

STARTER

BOSTON CLAM CHOWDER BOWL

HOUSE CRACKERS + SMOKED BACON

OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

BABY LETTUCE + HERB SALAD

BALSAMIC VINAIGRETTE

ENTRÉE

CHARRED SKIRT STEAK

SEASONAL FARM VEGETABLE + POTATO

OR

CHICKEN UNDER A BRICK

SEASONAL FARM VEGETABLE + POTATO

OR

CHARCOALED SALMON

CARROT + POTATO MOUSSELINE + ROASTED CORN SUCCOTASH

OR

CHEF'S CHOICE VEGETABLE PLATE

SEASONAL OFFERINGS

DESSERT

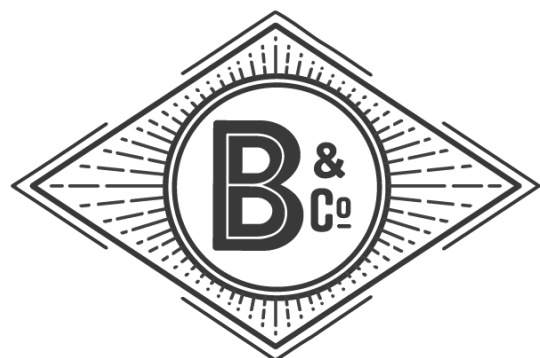
CARAMEL CHOCOLATE MOUSSE CAKE

OR

MEYER LEMON PANNA COTTA

SEASONAL FRUIT + CRISP TUILLE

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON
OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES
OR

HOUSEMADE RICOTTA + CRAB RAVIOLI

THYME LEMON BUERRE BLANC

ENTRÉE

BLACK ANGUS FILET | 8 OZ.

OR

CHICKEN UNDER A BRICK

SEASONAL FARM VEGETABLE + POTATO
OR

GRILLED SWORDFISH

SAUTÉED ROCK SHRIMP, LEMON RISOTTO + SALSA VERDE
OR

#1 SUSHI GRADE TUNA

GINGER SCENTED RICE + SEASONAL FARM VEGETABLE
OR

CHEF'S CHOICE VEGETABLE PLATE

SEASONAL OFFERINGS

DESSERT

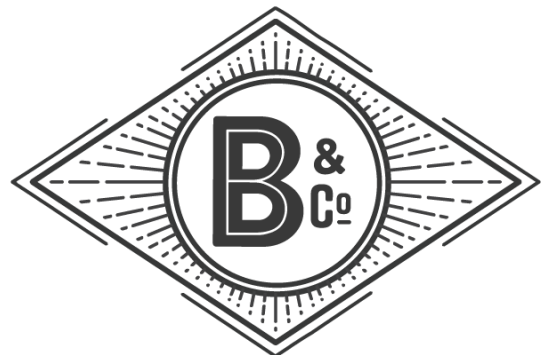
CARAMEL CHOCOLATE MOUSSE CAKE

OR

MEYER LEMON PANNA COTTA

SEASONAL FRUIT + CRISP TUILLE

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



STARTER

JUMBO SHRIMP COCKTAIL

OR

BURRATINI + AMERICAN PROSCIUTTO

OR

OUT OF THE SHELL MUSSELS

BASIL OIL + CHARRED CROSTINI

OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

ICEBERG WEDGE

GREAT HILL BLUE + SMOKED BACON + CANDIED WALNUTS

ENTRÉE

BLACK ANGUS FILET | 8 OZ.

