 13 |
| Romaine Provolone White Anchovies Lemon Crouton | |
| Equatorial Iceberg | 12 |
| Blue Cheese House Cured Bacon Finé Herbs Walnuts | |
| Chops Cobb | 14 |
| Tarragon Vinaigrette Grilled Chicken Hard-Boiled Egg Housemade Bacon Avocado Cheddar Tomato | |
| Killer Kale & Quinoa Salad | 10 |
| Oregano Vinaigrette Pickled Beets Carrots Cucumber Spiced Sunflower Seeds Chèvre Crostini | |
| Steak Frites Salad* | 19 |
| Grilled Skirt Steak Steak Fries Baby Arugula Cucumber Cherry Tomatoes Charred Onion Vinaigrette | |

ADDITIONS

| | |
|--------------------------|------|
| 6 oz. Prime Skirt Steak* | 15 |
| Grilled Chicken | 8 |
| Jumbo Shrimp Cocktail | 4 ea |

SANDWICHES AND SUCH

| | |
|--|----|
| Prime Reuben | 13 |
| Marble Rye Slaw Russian Dressing | |
| Lobster Roll "BLT" | MP |
| Butter-Toasted Roll Housemade Bacon Kumato Tomato Romaine | |
| Boston Chops 8oz Burger* | 16 |
| Crispy Onions Bacon Cheddar Special Sauce | |
| Homewrecker Hotdog | 12 |
| Prime Beef Pickled Cabbage Housemade Mustard Aioli Crispy Onions | |
| Fried Chicken Sandwich | 13 |
| Cucumber, Carrot & Sesame Slaw Pickles Spicy Aioli | |
| Grilled Chicken Sandwich | 13 |
| Avocado Bacon Jam Romaine Lettuce Pimenton Aioli | |
| Fried Fish Sandwich | 12 |
| Butter-Toasted Roll Tartar Sauce Romaine Lettuce | |
| Fish Tacos | 17 |
| Chipotle Aioli Red Cabbage Cilantro Rice & Beans | |
| Tuna Melt | 10 |
| Sourdough Toast Tomato Gruyère Pickled Red Onion | |
| Lobster Ravioli | 19 |
| Asparagus Pancetta Hollandaise | |
| Bucatini Bolognese | 15 |
| Beef Veal Pancetta Creamy Tomato Sauce Herbs | |

Add Fries | Chips | Tots 3

RAW

| | |
|--|------|
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| Jumbo Shrimp Cocktail | 4 ea |
| Ceviche Latin Flavors* | 17 |
| 1/2 Snappy Lobster | 28 |
| Tuna Tartare Avocado Mousse* | 16 |
| Steak Tartare Accompaniments* | 16 |

FULL DINNER MENU IS AVAILABLE

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★ 2 Course ★

POWER LUNCH

\$25

APPETIZER CHOICE

Tuscan Kale Soup

Italian Sausage | White Beans | Parmesan | Garlic Croutons

Soppresata & Squash Arancini

Smoked Marinara | Herb Salad

ENTREE CHOICE

Pan Roasted Cod

Coconut-Lemongrass Broth | Sesame Bok Choy | Pickled Jalapeño

Brown Butter Fettuccini

Roasted Acorn Squash | Native Cranberries | Brown Butter | Sage

Cuban Sandwich

Slow Roasted Pork | Manchego | Pickles | Coleslaw | Old Bay Fries

Cast Iron Roasted 6 oz Filet Mignon*

\$10 Supplement

Frites | Arugula Salad

Our Steaks Don't Need a Filter. Follow @bostonchops



PORT & DESSERT WINES

| | |
|---|-----|
| Banfi <i>Rosa Regale Brachetto d'Acqui</i> Piedmont, Italy, 187ml | 12 |
| Château Tirecul-La-Gravière <i>Les Pins Monbazillac</i> South-West France | 12 |
| Historic Series <i>Bual Madeira</i> Portugal | 14 |
| Ramos Pintos <i>10 Year Tawny Porto</i> Douro Valley Portugal | 11 |
| Kopke <i>20 Year Tawny Porto</i> Douro Valley, Portugal | 18 |
| 2003 Château Clos Haut-Peyraguey <i>1er Grand Cru Classé Sauternes</i> Bordeaux, France, 375ml | 75 |
| 2005 Château d'Yquem <i>Superior 1er Grand Cru Classé Sauternes</i> Bordeaux, France, 375ml | 600 |

SIPS

BOURBON & WHISKEY

| | |
|-----------------------|----|
| Basil Hayden's | 14 |
| Buffalo Trace | 11 |
| Bulleit | 14 |
| Crown Royal | 13 |
| Eagle Rare 10 Year | 12 |
| Four Roses | 10 |
| Jack Daniel's | 11 |
| Jameson | 13 |
| Knob Creek | 14 |
| Knob Creek Rye | 14 |
| Maker's Mark | 13 |
| Old Overholt Rye | 10 |
| Sazerac Rye | 10 |
| Seagrams VO | 10 |
| Whistle Pig Farms Rye | 16 |
| Woodford Reserve | 14 |

