

## Lunch Menu

# Appetizers

**Rosie's Meatballs** the meatballs Chef Todd grew up on

**Tomato Basils Bruschetta** tomatoes with garlic, sea salt, extra virgin olive oil & basil, with grilled focaccia bread finished with Balsamic glaze

\*\***Deconstructed Sushi Plate** with tuna, shrimp and salmon served with a sweet chili teriyaki glaze and black sesame dipping sauces

**Basil's Signature Fries** with truffle infused sea salt, misted with truffle oil & topped with a blend of Italian cheese

**Fried Green Tomatoes** Basil's own fried green tomatoes with humus, fried pitas, roasted red pepper coulis topped with goat cheese crumbles

**Risotto Tater Tots** homemade parmesan risotto tots paired with chipotle aioli

**Bread Basket** served with our signature basil butter

# Soups & Salads

**Lobster Bisque** rich & creamy with a hint of sherry, finished with a basil-scallion crème fraiche **Cup or Bowl**

**House Salad** fresh greens topped with shredded pepper jack cheese, cucumber ceviche & fried garbanzo beans

**The Market Toss** fresh greens, bacon, tomatoes, onions & provolone cheese, shredded potatoes, with Cajun spiced chicken & Italian dressing

🌿\*\***Grilled Ahi Tuna Salad** spinach, shaved Italian cheese, grilled tomato, asparagus, sticky rice & tuna with fresh basil garlic vinaigrette

\*\***Sweet Chili Salmon Salad** Faroe Island salmon over arugula tossed with candied walnuts, mango salsa topped with sweet chili teriyaki & cilantro served homemade Asian dressing.

🌿**Shrimp Salad** served with arugula and spinach tossed with candied walnuts, mandarin oranges, roasted beets and goat cheese in a lemon honey dressing

# Burgers & Sandwiches

All Sandwiches served with your choice of fresh chips, truffle fries, pasta salad, or fruit

**Soup and Scoop** our house made chicken salad served with grilled pita bread along with your choice of soup or side.

**Pulled Pork BLT** served with two slices of jalapeno bread, fried green tomatoes, bacon, lettuce, homemade pickles, and jalapeno jack cheese.

\*\***The Classic** our primeburger, or chicken breast, topped with a choice of Swiss, cheddar, or mozzarella provolone cheese & finished with greens & tomato served on a savory buttered croissant bun.

\*\***The J.F.** our prime burger, or chicken breast topped with Basil's chili lime slaw, chèvre (goat) cheese, & bacon, finished with Basil's Asian dressing served on a savory buttered croissant bun.

\*\***Lobster Shells & Cheese with Grilled Shrimp** creamy smoked Gouda with chunked lobster, crowned with grilled Gulf shrimp

🌿\*\***Fire Roasted Filet** 4-ounce filet layered on sweet potatoes medallions, resting in a spinach and mushroom cream with Basil's vegetables

**Open Faced Caprese** sliced crusty bread, grilled chicken breast, roasted tomatoes, fresh mozzarella, finished with our house made basil pesto

\*\***Chipotle Chicken Wrap** grilled all natural chicken breast with pepper jack cheese, greens, tomato & chipotle mayonnaise

**The Cruban** seasoned pork, ham and corned beef together with Basil's pickles, whole grain mustard, 1000 island, Sauerkraut and swiss cheese.

**Buttermilk Fried Chicken** served with homemade truffle and cheddar cheese biscuits, Basil's vegetables finished with a side of Dijon sauce

**Taco Taco** two flour tortillas stuffed with chili lime slaw, laced with basil-scallion crème fraiche & pepper jack cheese, with your choice of: chicken, pulled pork, roasted mushrooms or Cajun shrimp served with a house salad

## Basil's Signature Gourmet Pizza's

**Chicken Bacon Ranch | Margherita Pizza | Basil's Five cheese | Chorizo-Poblano Pizza**

\*\*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\*

🌿 Denotes Gluten free menu items or can be made Gluten free

Please join us for our Sunday Brunch Buffet. We are open from 10am to 3pm every Sunday.