OR

KUROBUTA PORK CHOP

PARMESAN TRUFFLE FLAN + PORK JUS

OR

CHICKEN UNDER A BRICK

SEASONAL FARM VEGETABLE + POTATO

OR

CRISPY HADDOCK + GRILLED LOBSTER TAIL

LOBSTER CREAM SAUCE

OR

CHEF'S CHOICE VEGETABLE PLATE

SEASONAL OFFERINGS

DESSERT

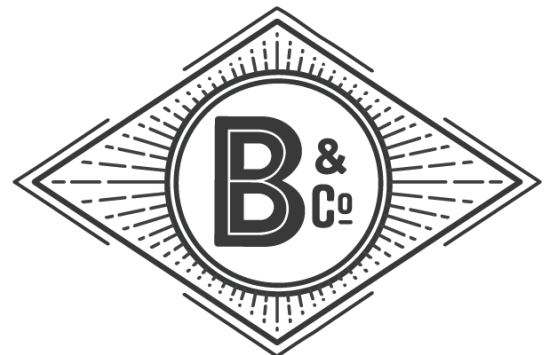
CARAMEL CHOCOLATE MOUSSE CAKE

OR

MEYER LEMON PANNA COTTA

SEASONAL FRUIT + CRISP TUILLE

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



STARTER

OUT OF THE SHELL MUSSELS

BASIL OIL + CHARRED CROSTINI
OR

JUMBO SHRIMP COCKTAIL

OR

TOMATO BISQUE

HOUSEMADE CROUTONS + BASIL
OR

BURRATINI + AMERICAN PROSCIUTTO

SALAD

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES
OR

PETITE LETTUCE + HERB SALAD

BABY TOMATOES + BALSAMIC
OR

ICEBERG WEDGE

GREAT HILL BLUE + SMOKED BACON + CANDIED WALNUTS

ENTRÉE

BLACK ANGUS FILET | 8 OZ.

