

# BANCROFT THANKSGIVING

## FIRST COURSE

**BOSTON CLAM CHOWDER**  
HOUSE CRACKERS + SMOKED BACON

**HANDMADE SMOKED RICOTTA RAVIOLI**  
PRIME BEEF BOLOGNESE + FRIED PARSLEY

**BUTTERNUT SQUASH+ APPLE BISQUE**  
WARM LYLE'S SYRUP + SPICED CINNAMON

**ICED TIGER SHRIMP COCKTAIL\***  
RED + GREEN COCKTAIL SAUCE

**BABY ARUGULA SALAD + SHAVED PEAR**  
CHERRY TOMATOES + TREVISO + PARMESAN + BALSAMIC

**LOCAL OYSTERS\***  
COCKTAIL SAUCE + MIGNONETTE

**BABY ICEBERG WEDGE + BERKSHIRE BLUE**  
SMOKED BACON + CANDIED WALNUTS

## ENTREES

**ROASTED VERMONT TURKEY**  
HOUSE CRANBERRY + CLASSIC ACCOMPANIMENTS  
51

**PRIME STEAK AU POIVRE**  
RED WINE SAUCE + BONE MARROW  
59

**KUROBUTA PIG CHOP\***  
TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE  
48

**CHARCOALED SALMON\***  
CREAMED POTATOES + SNAP PEAS + BEET VINAIGRETTE  
47

**PANKO CRUSTED ATLANTIC HADDOCK**  
LOBSTER SAUCE + PARSNIP PUREE+ BRUSSELS SPROUTS  
51

**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**

\* ALL STEAKS SERVED WITH YUKON GOLD MASHED + SEASONAL VEGETABLES

62

## DESSERTS

**CHOCOLATE MOUSSE DOME**  
MILK CHOCOLATE ANGLAISE

**APPLE CRUMBLE TART**  
CIDER SYRUP

**PUMPKIN TIRAMISU**  
BROWN BUTTER CARAMEL

## HOUSEMADE ICE CREAMS & SORBETS

### ALLERGIES:

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.