

STARTERS

RAW

Oysters*	3 ea / 17 six
U-8 Jumbo Shrimp Cocktail*	4 ea
Ceviche Taro Root Chips Latin Flavors*	14
1/2 Local Snappy Lobster	21
Steak Tartare & Accompaniments*	16
Tuna Tartare Avocado Mousse*	16
Fresh Seafood Plateau*	Grand 59 Royale 89
Oysters Jumbo Shrimp Ceviche Lobster Fresh Catch	

TOSSED

Equatorial Iceberg	14
Blue Cheese House Cured Bacon Finé Herbs Walnuts	
Frisée Aux Lardons*	13
Crispy Egg Grilled Lardon Frisée Balsamic Mushrooms	
Caesar*	12
Romaine Provolone Cheese White Anchovies Lemon Crouton	

HOT

Fried Calamari*	12
Cherry Peppers Fried Pickles Romesco Lemon Aioli	
French Onion Soup	11
Spanish Onions Comte Beef Broth	
Mussels*	14
Flavors of Gremolata Roasted Bone Marrow Grilled Bread	
Crab Cake	19
Green Papaya Red Bell Pepper Micro Green Salad Mint Jalapeño Aioli	

RARELY CELEBRATED

Roasted Bone Marrow Gremolata Onion Broth Grilled Bread	11
Crispy Oxtail Croquettes Red Pepper Mostarda	12
Chicken Fried Sweetbreads Onion Port Fig Glaze	19
Brined, Braised & Grilled Tongue Pickles Sauce Ravigote	11
Braised Tripe Garbanzo Beans Soffritto 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*	39
14 oz Prime N.Y. Strip*	43
14 oz Bone-In Filet Mignon*	46
18 oz <i>Food & Wine</i> Prime Bone-In Rib Eye*	57
As Featured On The Cover. With Confit Garlic & Herb Sachet	
20 oz Prime Chateaubriand*	135
For Two, With Traditional Accoutrements	
John Dewar's Butcher Cut*	MKT
Add Bone Marrow 5 Add Grilled Lobster 21	

Prime STEAK FRITES

Choice

PRIME GRILLED

8 oz Hanger Steak*	25
8 oz Flat Iron Steak*	24
8 oz Skirt Steak*	25

Sauce BOSTON CHOPS HOUSE | BORDELAISE | BÉARNAISE | PEPPERCORN | BBQ | CREAMY HORSERADISH | CHIMICHURRI BUTTER

SIDES

Poutine Style Twice Baked "Loaded" Potato	12
Duck Fat Fingerlings with Lardons	10
Sour Cream & Horseradish Mashed Potato	9
Eggplant Rollatini	12
Pork Belly Mac & Cheese	13
Spicy Broccoli	9
Braised Red Cabbage	9
Creamed Spinach Gratiné	9
Grilled Asparagus	12
Onion Rings with Spicy Aioli	11
Brussels Sprouts Au Canard	9
Herb Roasted Mushrooms	13
Heirloom Squash with Cranberries and Sage	10

SELECT CUT & SAUCE

Generous Frites & Arugula Salad

CHOICE ROASTED

8 oz Filet Mignon*	39
8 oz Rib Eye Roll Steak*	29
8 oz Club Eye NY Strip*	27

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 29

14 oz Double Cut Pork Chop*

Carolina Dry Rub | Braised Greens | Corn Bread | BC BBQ | Glazed Apples 28

OCEAN & OTHER

Pan Roasted Salmon

Swiss Chard | Roasted Carrots | Caper Beurre Blanc 32

Naked 1^{1/2} lb Lobster

Butter Poached | Potato Gnocchi | Sugar Pumpkin Puree | Pepita Pesto 39

Giannone Fried Chicken

Mashed Potato | Braised Greens | Crispy Chicken Skin | BBQ Chicken Jus 23

Pappardelle Bolognese

Beef | Veal | Pancetta | Creamy Tomato Sauce | Herbs 22

Ricotta Cavatelli

Roasted Red Pepper Sauce | Mushrooms | 2 Hour Egg | Parmesan 26

EXECUTIVE CHEF / OWNER - Christopher Coombs

CHEF DE CUISINE - Juan Sandoval

10.01.16