

THE BANCROFT

SUNDAY, APRIL 9, 2023

FIRST COURSE: STARTERS

BOSTON CLAM CHOWDER
HOUSE CRACKERS + SMOKED BACON

CREAM OF CAULIFLOWER BISQUE
LEMON OIL + CURRY CROUTONS

HANDMADE RICOTTA + PEA RAVIOLI
PARMESAN CREAM + CRISPY PROSCIUTTO

LOCAL OYSTERS*
SALSA VERDE + MIGNONETTE

ICED TIGER SHRIMP COCKTAIL*
RED + GREEN COCKTAIL SAUCE

BABY ROMAINE CAESAR SALAD*
ANCHOVIES + TREVISO

PETITE LETTUCE + HERB SALAD
BABY TOMATOES + AGED BALSAMIC

BABY ICEBERG WEDGE + BERKSHIRE BLUE
SMOKED BACON + CANDIED WALNUTS

EXECUTIVE CHEF: MARIO CAPONE

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

SECOND COURSE: ENTREÉS

GRILLED COLORADO LAMB CHOPS* 90
ROASTED EGGPLANT + MINT RAITA

VEAL WIENER SCHNITZEL* 65
FRIED EGG + CAPER BUTTER + CHIVE SPATZLE

KUROBUTA PIG CHOP* 62
TRUFFLED POLENTA FRIES + CHERRY SAUCE

PAN ROASTED ATLANTIC HALIBUT* 70
GOLDEN TOMATO BROTH + PARSNIP PUREE

CHARCOALED SALMON* 61
CREAMED POTATOES + SNAP PEAS + BEET VINAIGRETTE

SKIRT STEAK WITH CHARRED AVOCADO* 59
SOFT GRITS + CHIPOTLE BUTTER

STEAKS

ALL STEAKS SERVED WITH YUKON GOLD MASHED POTATO+SEASONAL VEGETABLES

BLACK ANGUS FILET MIGNON* | 8OZ 71

PRIME NEW YORK SIRLOIN* | 16OZ 77

28 DAY AGED PRIME RIB EYE* | 16OZ 78

CHOOSE ONE TO ACCOMPANY STEAK:

SMOKED BLACK SALT
RED WINE SALT
CREAMY HORSERADISH + CRACKED WHITE PEPPER
BANCROFT HOUSE STEAK SAUCE

À LA CART SIDES: FAMILY STYLE

GRILLED ASPARAGUS 15
TRUFFLE BUTTER + CHIVES

ROASTED FINGERLING POTATOES 11
GARLIC CONFIT + SEA SALT

BUTTERED RAINBOW BABY CARROTS 12
CITRUS HONEY + PISTACHIO

THIRD COURSE: DESSERTS

CHOCOLATE MOUSSE DOME
ESPRESSO ANGLAISE

SOUR CREAM BUTTER CAKE
ROASTED STRAWBERRIES

LEMON CURD TART
RASPBERRY COMPOTE

HOUSEMADE ICE CREAM + SORBET
2 SCOOPS

COFFEE 4

TEA 5
ENGLISH BREAKFAST
CHINA GREEN
EARL GREY
MASALA CHAI

ESPRESSO / CAPPUCCINO / LATTE 5/6/6