

SNACK

Shrimp Cocktail
Cocktail sauce, fresh lemon
20

Point Judith Calamari
Cherry peppers,
chipotle aioli
13

Winter Squash Bisque
Butternut, acorn, sweet potato,
candied pepitas, pumpkin seed oil
12

Burrata & Prosciutto
Vanilla scented figs, arugula,
walnut, vincotto
15

Sacchetti
Mascarpone & pear filled pasta purse,
vincotto, parmesan
15

Regional Raw Oysters*
Cocktail, horseradish, mignonette
20

Grilled Shrimp
Tomato concassé, grilled lemon,
green oil
24

Crab Cakes
Chipotle aioli, green apple, endive & cilantro
slaw, pickled peppers
18

BOKX CUTS

Brandt Farms is a family owned, sustainable operation located in Brawley, California. Brandt livestock is humanely raised, and fed a vegetarian, corn-based diet for more than 365 days without hormones or antibiotics.

8oz. Black Angus Filet
38

12oz. Brandt Farms' NY Strip
42

16oz. Brandt Farms' Ribeye
50

24oz. Brandt Farms' Cowboy Ribeye
58

Grilled Steak Tips*
Garlic mashed potatoes, bordelaise,
crispy onion strings
32

BOKX TURKEY DINNER

Sliced turkey breast, confit dark meat,
cornbread stuffing, mashed potato,
cranberry sauce and gravy
30

SIDES

Sautéed Broccolini
Parmesan, garlic, chili flake
9

Brussel Sprouts
Maple, bacon
9

Sautéed Spinach
Extra virgin olive oil, roasted garlic
9

Grilled Asparagus
Extra virgin olive oil, lemon
10

Roasted Mushrooms
Crimini, shitake, oyster, truffle oil
10

Handcut Fries
Choice of plain, truffle parmesan or cajun
9

Mashed Potatoes
Roasted garlic
9

Short Rib Mac & Cheese
Braised beef, boursin,
12

BOKX OF GREENS

Bibb
Maytag blue cheese, candied pecans,
tobacco onions, dried cherries, bacon,
apple cider vinaigrette
12

BOKX Caesar*
Sundried tomato, olive vinaigrette,
shaved parmesan, anchovies, crostini
12

Ruby Red Beet
Graham crusted goat cheese,
sugar apples, walnuts, arugula,
maple balsamic vinaigrette
12

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

PROTEIN UPGRADES

8oz. Salmon*
12

Seared Scallops*
7/ea

8oz. Steak Tips*
14

BOKX Grilled Shrimp*
5/ea

Grilled Chicken Breast*
8

AMERICAN PRIME

Mushroom Ravioli
Valicenti Farms organic porcini raviolis, sherry cream sauce,
crispy kale chips, sun dried peppers, truffle oil
29

Short Rib*
Mashed potatoes, sautéed greens,
bordelaise, fried onions
32

Seared Scallops*
Sweet potato puree, sage gnocchi, bacon, brussel
sprouts, maple brown butter, candied pecans
36

Atlantic Salmon*
Spaghetti squash, kale, chanterelle mushrooms,
sun dried peppers, kale walnut pesto
30

DESSERT

Caramel Apple Walnut Cake
10

Pumpkin Cheesecake
10

Pear Tartlet
10

Chocolate Soufflé
10

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

BOKX 109 proudly and respectfully supports local and sustainable farms and ingredients whenever possible

Executive Chef Chris Friend | General Manager Tom Dargon
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