# BANCROFT 

## EsI 2014

## STARTERS

BOSTON CLAM CHOWDER
HOUSE CRACKERS + SMOKED BACON

## SMOKED TOMATO BISQUE <br> GOAT CHEESE + BRIOCHE CROUTONS

HANDMADE RICOTTA + ASPARAGUS RAVIOLI
ASPARAGUS BROTH + WHIPPED RICOTTA
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 undercookedeggs, meat, poultry, seafood or shellfish may increase your risk offood borneillness

GRILLED COLORADO LAMB CHOPS* ROASTED EGGPLANT + MINT RAITA
SAUTÉED SEA SCALLOPS
GIANNONE BRICK CHICKEN ..... 63TRUFFLED POLENTA FRIES + SWISS CHARD
PAN ROASTED ATLANTIC HALIBUT* obster couscous + fava beans ..... 76
CHARCOALED SALMON*
creamed potatoes + Snap peas + beet vinaigrette ..... 66
SKIRT STEAK WITH CHARRED AVOCADO* ..... 66
SOFT GRITS + CHIPOTLE BUTTER
STEAKS
all steaks served with yukon gold mashed potato + Seasonal vegetables

BLACK ANGUS FILET MIGNON* $\mid 80 Z 74$

| PRIME NEW YORK SIRLOIN* | 1602 | 84 |
| :---: | :---: | :---: |
| 28 DAY AGED PRIME RIB EYE* | 1602 | 86 |

## CHOOSE ONE TO ACCOMPANY STEAK

SMOKED BLACK SALT
RED WINE SALT
CREAMY HORSERADISH
bancroft house steak sauce

## FAMILY SIDES

GRILLED ASPARAGUS truffle butter + Chives

## DESSERTS

LEMON BLUEBERRY CAKE
bLUEBERRY COMPOTE
STRAWBERRY CHEESECAKE
MIXED BERRY COULIS

## CHOCOLATE MOUSSE DOME

MILK chocolate caramel
HOUSEMADE ICE CREAM + SORBE
2 SCOOPS


