

dinner MENU - \$65

STARTER:

BOSTON CLAM CHOWDER
HOUSE CRACKERS + SMOKED BACON

OR

ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

BABY LETTUCE + HERBS

BALSAMIC VINAIGRETTE

ENTRÉE:

CHARRED SKIRT STEAK

OR

VERMONT FARM CHICKEN

OR

CHARCOALED SALMON

OR

VEGETABLE RISOTTO

DESSERT:

MILK CHOCOLATE MOUSSE

BROWN BUTTER FINANCIER

OR

SALTED CARAMEL CRÈME BRÛLÉE

GINGER SNAP

PRICE NOT INCLUSIVE OF TAX OR GRA



dinner MENU - \$75

STARTER:

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

BUTTERNUT SQUASH RAVIOLI

CRISP SAGE

ENTRÉE:

BLACK ANGUS FILET

OR

VERMONT FARM CHICKEN

OR

GRILLED SWORDFISH

OR

PANKO CRUSTED HADDOCK

SCAMPI SAUCE + SHRIMP

DESSERT:

MILK CHOCOLATE MOUSSE

BROWN BUTTER FINANCIER

OR

SALTED CARAMEL CRÈME BRÛLÉE

GINGER SNAP

OR

BAKED STUFFED APPLE

CINNAMON CRÈME ANGLAISE

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



dinner MENU - \$90

STARTER:

MAINE LOBSTER STEW

OR

PRIME STEAK TARTARE

OR

JUMBO LUMP CRAB CAKE

SALAD:

ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

BABY LETTUCE + HERB SALAD

BALSAMIC VINAIGRETTE

OR

BABY ICEBURG WEDGE

GREAT HILL BLUE + SMOKED BACON + CANDIED WALNUTS

ENTRÉE:

BLACK ANGUS FILET

OR

STEAK AU POIVRE

OR

PAN ROASTED HALIBUT

OR

HOUSEMADE LOBSTER RAVIOLINI

DESSERT

MILK CHOCOLATE MOUSSE

BROWN BUTTER FINANCIER

OR

SALTED CARAMEL CRÈME BRÛLÉE

GINGER SNAP

OR

BAKED STUFFED APPLE

CINNAMON CRÈME ANGLAISE



PASSED HORS D'OEUVRES

SKEWERED CITRUS SHRIMP- \$36
PEANUT SAUCE

STEAK TARTARE ON BRIOCHE- \$36
CRISPY SHALLOTS

SCALLOPS + BACON- \$48
LYLE'S GOLDEN SYRUP

CRAB CAKES- \$48
CHIPOTLE MAYO

HOT LOBSTER + CHEDDAR MELTS- \$60

TUNA TARTARE- \$48
SOY + CITRUS

BAKED BRIE CROSTINI- \$24
FIG PRESERVE

CURED SALMON- \$36
DILL CREAM + CHOPPED EGG

STUFFED MUSHROOMS- \$24
SPINACH + CREAM

TOMATO + MOZZARELLA SKEWER- \$24
FRESH BASIL

PRIME BEEF SLIDERS- \$60
SMOKED BACON + CHEDDAR

* PRICED PER DOZEN

* ONE DOZEN MINIMUM



PASSED HORS D'OEUVRES - CON'T

POLENTA FRIES- \$24
SPICY TOMATO SAUCE + PARMESAN

LAMB CHOPS- \$90
MUSTARD + HERB CRUST

SESAME LOLLIPOP CHICKEN WINGS- \$36

PRIME SKEWERED STEAK CUBES- \$48
BERNAISE

BEEF + SHISITO SKEWER- \$60
MISO + SESAME

CHICKEN + GORGONZOLA ARANCINI- \$36
ITALIAN HONEY

BACON WRAPPED DATES- \$36
SAUSAGE + PARSLEY

MINI GRILLED CAVE-AGED CHEDDAR
MELTS- \$48
SMOKED BACON + CHEDDAR

* PRICED PER DOZEN

* ONE DOZEN MINIMUM



COCKTAIL STATIONS

ARTISANAL CHEESES- \$6 PER PERSON
PRESERVES + BREADS

AMERICAN PROSCIUTTO + CHARCUTERIE-
\$8 PER PERSON

HOUSEMADE ROOT CHIPS + ROASTED
VEGETABLE DIP- \$4 PER PERSON

LOCAL OYSTERS- \$MKT
SALSA VERDE + MIGNONETTE

WELLFLEET CLAMS- \$MKT
HOT HORSERADISH + LEMON

ICED SHRIMP COCKTAIL- \$MKT
RED + GREEN COCKTAIL SAUCE

ICED LOBSTER TAILS- \$MKT
COCKTAIL SAUCE + LEMON

CARVING STATIONS

WHOLE ROASTED TENDERLOIN
OF BEEF- \$20
POPOVERS + HORSERADISH CREMA

COLORADO LAMB RACK W/
MUSTARD CRUST- \$24
POLENTA FRIES

* STATIONS PRICED PER PERSON



LUNCHEON MENU - \$35

STARTER:

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

BABY LETTUCE + HERB SALAD

ENTRÉE:

BANCROFT BURGER

AGED CHEDDAR + FRIES

OR

BELL + EVANS BRICK CHICKEN

SEASONAL VEGETABLE + POTATO

OR

MISO GRILLED SALMON

TWICE FRIED GREEN BEANS + SCENTED JASMINE

RICE

DESSERT:

PANNA COTTA

SEASONAL FRUIT COMPOTE

OR

CHOCOLATE CARAMEL TART

SPICED WHIPPED CREAM

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



LUNCHEON MENU - \$45

STARTER:

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

ROMAINE CAESAR SALAD

WHITE ANCHOVIES + TREVISO

OR

BUTTERNUT SQUASH RAVIOLI

CRISP SAGE + ITALIAN HONEY

ENTRÉE:

CHARRED SKIRT STEAK

SEASONAL VEGETABLE + POTATO

OR

BELL + EVANS BRICK CHICKEN

SEASONAL VEGETABLE + POTATO

OR

MISO GRILLED SALMON

TWICE FRIED GREEN BEANS + SCENTED JASMINE

RICE

OR

VEGETABLE RISOTTO

DESSERT:

PANNA COTTA

SEASONAL FRUIT COMPOTE

OR

CHOCOLATE CARAMEL TART

SPICED WHIPPED CREAM

SERVED WITH COFFEE +

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



LUNCHEON MENU - \$55

STARTER:

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

ROMAINE CAESAR SALAD

WHITE ANCHOVIES + TREVISO

OR

LOBSTER RAVIOLINI

ENTRÉE:

BLACK ANGUS FILET | 8OZ

SEASONAL VEGETABLE + POTATO

OR

BELL + EVANS BRICK CHICKEN

SEASONAL VEGETABLE + POTATO

OR

PANKO CRUSTED HADDOCK

SCAMPI SAUCE + SHRIMP

OR

#1 SESAME-CRUSTED TUNA

TARO + GINGER VINEGAR + TOY SUM

DESSERT:

PANNA COTTA

SEASONAL FRUIT COMPOTE

OR

CHOCOLATE CARAMEL TART

SPICED WHIPPED CREAM

OR

SALTED CARAMEL CRÈME BRÛLÉE

GINGER SNAP

SERVED WITH COFFEE

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



brunch MENU - \$25

STARTER:

HOUSEMADE BICUITS

HOMEMADE JAM + WHIPPED BUTTER

ENTRÉE:

SCRAMBLED EGGS + SOFT HERBS

HOMEFRIES + SEASONAL VEGETABLES

OR

CRISP MALTED WAFFLE

FRESH FRUIT + WARM SYRUP

OR

CHICKEN CAESAR SALAD

BRIOCHE + WHITE ANCHOVIES

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



brunch MENU - \$35

STARTER:
HOMEMADE ASSORTMENT OF
PASTRIES

ENTRÉE:
CLASSIC EGGS BENEDICT
OR
SKIRT STEAK
FRIED EGGS + HOMEFRIES
OR
CRISP MALTED WAFFLE
FRESH FRUIT + WARM SYRUP
OR
WIENER SCHNITZEL
ORGANIC EGGS + CAPER BROWN BUTTER

3 CHOICES- \$35 PER PERSON

4 CHOICES- \$40 PER PERSON

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY

