

BOKX 109

AMERICAN PRIME

SNACKS

Tuna Tataki*
Sesame seared ahi tuna, sunomono salad,
ponzu, red jalapenos, kaiware,
wasabi tobiko
18

Beet & Goat Cheese Gocce
Lemon beurre blanc, pistachio,
arugula, mandarin orange
12

Charcuterie
Chef's selection of meats, pate, red pepper
jelly, olive tapenade, cornichons,
ciabatta crostini
22

Cheese Plate
Chef's variety of cheese, dried fruits,
almonds, honeycomb, quince
toasted cranberry pecan batard
20

Shrimp Cocktail
Cocktail sauce, fresh lemon
20

Lump Crab Cakes
Chipotle aioli, green apple,
endive and cilantro slaw,
pickled peppers
19

BOKX OF GREENS

Bokx Caesar*
Romaine hearts, sundried peppers,
olive vinaigrette, shaved manchego,
croutons, green goddess, anchovies
12

Arugula Salad
Mango, strawberries, sun dried
blueberries, chévre
citrus vinaigrette
12

House Salad
Mixed greens, carrot, cucumber, cherry
tomato, macerated red onion,
croutons, red wine vinaigrette
10

BOKX UPGRADES

Grilled Chicken Breast
8

Steak Tips*
10

Salmon*
9

Grilled Shrimp
10

BOKX CUTS

8 oz. 1855 Black Angus Beef Tenderloin*
39

10 oz. Brandt Farms Skirt Steak*
34

12 oz. Brandt Farms New York Strip*
42

16 oz. Brandt Farms Ribeye*
46

Served a la carte with choice of sauce

SAUCES

Chimichurri

Bordelaise

Au Poirve

Béarnaise

Additional Sauce \$3

BOKX OF SOUP

Clam Chowder
Bacon, fennel, oyster crackers
12

BOKX SIDES

Short Rib Mac & Cheese
Braised beef, boursin
15

Mashed Potato
Choice of
plain, bacon & blue cheese, or
truffle parmesan
11

Sautéed Spinach
Extra virgin olive oil, roasted garlic,
11

Roasted Mushrooms
Crimini, shitake, oyster, truffle oil
11

Grilled Asparagus
Extra virgin olive oil, lemon
11

Handcut Fries
Choice of
Plain, truffle parmesan or cajun
11

Sweet Potato Fries
11

AMERICAN PRIME

Braised Short Rib
Mashed potatoes, sautéed greens,
bordelaise, crispy onion strings
29

Bolognese
Veal, pancetta, ground pork, sweet Italian
sausage, crimini mushroom, fresh bucatini
27

Brick Chicken
Cherry tomatoes, gnocchi, cipolini, artichoke
hearts, baby spinach, piccata sauce
27

Burrata Ravioli
Arugula pistou, cherry tomatoes,
peppadew, lemon beurre blanc
27

Crisp Skinned Salmon*
Fingerling potatoes, succotash, avocado,
sundried peppers, chimichurri
29

Steak Tips*
Mashed potatoes, bordelaise,
crispy onion strings
28

Before placing your order, please inform your server if a person in your party has a food allergy |
*Consuming raw or undercooked meats, poultry seafood, shellfish or egg may increase your risk of food borne illness

Executive Chef Chris Friend
General Manager Eric Watson - Assistant General Manager Halley Hanrahan
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