

# THE BANCROFT

SUNDAY, APRIL 5, 2026

## FIRST COURSE: STARTERS

**BOSTON CLAM CHOWDER**  
HOUSE CRACKERS + SMOKED BACON

**POTATO + LEEK BISQUE**  
CRÈME FRAICHE + THYME + TRUFFLE OIL

**HANDMADE RICOTTA + FAVA BEAN RAVIOLI**  
MEYER LEMON CREAM + ROASTED TOMATOES

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

## SECOND COURSE: ENTREÉS

**GRILLED COLORADO LAMB CHOPS\*** 94  
ROASTED EGGPLANT + MINT RAITA

**GRILLED VEAL PORTERHOUSE\* | 14OZ** 74  
YELLOW WAX BEANS + MOREL CRÈME SAUCE

**CANADIAN GIANNONE BRICK CHICKEN** 66  
PARSNIP PURÉE + PEAS + SWISS CHARD

**PAN ROASTED ATLANTIC HALIBUT\*** 77  
WHITE ASPARAGUS + RAMPS + BEURRE BLANC

**CHARCOALED SALMON\*** 69  
CREAMED POTATOES + SNAP PEAS + BEET  
VINAIGRETTE

**SKIRT STEAK + CHARRED AVOCADO\*** 68  
SOFT GRITS + CHIPOTLE BUTTER

## STEAKS

ALL STEAKS SERVED WITH YUKON GOLD MASHED POTATO +  
SEASONAL VEGETABLES + RED WINE REDUCTION

**BLACK ANGUS FILET MIGNON\* | 8OZ** 84

**PRIME NEW YORK SIRLOIN\* | 16OZ** 87

**28 DAY AGED PRIME RIB EYE\* | 16OZ** 96

### CHOOSE ONE TO ACCOMPANY STEAK

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

## FAMILY STYLE SIDES

**GRILLED ASPARAGUS** 15  
TRUFFLE BUTTER + CHIVES

**ROASTED FINGERLING POTATOES** 13  
GARLIC CONFIT + SEA SALT

**ROASTED RAINBOW BABY CARROTS** 13  
SWEET MAPLE BUTTER + GOLDEN RAISINS

## THIRD COURSE: DESSERTS

**CHOCOLATE MOUSSE DOME**  
MILK CHOCOLATE ANGLAISE

**STRAWBERRY CHEESECAKE**  
ORANGE CARAMEL

**LEMON CURD TART**  
BLUEBERRY COMPOTE

**HOUSEMADE ICE CREAM + SORBET**  
2 SCOOPS

**COFFEE** 4

**TEA** 5

**ESPRESSO / CAPPUCCINO / LATTE** 5/6/6