

BANCROFT FATHER’S DAY

FIRST COURSE

BOSTON CLAM CHOWDER HOUSE CRACKERS + SMOKED BACON	HANDMADE LEMON + RICOTTA RAVIOLI PARMESAN + FAVA BEANS
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

COLORADO LAMB CHOPS ROASTED EGGPLANT + MINT RAITA 51
ACQURELLO RISOTTO WITH GRILLED LOBSTER TAIL BURNT ROSEMARY + LEMON 46
KUROBUTA PIG CHOP TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE 48
PANKO CRUSTED ATLANTIC HADDOCK CRISPY ROCK SHRIMP + BABY CARROTS + LEMON BUTTER 49
PAN SEARED ATLANTIC SALMON CREAMED POTATOES + SNAP PEAS + BEET VINAIGRETTE 47
SKIRT STEAK WITH CHARRED AVOCADO SOFT GRITS + CHIPOTLE BUTTER 55
BLACK ANGUS FILET MIGNON 8OZ YUKON GOLD MASHED + GRILLED ASPARAGUS 62
PRIME NEW YORK SIRLOIN 16OZ YUKON GOLD MASHED + GRILLED ASPARAGUS 62
28 DAY AGED PRIME RIB EYE 16OZ YUKON GOLD MASHED + GRILLED ASPARAGUS 62
PRIME T-BONE STEAK 24OZ YUKON GOLD MASHED + GRILLED ASPARAGUS 67

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.