

BANCROFT FATHER'S DAY

FIRST COURSE

BOSTON CLAM CHOWDER
HOUSE CRACKERS + SMOKED BACON

HANDMADE TRUFFLE + RICOTTA RAVIOLI
ARTICHOKE ROAST + CRISP 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

ENTREES

VEAL PORTERHOUSE STEAK
BRÛLÉED FIGS + FAVA BEAN PUREE
49

ACQUARELLO RISOTTO WITH GRILLED LOBSTER TAIL
BURNT ROSEMARY + LEMON
44

KUROBUTA PIG CHOP
TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE
46

SZECHUAN CRUSTED AHI TUNA
GINGERED YU CHOY + CARROT PUREE
48

CHARCOALED SALMON
CREAMED POTATOES + SNAP PEAS + BEET VINAIGRETTE
45

SKIRT STEAK WITH CHARRED AVOCADO
SOFT GRITS + CHIPOTLE BUTTER
53

BLACK ANGUS FILET MIGNON | 8OZ
YUKON GOLD MASHED + GRILLED ASPARAGUS
60

PRIME NEW YORK SIRLOIN | 16OZ
YUKON GOLD MASHED + GRILLED ASPARAGUS
60

28 DAY AGED PRIME RIB EYE | 16OZ
YUKON GOLD MASHED + GRILLED ASPARAGUS
60

PRIME T-BONE STEAK | 24OZ
YUKON GOLD MASHED + GRILLED ASPARAGUS
66

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.