

BANCROFT EASTER

FIRST COURSE

BOSTON CLAM CHOWDER
HOUSE CRACKERS + SMOKED BACON

GOLDEN POTATO + LEEK BISQUE
TRUFFLE OIL + CHIVE BLOSSOMS

HANDMADE RICOTTA + SWISS CHARD RAVIOLI
GOLDEN TOMATO BROTH + AGED PARMESAN

LOCAL OYSTERS*
SALSA VERDE + MIGNONETTE

ICED TIGER SHRIMP COCKTAIL
RED + GREEN COCKTAIL SAUCE

BABY ROMAINE CAESAR SALAD*
WHITE ANCHOVIES + TREVISO

PETITE LETTUCE + HERB SALAD
BABY TOMATOES + AGED BALSAMIC

BABY ICEBERG WEDGE + BERKSHIRE BLUE
SMOKED BACON + CANDIED WALNUTS

ENTREÉS

GRILLED COLORADO LAMB CHOPS
ROASTED EGGPLANT + MINT RAITA
51

GRILLED BONE-IN VEAL SIRLOIN
FAVA BEAN PUREE + DREID FIG SAUCE
52

KUROBUTA PIG CHOP
TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE
48

PANKO CRUSTED ATLANTIC HADDOCK
BUTTERED KING CRAB + PARSNIP PUREE
51

CHARCOALED SALMON
CREAMED POTATOES + SNAP PEAS + BEET VINAIGRETTE
47

SKIRT STEAK WITH CHARRED AVOCADO
SOFT GRITS + CHIPOTLE BUTTER
55

STEAKS

BLACK ANGUS FILET MIGNON | 8OZ

PRIME NEW YORK SIRLOIN | 16OZ

28 DAY AGED PRIME RIB EYE | 16OZ

SERVED WITH YUKON GOLD MASHED POTATO + SEASONAL VEGETABLES
62

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.