

RAW •		TOSSED •	
Oysters*	six 15 doz 29	Hanger "Chops - Chop" Salad	
Jumbo Shrimp Cocktail*	3ea	4 Oz Prime Hanger Steak / Romaine / Avocado / Grapefruit	
Ceviche Latin Flavors*	11	Pepper / Carrot / Tarragon Vin*	19
1/2 Local Snappy Lobster*	17	Lobster Cobb Salad	
Steak Tartare & Accompaniments*	16	Lettuces / ½ Lobster / Sharp Cheddar / Egg / Grilled Bacon / Avocado	24
.....		Chicken Caesar	
Plateau de Fruits de Mer*	Grand 49 Royale 79	Romaine / Provolone Cheese / White Anchovies / Lemon / Crouton	17

Eggs Benedict / Virginia Ham / Asparagus / Hollandaise / Home Fries / 14*

French Toast / Seasonal Marmalade / Rhum Anglaise / 12

Kale Omelet / Mushroom / Cheddar / Home Fries / 13

Huevos Rancheros / Machaca Beef Cheeks/ Black Beans/ Grilled Avocado / Tortilla / 14*

"Surf & Turf" / Lobster Grits / 4oz Beef Tournedo / Poached Egg / Hollandaise / 23*

Brisket, Shank & Grilled Tongue "Hash" / 2hr Egg / Frites / Cheese Curds / Gravy / 14

Giannone Fried Chicken / Biscuits / Sawmill Gravy / Sausage / Pepper Jelly / 19



SELECT STEAK OR SANDWICH

Generous Frites / Seasonal Greens
Add Nellie Eggs / Any Style \$2ea

GRILLED STEAKS

8 oz Hanger Steak*	24
8 oz Club Eye NY Strip*	26
8 oz Filet Mignon*	38

SANDWICHES

Corned Brisket & Tongue Reuben	14
Croque Monsieur	15
Burger, House Bacon, BC Sauce, Cheddar*	15

Sauce

BOSTON CHOPS HOUSE | BORDELAISE | BÉARNAISE | CREAMY HORSERADISH

Our Temperature Guide

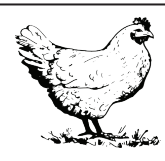
- BLUE- Very Red, Cold Center
- RARE- Red, Cool Center
- MED RARE- Red, Warm Center
- MEDIUM- Pink, Hot Center
- MED WELL- Dull Pink, Hot Center
- WELL- No Pink, Hot Center

* These Items Are Cooked To Order.
**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborn Illness.
Before Placing Your Order, Please Inform Us of any Food Allergies.
6.01.2013

SIDES •

House Made Pecan Sticky Buns	7
"Parfait" Seasonal Fruit, Soft Panna Cotta, Fruit Jam, Granola	8
House Made Donuts, Chocolate Sauce	7
Crispy Thin Bacon	5
Butter Grilled Corn Bread	6
2 Nellie Eggs any Style*	4
Home fries	4
Frites	4
House Made Breakfast Sausage	7

EXECUTIVE CHEF / OWNER - Christopher Coombs
OWNER- Brian Piccini CHEF DE CUISINE - Ryan Marcoux



We proudly serve only Nellie's Eggs.

Nellie's Nest Cage-Free Eggs taste better because they come from happy hens fed a nutritious diet of all-natural grain with no animal by-products. And they're better for you because each delicious egg contains about 200 mg of Omega 3 fatty acids. Nellies are kept in spacious cage-free barns where they can roam, scratch, perch and nest as they please.

PRIME BLOODIES

Pickled Mary

Pickled In-House: Asparagus, Green Beans, Frog Balls, Cornichons 10

Smoked Kebab

Speared Bell Peppers, Pearl Onions, Smoked Beef Tongue 10

Charred Shishito

Pepper Jack Cheese, Grilled Shishito Pepper, lemon 10

Steak & Cheese

Veal Stock, Blue Cheese Stuffed Olives 10

Our Temperature Guide
We "Cook" Our Bloodies To Order

Rare- Our Bold House Made Bloody Mary Mix 🍷
Medium- Add Spice To Your Life 🍷🍷
Well Done- When You Want To Play With Fire 🍷🍷🍷

