

neighborhood chops menu

\$90 per person | Available for up to 32 guests

All menu prices are subject to 7% sales tax and 20% gratuity

Please note, our menu is based on product availability & may be subject to change

appetizers

choose two

Shrimp Cocktail jumbo cocktail shrimp, house made cocktail sauce

Lobster Bisque sherry, chives, puff pastry

Short Rib Spring Rolls coca-cola braised, jalapeño jam, cilantro aioli

Crispy Maine Crab Cake spicy napa slaw, citrus remoulade

salads

choose one

Classic Caesar Salad leafy green romaine, garlic croutons,
shaved parmesan, lemon anchovy dressing

City Table Chopped romaine, feta, olives, grilled corn, bacon,
grape tomatoes, egg, dijon vinaigrette

Baby Wedge Salad bacon bits, hard cooked egg,
crumbled bleu cheese, thousand island dressing

entrées

choose three

*New York Sirloin

*Pan Seared Filet Mignon plain, espresso rubbed or bleu cheese crusted

Grilled Center Cut Berkshire Pork Chop

Roasted Murray's Statler Chicken Breast

*Pan Seared Grilled Faroe Islands Salmon

*Seared Ahi Tuna sriracha wasabi pea crust

*City Table Burger half pound blend of porterhouse, brisket & chuck, local cheddar,
tomato, pickled onion, potato roll

sides

served family style on each table, choose two

Bleu Cheese Mashed Potatoes

Au Gratin Potatoes

Mac & Cheese

Grilled Asparagus

Sautéed Mushrooms

Green Beans Almondine

Crispy Onion Strings

desserts

choose one

Keylime Pie

Three Layer Chocolate Cake whipped cream, berries

Sorbet & Berries changing selection

wine pairings

Exeter Street

additional \$35 per person

Chardonnay mirth, corvidae, washington 2013

Red Blend chateau roc de segur, bordeaux 2013

Boylston Street

additional \$55 per person

Chardonnay macmurray, russian river valley 2013

Cabernet raymond, north coast 2013

*These items may contain raw ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Whenever & wherever possible we use organic, sustainable, or local products. We do this in careful consideration of the environment and our effect on it.