

STARTERS •

RAW

Oysters*	3 ea
Jumbo Shrimp Cocktail*	4 ea
Ceviche Taro Root Chips Latin Flavors*	18
1/2 Local Snappy Lobster	28
Steak Tartare & Accompaniments*	16
Tuna Tartare Avocado Mousse*	19

Fresh Seafood Plateau* Grand 79 | Royale 129
Oysters | Jumbo Shrimp | Ceviche | Lobster | Fresh Catch

TOSSED

Equatorial Iceberg Blue Cheese House Cured Bacon Finé Herbs Walnuts	14
Kale & Quinoa Salad Pickled Beets Carrots Sunflower Seeds Oregano Vinaigrette	13
Caesar* Romaine Provolone Cheese White Anchovies Lemon Crouton	13

HOT

Fried Calamari* Cherry Peppers Fried Pickles Romesco Lemon Aioli	15
French Onion Soup Spanish Onions Comte Beef Broth	13
Mussels* Calabrian Chili Tomato Broth Olive Tapenade Crostini	16
Crab Cakes Bacon Crumble Mâche Tomato Avocado Purée Old Bay Remoulade	19

RARELY CELEBRATED •

Roasted Bone Marrow Grilled Bread Bacon & Onion Jam	12
Crispy Oxtail Croquettes Red Pepper Mostarda	13
Chicken Fried Sweetbreads Onion Port Fig Glaze	19
Brined, Braised & Grilled Tongue Pickles Sauce Ravigote	11
Braised Tripe Garbanzo Beans Sofrito Ragout	8
Machaca Braised Cheeks Tortilla Lime 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, Grilled Lobster 28, Sauce 3	

★ Prime ★

STEAK FRITES •

— Choice —

SELECT CUT & SAUCE

Generous Frites & Arugula Salad

PRIME GRILLED

8 oz Hanger Steak*	29
8 oz Wagyu Bavette*	36
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	13
Herb Roasted Fingerling Potatoes & Lardons	10
Sour Cream & Horseradish Mashed Potato	9
Eggplant Rollatini, Tomato, Mozzarella	12
Pork Belly Mac & Cheese	13
Spicy Broccoli	11
Creamed Spinach Gratiné	9
Grilled Asparagus	12
Onion Rings with Spicy Aioli	11
Bacon Roasted Brussels Sprouts	11
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 Croquette | 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 34

OCEAN & OTHER

Sesame Crusted Chilean Sea Bass

Warm Soba Noodle Salad | Miso Baby Carrots | Pickled Jalapeños 42

Spice Crusted Ahi Tuna

Brussels Sprouts | Farro | Chorizo | Navel Orange | Lemon Aioli 39

Giannone Fried Chicken

Mashed Potato | Braised Greens | Crispy Chicken Skin | BBQ Chicken Jus 26

Pappardelle Bolognese

Beef | Veal | Pancetta | Creamy Tomato Sauce | Herbs 23

Ricotta Cavatelli

Squash | Brussels Sprouts | Wild Mushrooms | 2-Hour Egg | Parmesan 23

OUR STEAKS DON'T NEED A FILTER.

FOLLOW @BOSTONCHOPS

SIGNATURE SCRATCH

Crane-Berry Julep

Gin, Lustau Sherry, Cranberry, Lime, Mint 14

Hunting Rabbits

Rum, Carrot Shrub, Lemon 13

Antony & Cleopatra

Vodka, Hibiscus, Lemon, Bubbles 14

Piña con Chile

Jalapeño-Infused Tequila, Pineapple, Lime 14

Cider & Wine Sangria

Local Cider, Rum, Vino Tinto, Lemon, Orange 13

Applecore

Apple Brandy, Antica Vermouth, Lemon 16

Etna Ristretto

Espresso, Vodka, Amaro dell'Etna, Ristretto 13

CHOPS CLASSICS

Steakhouse Martini Service

Stoli Elit, Vermouth, Oversized, Olives 23

Chops Manhattan

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

Paper Plane

Bourbon, Aperol, Amaro Nonino, Lemon 15

Negroni Bianco

Gin, Suze, Dry Vermouth 14

#smashed

Rye, Basil, Strawberry, Maple, Lemon 14

Straws available on request #skipthewstraw

WB TG

BUBBLES

Valdo <i>Uno - Prosecco Blend</i> Veneto, Italy	11
Domaine Eugène Carrel <i>Crémant de Savoie</i> Brut, France	15
Laurent Perrier <i>Cuvée Extra Brut</i> Champagne, France	23
Pierre Sparr <i>Rosé Crémant d'Alsace</i> France	14