OR

KUROBUTA PORK CHOP

PARMESAN TRUFFLE FLAN + PORK JUS
OR

CHICKEN UNDER A BRICK

SEASONAL FARM VEGETABLE + POTATO
OR

CRISPY HADDOCK + GRILLED LOBSTER TAIL

LOBSTER CREAM SAUCE
OR

CHEF'S CHOICE VEGETABLE PLATE

SEASONAL OFFERINGS

DESSERT

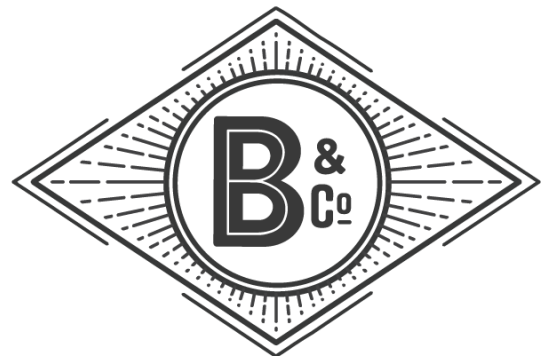
CARAMEL CHOCOLATE MOUSSE CAKE

OR

MEYER LEMON PANNA COTTA

SEASONAL FRUIT + CRISP TUILLE

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



SCALLOPS WRAPPED IN BACON- \$48

MINI MAINE CRAB CAKES- \$48

PRIME SKEWERED NEW YORK SIRLOIN STEAK + BEARNAISE- \$48

TOMATO AND SMOKED MOZZARELLA ARANCINI + BASIL ARUGULA PESTO + POMODORO- \$36

FIG PRESERVE + BURRATA CROSTINI - \$36

HEIRLOOM TOMATO + FRESH MOZZARELLA SLIDER - \$24

POLENTA FRIES + TRUFFLE AIOLI- \$24

SHORT RIB + GOAT CHEESE STUFFED MUSHROOMS - \$36

TEMPURA OF MAINE LOBSTER TAILS + SWEET CHILI SAUCE + PONZU- \$60

SPANISH TOAST + CHARRED TOMATO + PARMESAN + PROSCIUTTO- \$36

SESAME LOLLIPOP CHICKEN WINGS - \$36

PROSCIUTTO CROSTINI + HONEY WHIPPED RICOTTA - \$24

CRISPY LOCAL SHRIMP ON A SKEWER + SCAMPI BUTTER- \$36

CRISPY TUNA ROLL + SPICY AIOLI - \$48

WALNUT + RAISIN CROSTINI + WARM GORGONZOLA - \$24

STEAK TARTARE ON HOUSE MADE CHIPS + PICKLED SHALLOTS- \$36

SEASONAL VEGETABLE TART - \$24

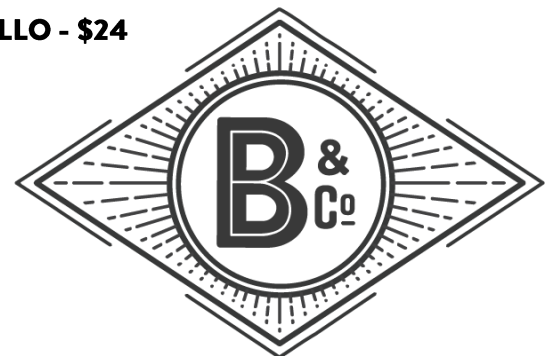
COLORADO LAMB LOLLIPOPS + SALSA VERDE - \$60

FRESH MAINE CRAB + AVOCADO BITES - \$48

PRIME SKIRT STEAK SKEWERS + CHIMMICHURRI - \$48

ASPARAGUS + PARMESAN WRAPPED WITH PHYLLO - \$24

PRICE PER DOZEN/ 1 DOZEN MINIMUM
PRICE NOT INCLUSIVE OF TAX OR GRATUITY



ARTISANAL CHEESES + PRESERVES + BREADS- \$7 PER PERSON

AMERICAN PROSCIUTTO + CHARCUTERIE- \$10 PER PERSON

HOUSEMADE ROOT CHIPS + VEGETABLE DIP- \$4 PER PERSON

FARMHOUSE* VEGETABLE MEDLEY - \$6 PER PERSON

ASSORTMENT OF MARINATED, GRILLED, RAW + PICKLED VEGETABLES

(*VEGETABLES FROM OUR PRODUCE FARM, GIBBET HILL GRILL, DURING GROWING SEASON)

