

# BANCROFT THANKSGIVING

## FIRST COURSE

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

**ROASTED HONEYNUT SQUASH BISQUE**  
WARM LYLE'S SYRUP + CRISP SAGE

**WILD MUSHROOM + HERB RAVIOLI**  
RICOTTA SALATA + TRUFFLE OIL

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

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

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

**PETITE LETTUCE + HERB SALAD**  
BABY TOMATOES + AGED BALSAMIC

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

## ENTREES

**ROASTED VERMONT TURKEY**  
HOUSE CRANBERRY + CLASSIC ACCOMPANIMENTS  
51

**KUROBUTA PIG CHOP**  
TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE  
48

**PANKO CRUSTED ATLANTIC HADDOCK**  
WHITE BEAN PUREE + CRISPY ROCK SHRIMP  
51

**COLORADO LAMB CHOPS**  
ROASTED EGGPLANT + MINT RAITA  
51

**CHARCOALED SALMON**  
CREAMED POTATOES + SNAP PEAS + BEET VINAIGRETTE  
47

**SKIRT STEAK WITH CHARRED AVOCADO**  
SOFT GRITS + CHIPOTLE BUTTER  
55

## STEAKS

**BLACK ANGUS FILET MIGNON | 8OZ**  
**PRIME NEW YORK SIRLOIN | 16OZ**  
**28 DAY AGED PRIME RIB EYE | 16OZ**

ALL STEAKS SERVED WITH YUKON GOLD MASHED + SEASONAL VEGETABLES  
62

### ALLERGIES:

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.