

# STARTERS

---

**SAUTEED SEA SCALLOPS\*** 22  
PARSNIP PUREE + MEYER LEMON BUTTER

---

**CRISPY POLENTA FRIES** 12  
TRUFFLE AIOLI + IMPORTED PARMESAN

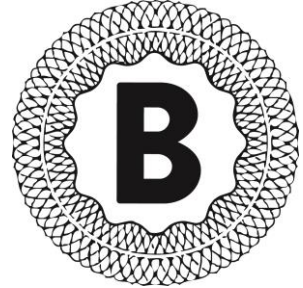
---

**AMERICAN PROSCIUTTO + FIG PRESERVE** 16  
BABY ARUGULA

---

**HAND CUT PRIME STEAK TARTARE\*** 20  
PICKLED SHALLOTS + VIOLET MUSTARD

---



**EXECUTIVE CHEF:**  
**MARIO CAPONE**

# ICED + RAW

---

**LOCAL OYSTERS\*** 18  
SALSA VERDE + MIGNONETTE

---

**ICED TIGER SHRIMP COCKTAIL** MKT  
RED + GREEN COCKTAIL SAUCE

---

**WOODBURY'S WELLFLEET CLAMS\*** 12  
HOT HORSERADISH + LEMON

---

**ICED LOBSTER TAILS** MKT  
COCKTAIL SAUCE + LEMON

---

**SEAFOOD TOWER\*** 2/31  
LOBSTER + LOCAL OYSTERS + 4/58  
WELLFLEET CLAMS + SHRIMP COCKTAIL 6/90

---

## ALLERGIES:

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

WE CAN SUPPLY A GLUTEN-FREE MENU UPON REQUEST.

\* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# SALADS

**ROMAINE CAESAR SALAD\*** 13  
WHITE ANCHOVIES + TREVISO

**SALT ROASTED BEETS + PISTACHIO** 13  
GOAT CHEESE + CITRUS HONEY

**PETITE LETTUCE + HERB SALAD** 10  
BABY TOMATOES + ENGLISH CUCUMBER

**MAPLEBROOK BURRATA + PINE NUT SALAD** 15  
CANDIED FENNEL + BITTER ORANGE VINEGAR

**BABY ICEBERG WEDGE + BERKSHIRE BLUE** 12  
SMOKED BACON + CANDIED WALNUTS

# ENTRÉES

**GIANNONE FARM BRICK CHICKEN** 32  
FINGERLING POTATOES + SWISS CHARD + BABY CARROTS

**SKIRT STEAK\* WITH CHARRED AVOCADO** 33  
SOFT WHITE GRITS + CHIPOTLE BUTTER

**COLORADO LAMB CHOPS\*** 62  
ROASTED EGGPLANT + MINT RAITA + PAPADUM

**CARNAROLI LOBSTER TAIL RISOTTO** MKT  
BURNT ROSEMARY + PEAS + LEMON

**SAUTEED HALIBUT\*** 45  
BABY CLAMS + FAVA BEAN PUREE + TOMATO-CREAM COULIS

**KUROBUTA PIG CHOP\*** 38  
TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE

**CHARCOALED SALMON\*** 36  
CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE



MUCH OF OUR PRODUCE COMES FROM OUR OWN GIBBET HILL FARM IN GROTON, MASSACHUSETTS. WE SOURCE LOCALLY WHENEVER POSSIBLE.

\* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# STEAKS

<b>BLACK ANGUS FILET MIGNON*</b>   8OZ or 12OZ	45 54
<b>BLACK ANGUS BONE-IN FILET*</b>   16OZ	75
<b>PRIME NEW YORK SIRLOIN*</b>   16OZ	52
<b>28 DAY AGED PRIME RIBEYE*</b>   16OZ	54
<b>PRIME T-BONE STEAK*</b>   24OZ	74
<b>PRIME STEAK AU POIVRE*</b> RED WINE + BONE MARROW	58
<b>BUTCHER CUT SALT + PEPPER PRIME TOMAHAWK RIB STEAK* FOR 2</b>   42OZ	115

# SIDES

	INDIV/ TABLE
<b>GRILLED GREEN ASPARAGUS</b> BLACK TRUFFLE BUTTER + MALDONS SEA SALT	15
<b>SAUTÉED LOCAL MUSHROOMS</b> GREEN GARLIC BUTTER	9/13
<b>YUKON GOLD MASHED POTATO</b> SWEET BUTTER	8/11
<b>ROASTED FINGERLING POTATOES</b> GARLIC CONFIT + SEA SALT	11
<b>CREAMED LEAF SPINACH</b> FRIED CHIP-IN-FARM EGG*	12
<b>BAG OF FRENCH FRIES</b> ROSEMARY + HOUSE KETCHUP	9

# SAUCES BUTTERS SALTS

CREAMY HORSERADISH +  
CRACKED WHITE PEPPER

BÉARNAISE\*

HOT ROQUEFORT BUTTER

BANCROFT HOUSE  
STEAK SAUCE

GARLIC PARSLEY BUTTER

SMOKED BLACK SALT

RED WINE SALT

# ADD-ONS

LOBSTER TAIL | MKT

GIANT PRAWNS | 15

SHISHITO PEPPERS | 4

BONE MARROW | 12

\* CONSUMING RAW OR  
UNDERCOOKED EGGS,  
MEAT, POULTRY, SEAFOOD  
OR SHELLFISH MAY  
INCREASE YOUR RISK OF  
FOOD BORNE ILLNESS.