WHITE

'18 Ca'Stele <i>Latisana Pinot Grigio</i> Friuli, Italy	10
'17 Kees-Kieran <i>Halbtrocken Riesling</i> Mosel, Germany	11
'18 Tablelands <i>Sauvignon Blanc</i> Marlborough, New Zealand	14
'18 De Wetshof <i>Limestone Chardonnay</i> Robertson, South Africa	13
'18 Pazo de Galego <i>Albariño</i> Rias Baixas, Spain	15
'18 Ridge <i>Adelaida Grenache Blanc</i> Paso Robles, California	17
'17 Truchard <i>Carneros Chardonnay</i> Napa Valley, California	18

ROSÉ

'17 Domaine Cagueloup <i>Mont Gaume Rosé</i> Provence, France	12
'18 Bravium <i>Pinot Noir Rosé</i> Anderson Valley, California	14

RED

'18 Jean-Marc Burgaud <i>Lantignié</i> Beaujolais-Village	13
'16 Van Duzer Estate <i>Pinot Noir</i> Willamette Valley	18
'17 Domaine La Ligière <i>Sud Absolu</i> Côtes-du-Rhône, France	12
'15 Castano <i>Hécule Monastrell</i> Yecla, Spain	11
'18 Prelus <i>Cabernet Sauvignon</i> Tuscany, Italy	13
'14 Diego Conterno <i>Barolo</i> Piedmont, Italy	26
'16 Achaval Ferrer <i>Malbec</i> Mendoza, Argentina	14
'16 Two Mountain <i>Cabernet Sauvignon</i> Yakima Valley, Washington	16
'15 Buglioni <i>Valpolicella Ripasso Superiore</i> Veneto, Italy	18
'17 Leviathan <i>Cabernet Sauvignon Blend</i> , Northern California	23

GENERAL MANAGER | Emily Sinclair EXECUTIVE CHEF | Adrienne Wright

BEER

Von Trapp Helles Lager 12 oz Stowe, VT	7
Cisco Sankaty Light Light Lager 12 oz Nantucket, MA	7
CBC Remain in Light American Lager 12 oz Boston, MA	7
Samuel Adams Boston Lager 12 oz Boston, MA	6
Lagunitas IPA 12 oz Petaluma, CA	7
Castle Island Brewing Company Keeper IPA 16 oz Norwood, MA	11
Allagash White Belgian-Style Wheat 12 oz Portland, ME	10
Samuel Adams Light Lager 12 oz Boston, MA	6
North Coast Brewing Scrimshaw Pilsner 12 oz Fort Bragg, CA	8
Weihenstephaner Hefeweissbier Wheat 12 oz Freising, DU	8
Provincetown Brewing Company Golden Hook Ale Provincetown, MA	7
Left Hand Milk Stout 12 oz Longmont, CO	10
Chimay Bleu Dark Ale 11 oz Chimay, BE	14
Aval Normandy Cider 11 oz Brittany, FR	12

Kaliber Non-Alcoholic 12 oz Netherlands	6
San Pellegrino Aqua Panna	6

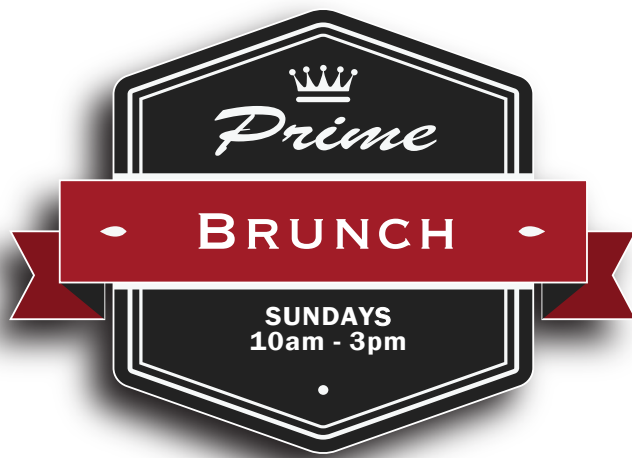
CORAVIN & PERLAGE

BY THE GLASS

	2006 Dom Pérignon Brut - Champagne, France	58
	2015 Mt. Brave <i>Mt. Veeder</i> Cabernet Sauvignon - Napa Valley, California	45
	2013 Knights Bridge <i>Beckstoffer To Kalon</i> Cabernet Sauvignon - Napa Valley, California	65

WINE & BEVERAGE DIRECTOR | Nick Daddona, A.S.