SIPPIN' BUB

The 14oz Mimosa

Go Big Or Go Home 14

Pamplermousse

An Elegant French Sparkling Dance With Grapefruit 11

Kalamansi Belini

Kalamansi Orange, Peach Schnapps 11

Blackberry Kir

Pureed Black Berries, Orange liquor 11

SIGNATURE SCRATCH

Vinopolitan

An Equal Marriage Of Sangria And The Cosmo 12

Bourbon Maple Berry

You Just May Dip Your French Toast In This, Strawberry, Basil 11

The Dressage

Trot Your Way To Bliss On A Riff Of The Classic Julep 12

Elixir Of Life

Reviving Flavors Of Gin, Chartreuse, Lemon & Mint 12

WBTG

BUBBLES

Varichon-Clerc, Brut, 'Privilege', Blanc de Blancs, Savoie, FR NV	10
Riondo, Prosecco, Spago Nero, Veneto, IT, NV	10
Laurent Perrier, Brut, Champagne, NV	18

WHITE

Primaterra Pinot Grigio,Veneto 2011	9
Prinz Von Hessen, 'H', Riesling, Rheingau, DE, 2011	10
DomaineWachau, Gruner Veltliner, Wachau, AT, 2011	10
Clifford, Sauvignon Blanc, NZ, 2012	9
Laporte, 'Terre Des Anges', Sancerre, FR, 2011	15
Tablas Creek, 'Patelin de Tablas', Paso Robles, CA, 2012	13
Chamisal Vineyards, 'Stainless', Chardonnay, Central Coast, CA, 2011	11
Guvaion, Chardonnay, Napa Valley, Carneros, CA, 2011	15

ROSÉ

Bieler Pere et Fils, Grenache/Syrah/Cabernet, Provence, FR, 2012	9
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RED

RouteStock Cellars, Pinot Noir, 'Route 99W', Willamette, OR, 2011	13
Numanthia, Termes, Tinto de Toro, Toro, SP, 2010	15
Seven Falls, Merlot, Wahluke Slope, WA, 2010	10
Chateau Lyonnat, Merlot/Blend, St-Emilion, Bordeaux, FR, 2009	14
Montes, 'Twins', Malbec/Cabernet Sauvignon, Colchagua Valley, CL, 2010	10
Andre Brunel, 'Cuvee Sabrine' Cotes du Rhone, FR, 2010	10
Kilikanoon, 'Lackey', Shiraz, S. AU, 2010	9
Kaiken, Cabernet Sauvignon, Mendoza, AR, 2010	10
Buehler, Cabernet Sauvignon, Napa, CA, 2010	15
Château Montelena, Cabernet Sauvignon, Napa, 2010	25

GENERAL MANAGER | Kevin Murphy MANAGER | Alexander Sprague
MANAGER / SOMMELIER | Sophia Kelley OWNER | Brian Piccini

BEER

12oz Allegash Brewing, Belgian White | Portland, ME 7

12oz Amstel Light | Amsterdam, Holland 6

11oz Rochefort Trappist, "10", Blue Cap | Rochefort, Belgium 15

11oz Chimay Bleu | Chimay, Belgium 12

12oz Ommegang, Hennepin Farmhouse Ale | Cooperstown, NY 8

12oz Pilsner Urquell | Czech Republic 6

15oz Guinness, Pub Draught | Dublin, Ireland 7

16oz Pabst Blue Ribbon | Milwaukee, WI 4

12oz Samuel Adams Light Lager | Boston, MA 6

12oz Thomas Hooker Blonde Ale | Bloomfield, CT 7

12oz Shipyard Monkey Fist IPA | Portland, ME 7

12oz Batch 19, Pre-Prohibition Style Lager | Golden, CO 6

12oz Blue Moon Belgian Wheat Ale | Golden, CO 5

12oz Long Trail Pale Ale | Bridgewater Cors, VT 5

12oz Kalibur, Non-Alcoholic | Dublin, Ireland 6

BEVERAGE

Brewed Coffee 3

Espresso 4

Macchiato 4

Cappuccino 5

Latte 5

Iced Latte 5

Brewed Ice Tea 3

Wild Crafted Hot Teas 5

Darjeeling | Spicy Chai

Bue Flower Earl Grey | Organic Green

Jasmine | Decaf Earl Grey

Decaf Herbal Red Zen

Juice 5

Orange | Cranberry | Pineapple | Grapefruit

We serve complimentary house filtered sparkling & flat water