

Boston Chops opens its second location in Downtown Crossing

And this one has an Instagram table. Really.



A Boston Chops fillet. –*Boston Chops*



By **Cheryl Fenton**

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Bostonians now have another location at which to sink their chops into sizzling cuts of meat and creative, hearty sides.

Boston Chops opened its long-awaited Downtown Crossing location Thursday, almost two years after its [initial announcement](#). With the debut comes the introduction of a highly publicized “Instagram” table, with adjustable lighting elements for capturing perfect food photos for social media sharing.

The latest venture from Brian Piccini and Chef Chris Coombs of Boston Urban Hospitality Group, Boston

Chops Downtown Crossing is a beefed-up version of the popular South End location.

“The core concept is still Boston Chops, but DTX is an elevated version,” said Coombs, noting the location’s caviar service, King crab legs, and foie gras additions. “[These are] elements of luxury that didn’t fit into the urban steak bistro of the South End. Now that we’re a full-blown beautiful steakhouse, there’ll be more of everything.”



Boston Chops’ seafood platter. —*Boston Chops*

With Executive Chef Adrienne Wright at the helm and Coombs overseeing the kitchen, the restaurant offers impressive steakhouse cuts like its 18-ounce prime bone-in rib eye (a [Food & Wine magazine cover star](#)), alongside rarely celebrated parts such as grilled tongue, marinated heart, and fried sweetbreads.

The late-night menu stretches to 1 a.m., and eye-popping seafood towers and an extensive raw bar offer lighter fare. The Downtown Crossing location will also serve lunch starting Monday.

“Downtown Crossing has a great business crowd, so there’s a demand for a steakhouse lunch,” Coombs said of the midday dining that’s absent from his South End

location.



The interior of Boston Chops in Downtown Crossing. —*Boston Chops*
Coombs and his partners have given the former Mantra nightclub location, an 1890 Old Colony Trust building, a dramatic \$4 million facelift through the design eye of Stephen Martyak of studioTYAK. The interior is a feast of rainforest marble, vaulted ceilings, original mosaics, tufted velvet and leather, and wrought iron street lamps.

One of the most talked about elements is what Coombs calls a “a light studio over a table” — a \$10,000-plus table created exclusively for the restaurant with “influencers” and photographers in mind.

“The results that have come off of that table are absolutely stunning,” Coombs said. “There are thousands of light settings within the program, so there’s a lot of versatility in the images you can capture.”

The adjustable light intensities, positions, and color temperatures allow guests to snap just-right photos of their dishes.

For those who can’t take a coveted seat at the “influencer” table, something you can only get at this point by reaching out directly to Coombs, there will be



The vault at Boston Chops Downtown Crossing. —*Boston Chops*
plenty of “Instagrammable moments” throughout the restaurant’s elegant décor, including in the lounge inside of a former bank vault.

“I couldn’t be happier with the space,” Coombs said. “It’s so thoughtfully designed. We haven’t just built a restaurant. We believe we’ve built a Boston institution.”

52 Temple Place, Boston; bostonchops.com

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