We serve complimentary house filtered sparkling & flat wa



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Oysters*	3 ea
Jumbo Shrimp Cocktail*	4 ea
Ceviche Latin Flavors*	18
1/2 Local Snappy Lobster	28
Tuna Tartare Avocado Mousse*	19
Steak Tartare Accompaniments*	17

COFFEE & JUICE

La Colombe Cold Brew 9oz	4.5
La Colombe Draft Style Latte 9 oz	4.5
Cappuccino Nespresso	5
San Pellegrino Aranciata 11oz	5
San Pellegrino Limonata 11oz	5
Local Cider Served Warm or Chilled with Star Anise	5

BRUNCH

Eggs Benedict* Virginia Ham Asparagus Hollandaise Homefries	14
Lobster Benedict* Snappy Lobster Asparagus Hollandaise Homefries	29
Basil Goat Cheese Omelet Spinach Tomato Homefries	12
Breakfast Sausage Omelet Ham Scallions Cheddar Homefries	12
Huevos Rancheros* Braised Beef Cheek Over Easy Eggs Avocado Mousse Tortilla	15
Steak & Eggs* 5oz Beef Tournedo Eggs Any Style Homefries Toast	19
Chops Breakfast Two Eggs Bacon or Sausage Homefries Toast	12
French Toast Fresh Berries Maple Syrup	11
Brisket, Shank & Tongue Hash Poached Egg Frites Cheese Curds Gravy	16
Fried Chicken Biscuits Sawmill Gravy Sausage Pepper Jelly	17
Filet & Bleu Cheese Salad 5 oz Tenderloin Iceberg Bacon Fines Herbs	19
Avocado Toast Tomato Bacon Tarragon Vinaigrette Arugula	12
Chorizo & Egg Sandwich Ciabatta Muenster Cheese Jalapeño Mint Aioli	13
Croque Monsieur Virginia Ham Gruyere Cheese Mornay Frites Add Eggs \$2 ea	13
Burger* House Bacon BC Sauce Cheddar Frites Add Eggs \$2 ea	14

SIDES

Housemade Bacon	6
Warm Buttered Corn Bread	5
Frites	4
2 Eggs any Style*	4
Homefries	4
Housemade Breakfast Sausage	7
Health Nut Fruit "Parfait"	7
Housemade Donuts Chocolate Sauce	7

DESSERTS

Black Forest Cake	12
Chocolate Sponge Kirsch Bavarian Cream Cherry Sorbet	
Pineapple Gelée Cheesecake	12
Pineapple Chips Graham Crumb Lime Sorbet	
Classic Crème Brûlée	12
Vanilla Bean	

EXECUTIVE PASTRY CHEF | Olivier Maillard

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



8 oz Hanger*	29
8 oz Club Eye NY Strip*	31
8 oz Filet Mignon*	39

Generous Frites | Seasonal Greens
Add Eggs \$2 ea

SAUCE

BOSTON CHOPS HOUSE | BORDELAISE
HOLLANDAISE | CREAMY HORSERADISH
Additional Sauce \$3

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EYE OPENERS

Antony & Cleopatra

Vodka, Hibiscus, Lemon, Bubbles 14

Fire & Ice

Jalapeño-Infused Tequila, St. Germain, Lime 14
Large Pineapple Cube

Sloe Mr. Fizz

Plymouth Sloe Gin, Lemon, Simple, Soda 11

Cider & Wine Sangria

Local Cider, Rum, Vino Tinto, Lemon, Orange 13

Aviation

Gin, Maraschino, Crème de Violette, Luxardo 14

Etna Ristretto

Espresso, Vodka, Amaro dell'Etna, Ristretto 13

BLOODY BUDDY?

Chops Bloody Mary

Plum Tomato, Vodka, Jumbo Shrimp 15

Classic Bloody Mary

Plum Tomato, Vodka, Celery 11

Bloody Bull

Plum Tomato, Beef Broth & Spice, Vodka, Bacon 12

Hell-Cat Mary

Plum Tomato, Serrano & Jalapeño Tequila, Grilled Shishito 12

Pickled & Yellow Mary

Yellow Tomato, Cucumber Vodka, Pickled Asparagus 13
(Plus Chef's Bonus Pickles)

Basil Mary - Bleed Green

Yellow Tomato & Fresh Basil, Gin, Citrus, Basil Bouquet 14

WBTG

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GENERAL MANAGER | Emily Sinclair EXECUTIVE CHEF | Adrienne Wright

BEER

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

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

CBC Remain in Light | American Lager | 12 oz | Boston, MA 7

Samuel Adams | Boston Lager | 12 oz | Boston, MA 6

Lagunitas | IPA | 12 oz | Petaluma, CA 7

Castle Island Brewing Company Keeper | IPA | 16 oz | Norwood, MA 11

Allagash White | Belgian-Style Wheat | 12 oz | Portland, ME 10

Samuel Adams | Light Lager | 12 oz | Boston, MA 6

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

Weihenstephaner Hefeweissbier | Wheat | 12 oz | Freising, DU 8

Provincetown Brewing Company | Golden Hook Ale | Provincetown, MA 7

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

Stranger Than Fiction | Porter | 16 oz | Ontario, CA 10

Aval Normandy | Cider | 11 oz | Brittany, FR 12

Kaliber | Non-Alcoholic | 12 oz | Netherlands 6
Sprecher | Craft Root-Beer | 16 oz | Mid-West 6
San Pellegrino | Aqua Panna 6

We Serve Complimentary Filtered Still & Sparkling Water

• BUCKET OF BUBBLES 30 •

Bottle of Bubbles on Ice

750ml

Serves 2-4 (or one!) - Assorted Juices



PORT & DESSERT WINES

SPARKLING

Banfi *Rosa Regale - Brachetto d'Acqui* Piedmont, Italy 12 gl

WHITE

La Ligière Muscat de Beaumes-de-Venise Rhone, France 9 gl
 Historic Series *Boston Boal Madeira* Portugal 14 gl
 '03 Château d'Yquem 1er Cru Supérieur Sauternes France 1000 bt
 '05 Château d'Yquem 1er Cru Supérieur Sauternes France 1/2 bt. 750 bt

RED

M. Chapoutier *Banyuls* Roussillon, France 11 gl
 Robert Foley *Touriga Nacional - Port Style* Napa Valley, California 12 gl
 Fonseca *Bin 27 Ruby Port* Douro Valley, Portugal 10 gl
 Ramos Pinto *10 yr Tawny Port* Douro Valley, Portugal 13 gl
 Kopke *20 yr Tawny Port* Douro Valley, Portugal 18 gl

SIPS

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

LIQUORS & APERITIFS

Amaro Montenegro 10
 Aperol 10
 Avera 10
 Bailey's Irish Cream 12
 Campari 10
 Cynar 11
 Disaronno Amaretto 11
 Fernet Branca 10
 Grand Marnier 14
 Green Chartreuse 14
 Sambuca Romana 12
 Yellow Chartreuse 16

COGNAC & BRANDY

Daron Fine Calvados 12
 Hennessy VS 16
 Hennessy XO 52
 Martell Cordon Bleu 42
 Martell VS 16
 Pierre Ferrand Amber 14
 Tesson Lot #29 XO 100
 Remy Martin VSOP 18
 Remy Martin XO 45
 Remy Martin Louis XIII
 Perfect Pour:
 half ounce 90
 full ounce 180

JAPANESE

Toki Suntory 13
 Hakushu 12 yr 23

CALVADOS

Daron Fine 10

ARMAGNAC

Laurenzingle VSOP 12

DESSERTS 12

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

BOOZY MILKSHAKE 15

Mint Julep | Mint Ice Cream | Bourbon | Chocolate Mint Ice Cream Sandwich

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

Executive Pastry Chef | Olivier Maillard