## FIRST COURSE: STARTERS

BOSTON CLAM CHOWDER
house crackers + smoked bacon
LOCAL ASPARAGUS + LEEK BISQUE
brioche croutons + lemon thyme oil
HANDMADE RICOTTA + CARROT RAVIOLI
CARrot cream + crispy parmesan tuile
local oysters*
SALSA VERDE + MIGNonette + red cocktail
ICED TIGER SHRIMP COCKTAIL*
red + green cocktail sauce
BABY ROMAINE CAESAR SALAD*
IMPORTED WHITE 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 undercookedeggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness


## SUNDAY, MARCH 31, 2024

## SECOND COURSE: ENTREES

GRILLED COLORADO LAMB CHOPS* ROASTED EGGPLANT + MINT RAITA

## veal wiener schnitzel*

FRIEDEGG + CAPER BUTTER + CHIVE SPAETZLE 68
GIANNONE BRICK CHICKEN
BLACK TRUFFLE ROMAN GNOCCHI + SWISS CHARD 6
MISO SAKE GLAZD CHILEAN SEA BASS*

Miso sake glazed chilean sea bass

CREAMED POTATOES + SNAP PEAS + beet VINAIGRETTE

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

## STEAKS

all steaks served with yukon gold mashed potato + SEASONAL VEGETABLES + RED WINE DUCTION

| BLACK ANGUS FILET MIGNON* 802 | 74 |
| :---: | :---: |
| PRIME NEW YORK SIRLOIN* \| 160 Z | 84 |
| 28 DAY AGED PRIME RIB EYE* \| 160 Z | 86 |

## CHOOSE ONE TO ACCOMPANY STEAK:

SMOKED black salt
RED WINE SALT
(
bancroft house steak sauce

## a la cart sides: <br> FAMILY STYLE

## THIRD COURSE: DESSERTS

| DARK CHOCOLATE CREMEUX |  |
| :---: | :---: |
| milk chocolate anglaise |  |
| StRAWBERRY PAVLOVA |  |
| lemon curd |  |
| BANANA CREAM TART |  |
| coconut dulce de leche |  |
| HOUSEMADE ICE CREAM + SORBET |  |
| 2 Scoops |  |
| COFFEE | 4 |
| TEA |  |
|  |  |
| english breakfast |  |
| china green EARL GREY |  |
|  |  |
| masala chal |  |
| ESPRESSO / CAPPUCCINO / LATTE | 5/6/6 |

