



STARTERS

BOSTON CLAM CHOWDER HOUSE CRACKERS + SMOKED BACON
POTATO + LEEK BISQUE CRISPY PROSCIUTTO + CHIVE OIL
HANDMADE RICOTTA + LEMON-BASIL RAVIOLI GOLDEN TOMATO SAUCE + AGED PARMESAN CHEESE
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

ENTREÉS

GRILLED COLORADO LAMB CHOPS* ROASTED EGGPLANT + MINT RAITA	89
PANKO CRUSTED HADDOCK* SHRIMP SCAMPI SAUCE + FAVA BEAN PUREE	69
GIANNONE BRICK CHICKEN TRUFFLED POLENTA FRIES + SWISS CHARD	64
PAN ROASTED ATLANTIC HALIBUT* ASPARAGUS + LEMON RISOTTO + THUMBELINA CARROTS	77
CHARCOALED SALMON* CREAMED POTATOES + SNAP PEAS + BEET VINAIGRETTE	67
SKIRT STEAK WITH CHARRED AVOCADO* SOFT GRITS + CHIPOTLE BUTTER	67

STEAKS

ALL STEAKS SERVED WITH YUKON GOLD MASHED POTATO + SEASONAL VEGETABLES	
BLACK ANGUS FILET MIGNON* 8OZ	76
PRIME NEW YORK SIRLOIN* 16OZ	86
28 DAY AGED PRIME RIB EYE* 16OZ	87
CHOOSE ONE TO ACCOMPANY STEAK: SMOKED BLACK SALT RED WINE SALT CREAMY HORSERADISH BANCROFT HOUSE STEAK SAUCE	

FAMILY SIDES

GRILLED ASPARAGUS TRUFFLE BUTTER + CHIVES	15
ROASTED FINGERLING POTATOES GARLIC CONFIT + SEA SALT	11
BUTTERED RAINBOW BABY CARROTS CITRUS HONEY + PISTACHIO	12

DESSERTS

DARK CHOCOLATE CREMEUX WHITE CHOCOLATE CARAMEL SAUCE	
KEY LIME CHEESECAKE STRAWBERRY COULIS	
VANILLA BEAN ANGEL FOOD CAKE RASPBERRY COMPOTE + CHANTILLY CREAM	
HOUSEMADE ICE CREAM + SORBET 2 SCOOPS	
COFFEE	4
TEA	5
ESPRESSO / CAPPUCCINO / LATTE	5/6/6