LIQUEURS & APERITIFS

| | |
|----------------------|----|
| Amaro Montenegro | 10 |
| Antica Carpano | 16 |
| Aperol | 10 |
| Bailey's Irish Cream | 12 |
| Benedictine | 12 |
| Campari | 10 |
| Drambuie | 10 |
| Fernet Branca | 10 |
| Grand Marnier | 14 |
| Green Chartreuse | 12 |
| Luxardo Amaretto | 12 |
| Pernod | 10 |
| Pimm's | 10 |
| Sambuca Romana | 12 |
| St. George Absinthe | 12 |
| Yellow Chartreuse | 14 |

SCOTCH

| | |
|----------------------|-----|
| Balvenie 14 Yr | 20 |
| Dewars | 11 |
| Glenfiddich 12 Yr | 16 |
| Glenlivet 12 Yr | 16 |
| Glenmorangie 10 Yr | 18 |
| Highland Park 12 Yr | 16 |
| Johnnie Walker Black | 14 |
| Johnnie Walker Blue | 48 |
| Lagavulin 16 Yr | 20 |
| Laphroaig 10 Yr | 16 |
| Macallan 12 Yr | 17 |
| Macallan 18 Yr | 39 |
| Macallan 25 Yr | 125 |
| Oban 14 Yr | 20 |
| Talisker 10 Yr | 16 |

COGNAC & BRANDY

| | |
|-----------------------|----|
| Belle de Brillet Pear | 10 |
| Daron Fine Calvados | 12 |
| Hennessy VS | 16 |
| Hennessy VSDP | 20 |
| Hennessy XO | 48 |
| Martell Cordon Bleu | 48 |
| Martell VS | 16 |
| Pierre Ferrand Amber | 14 |

ARMAGNAC

| | |
|------------|----|
| Cerbois XO | 22 |
|------------|----|

DESSERTS 12

Warm Chocolate Cake | Dark Chocolate Sauce | Black Peppercorn Ice Cream
 Black Forest Cake | Chocolate Sponge Cake | Kirsch Bavarian Cream | Cherry Sorbet
 Pineapple Gelée Cheesecake | Pineapple Chips | Graham Crumb | Lime Sorbet
 Classic Creme Brulée | Vanilla Bean
 Boston Cream Pops | Popovers | Vanilla Cream | Chocolate | Crumble
 Sticky Toffee Pudding | Butterscotch Sauce | Fig Crumb | Rum Raisin

Coffee 3.5 | Espresso 4 | Cappuccino 5 | Wild Crafted Tea 5

Executive Pastry Chef | Olivier Maillard



AFTERNOON SNACKS

POTATO BOMBS \$9

CHEDDAR | BACON | SCALLION | JALAPEÑO AIOLI

EQUATORIAL ICEBERG \$12

BLUE CHEESE | HOUSE CURED BACON | FINÉS HERBS | WALNUTS

HOMEWRECKER HOT DOG \$12

PRIME ALL-BEEF | PICKLED CABBAGE | HOUSEMADE MUSTARD
AIOLI | CRISPY ONIONS

GRILLED CHICKEN SANDWICH \$13

AVOCADO | BACON JAM | SPICY AIOLI | CHIPS

1 LB GRILLED CHEESE & TOMATO SOUP \$14

STEAK FRITES SALAD \$19

GRILLED SKIRT STEAK | STEAK FRITES | BABY ARUGULA
CHERRY TOMATOES | CHARRED ONION VINAIGRETTE

BOSTON CHOPS 8OZ BURGER \$16

"RADIUS ONIONS" | BACON | CHEDDAR | SPECIAL SAUCE | FRITES

8OZ FILET MIGNON \$39

FRITES | ARUGULA SALAD | CHOICE OF SAUCE

SIDE FRITES | TOTS \$5



LATE NIGHT MENU

POTATO BOMBS \$9

CHEDDAR | BACON | SCALLION | JALAPEÑO AIOLI

HOMEWRECKER HOT DOG \$12

PRIME ALL-BEEF | PICKLED CABBAGE | HOUSEMADE MUSTARD
AIOLI | CRISPY ONIONS

1 LB GRILLED CHEESE & TOMATO SOUP \$11

MINI ICEBERG WEDGE \$7

BLUE CHEESE | HOUSE CURED BACON | FINÉS HERBS | WALNUTS

STEAK FRITES SALAD \$19

GRILLED SKIRT STEAK | STEAK FRITES | BABY ARUGULA
CHERRY TOMATOES | CHARRED ONION VINAIGRETTE

BOSTON CHOPS 8OZ BURGER \$16

"RADIUS ONIONS" | BACON | CHEDDAR | SPECIAL SAUCE | FRIES

MAC AND CHEESE \$9

HOT WINGS \$9

HALF DOZEN | BLUE CHEESE | CELERY

SIDE FRIES | TOTS \$5