

BANCROFT FATHER’S DAY

FIRST COURSE

- BOSTON CLAM CHOWDER**
HOUSE CRACKERS + SMOKED BACON

LOCAL OYSTERS*
SALSA VERDE + MIGNONETTE

BABY ROMAINE CAESAR SALAD*
WHITE ANCHOVIES + TREVISO
- HANDMADE RICOTTA+ASPARAGUS RAVIOLI**
LEMON THYME CREMA + PARMA BUTTER

ICED TIGER SHRIMP COCKTAIL
RED + GREEN COCKTAIL SAUCE

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 + SEASONAL VEGETABLE
62

PRIME NEW YORK SIRLOIN* | 16OZ
YUKON GOLD MASHED + SEASONAL VEGETABLE
62

28 DAY AGED PRIME RIB EYE* | 16OZ
YUKON GOLD MASHED + SEASONAL VEGETABLE
62

PRIME T-BONE STEAK* | 24OZ
YUKON GOLD MASHED + SEASONAL VEGETABLE
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.