SLIDER STATIONS

BANCROFT BURGER - \$70 PER DOZEN

CHICKEN SALAD - \$36 PER DOZEN

HOT PRESSED CUBAN SLIDERS - \$48 PER DOZEN

MINI GRILLED HAM + CHEESE - \$36 PER DOZEN

LAMB SLIDERS - \$70 PER DOZEN

SHELLFISH STATIONS

LOCAL OYSTERS - \$36 PER DOZEN

ICED SHRIMP COCKTAIL- \$41 PER DOZEN

WELLFLEET CLAMS- \$24 PER DOZEN

ICED LOBSTER TAILS- MKT

CARVING STATION

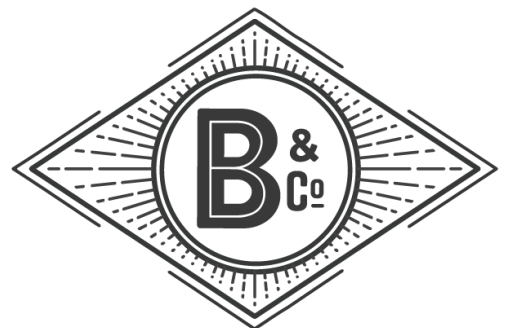
WHOLE ROASTED TENDERLOIN OF BEEF - \$22 PER PERSON

PARKER HOUSE ROLLS + HOUSE STEAK SAUCE

ESPRESSO RUBBED PRIME RIB - \$30 PER PERSON

CREAMY HORSERADISH + CRISPY ONIONS

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



STATIONARY STARTER

ASSORTED HOUSEMADE PASTRIES + CHEESE + FRUIT

ENTRÉE

CHEF'S BREAKFAST PLATE

SCRAMBLED EGGS + HOME FRIES + BACON + TOAST
OR

CRISP MALTED WAFFLE

FRESH FRUIT + WARM SYRUP
OR

CHICKEN CAESAR SALAD

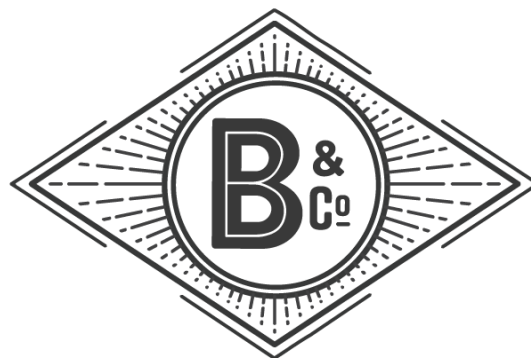
BRIOCHE CROUTON + WHITE ANCHOVIES

DESSERT

**MIXED MINI DESSERTS + HOUSEMADE COOKIE
PLATTERS**

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



STATIONARY STARTER

ASSORTED CHEESES + FRUIT + HOUSEMADE PASTRIES

ENTRÉE

QUICHE + HOT BUTTERED MAINE CRAB

BABY SPINACH + GOAT CHEESE

OR

AVOCADO BLT

DOUBLE SMOKED BACON + SWEET POTATO FRIES

OR

ICEBERG WEDGE + HANGER STEAK

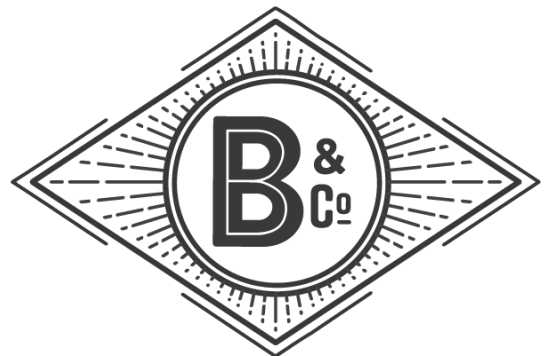
BERKSHIRE BLUE + CANDIED WALNUTS

DESSERT

**MIXED MINI DESSERTS + HOUSEMADE COOKIE
PLATTERS**

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON
OR

BABY LETTUCE + HERB SALAD

BALSAMIC VINAIGRETTE

ENTRÉE

PRIME HANGER STEAK

YUKON GOLD MASHED + SEASONAL VEGETABLE
OR

HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO
OR

CHARCOALED SALMON

OR

CHEF'S CHOICE VEGETABLE PLATE

SEASONAL OFFERINGS

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON
OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES
OR

HOUSEMADE FAVA BEAN RAVIOLI

AGED PARMESAN + PEA TENDRILS

ENTRÉE

CHARRED SKIRT STEAK

SEASONAL VEGETABLE + POTATO
OR

HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO
OR

PANKO CRUSTED HADDOCK

BLACK PEPPER CAVATELLI + SEASONAL BABY VEGETABLES
OR

CHEF'S CHOICE VEGETABLE PLATE

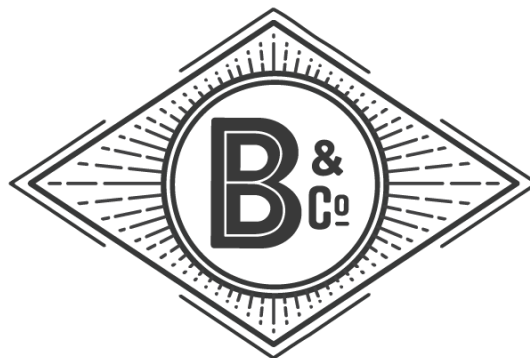
SEASONAL OFFERINGS

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



STARTER

CREAMY ASPARAGUS BISQUE

CRÈME FRAÎCHE + TRUFFLE OIL

OR

FORK + KNIFE ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

HOUSEMADE CRAB + FAVA BEAN RAVIOLI

ENTRÉE

BLACK ANGUS FILET | 8OZ

SEASONAL VEGETABLE + POTATO

OR

HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO

OR

FENNEL CRUSTED TUNA

RICE + TWICE FRIED GREEN BEANS + WASABI AIOLI

OR

CHEF'S CHOICE VEGETABLE PLATE

SEASONAL OFFERINGS

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF TAX OR GRATUITY

