

BANCROFT THANKSGIVING

FIRST COURSE

BOSTON CLAM CHOWDER
HOUSE CRACKERS + SMOKED BACON

ROASTED KABOCHA SQUASH BISQUE
WARM LYLE'S SYRUP + CRISP SAGE

WILD MUSHROOM + HERB RAVIOLI
PARMESAN FONDUTA + WHITE TRUFFLE OIL

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

ROASTED VERMONT TURKEY
HOUSE CRANBERRY + CLASSIC ACCOMPANIMENTS
51

KUROBUTA PIG CHOP
TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE
48

PANKO CRUSTED ATLANTIC HADDOCK
BUTTERED KING CRAB + PARSNIP PUREE
51

COLORADO LAMB CHOPS
ROASTED EGGPLANT + MINT RAITA
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

ALL STEAKS SERVED WITH YUKON GOLD MASHED + SEASONAL VEGETABLES
62

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.