

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*	17
Tuna Tartare Sesame Vinaigrette Avocado Mousse Tortilla Chips	19
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 79 Royale 129 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	13
Caesar Romaine Provolone Cheese White Anchovies Lemon Crouton	13

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	16
Crab Cakes Bacon Crumble 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
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*	29
8 oz Wagyu Bavette*	36
8 oz Skirt Steak*	25

CHOICE ROASTED

8 oz Filet Mignon*	42
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 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	34

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	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
Seared Cauliflower Steaks	
Kale Salad Calabrian Chili Whipped Feta Maitake Mushrooms Pine Nuts	23

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 *Blanc de Blancs Brut* Savoie, France 11

Le Coulture *Prosecco Valdobbiadene* Veneto, Italy 13

Laurent Perrier *Cuvée Extra Brut* Champagne, France 23

Pierre Sparr *Rosé Cremant d'Alsace* France 14

WHITE

'17 Ca'Stele *Pinot Grigio* Friuli, Italy 10

'16 Mt. Beautiful *Sauvignon Blanc* North Canterbury, New Zealand 13

'17 Hermann J. Wiemer *Dry Riesling* Finger Lakes, New York 12

'17 Tornatore *Etna Bianco* Sicily, Italy 15

'17 Klinker Brick *Grenache Blanc* Lodi, California 11

'16 Domaine du Mont Épin *Mâcon-Péronne* Burgundy, France 14

'16 Frog's Leap *Chardonnay* Napa Valley, California 18

ROSÉ

'17 Domaine Cagueloup *Mont Gaume Rosé* Provence, France 12

RED

'16 Aplanta *Red Blend* Alentejo, Portugal 11

'17 Siduri *Pinot Noir* Willamette Valley, Oregon 16

'15 Jeanne Gaillard *Syrah* Northern Rhône, France 12

'16 Scarpetta *Barbera del Monferrato* Piedmont, Italy 14

'16 Diamandes *Perlita Malbec* Mendoza, Argentina 12

'15 Los Vascos *Cabernet Sauvignon-Grande Reserve* Chile 13

'16 Routestock *Route 29 Cabernet Sauvignon* Napa Valley, California 18

'15 Arcanum *Il Fauno-Super Tuscan Blend* Italy 22

'14 Miner *Emily's Cuvée Cabernet Sauvignon* Napa Valley, California 29

NV Opus One *Overture Red Blend* 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	14
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

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

FULL DINNER MENU IS AVAILABLE

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2 Course

POWER LUNCH

\$25

APPETIZER CHOICE

Pasta Fagioli

Northern White Beans | Elbow Pasta | Parmesan

Endive & Radicchio Salad

Candied Walnuts | Blue Cheese | Apples | Balsamic Vinaigrette

ENTREE CHOICE

Shepherd's Pie

Braised Beef | Spring Vegetables | Mashed Potatoes | Jus

Shrimp Fettuccine

Asparagus | Blistered Tomatoes | Arugula | Parmesan

Pulled Pork Bahn Mi

Spicy Cilantro Aioli | Pickled Vegetables | Warm Baguette

Cast Iron Roasted 6 oz Filet Mignon*

Frites | Arugula Salad

*\$10 Supplement

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
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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