## Dinner Menu

# Appetizers

**Rosie's Meatballs** the meatballs Chef Todd grew up on

**Calamari** lightly breaded, served with a lemon truffle Parmesan aioli & homemade marinara finished with shaved Italian cheeses

**Jalapeno Artichoke Dip** served with southwest seasoned lattice chips

**Tomato Basils Bruschetta** tomatoes with garlic, sea salt, extra virgin olive oil & basil, with grilled focaccia bread finished with Balsamic glaze

**\*\*Deconstructed Sushi Plate** with tuna, shrimp and salmon served with a sweet chili teriyaki and black sesame dipping sauces

**Risotto Tater Tots** homemade parmesan risotto tots paired with chipotle aioli

**Basil's Signature Fries** with truffle infused sea salt, misted with truffle oil & topped with a blend of Italian cheeses

**Fried Green Tomatoes** Basil's own fried green tomatoes with hummus, fried pitas, roasted red pepper coulis topped with goat cheese crumbles

**Bread Basket** served with our signature basil butter

# Soups & Salads

**Lobster Bisque** rich & creamy with a hint of sherry, finished with a basil-scallion crème fraiche **Cup or Bowl**

**House Salad** fresh greens topped with shredded pepper jack cheese, tomatoes, cucumbers & fried garbanzo beans

**The Market Tossed** fresh greens, bacon, tomatoes, onions & provolone cheese, shredded potatoes, with Cajun spiced chicken & Italian dressing

**\*\*Grilled Ahi Tuna Salad** spinach, shaved Italian cheese with a grilled tomato, asparagus, sticky rice & tuna with fresh basil garlic vinaigrette

**\*\*Sweet Chili Salmon Salad** Faroe Island salmon over arugula tossed with candied walnuts, mango salsa topped with sweet chili teriyaki & cilantro served homemade Asian dressing.

**🌿 Shrimp Salad** served with arugula and spinach tossed with candied walnuts, mandarin oranges, roasted beets and goat cheese in a lemon honey dressing

# Entrees

**🌿 \*\*Fire Roasted Twin Filets** two 4oz filets layered on sweet potatoes medallions, resting in a spinach and mushroom cream with Basil's vegetables  
**Single 4oz Filet or Add 4 Gulf Grilled Shrimp**

**\*\*Basil's Barrel Aged Salmon** Faroe Island salmon with our signature barrel aged honey whiskey served with pumpkin infused risotto and seasonal vegetables

**Boneless Short Rib** twice braised resting on parmesan risotto tater tots, alongside Basil's vegetables finished with a root vegetable aujus

**Sauteed Sea Bass** with coconut curry drizzle and mango salsa served with Basil's vegetables

**Buttermilk Fried Chicken** served with homemade truffle and cheddar cheese biscuits, Basil's vegetables finished with Dijon sauce

**Baby Back Ribs** one pound of tender juicy ribs, crispy Delmonico onions, with fried Ya-Ya Farms cheesy polenta fries & cucumber ceviche

**\*\*Lobster Shells & Cheese with Grilled Shrimp** creamy smoked Gouda with chunked lobster, crowned with grilled Gulf shrimp

**\*\*Shrimp & Chicken Rockefeller** Gulf shrimp & chicken over sautéed gnocchi, in a spinach & caramelized onion cream sauce, finished with a roasted red pepper coulis

**Pesto Chicken** two chicken breasts topped with bruschetta and lemon truffle sauce resting alongside pesto cream fettuccine

**\*\*Taco Trio** three flour tortillas stuffed with chili lime slaw, laced with basil-scallion crème fraiche & pepper jack cheese, with your choice of:Cajun shrimp, chorizo, chicken, pork, roasted mushrooms, shredded lobster meat, or Tuna, served with our house truffle fries

**Portabella Stack** layered with grilled vegetables, roasted red pepper, goat cheese, candied walnuts, stacked on top of fried polenta fries

**Basil's Signature Gourmet Pizza's**

**Chicken Bacon Ranch | Margherita Pizza | Basil's Five cheese | Chorizo-Poblano Pizza**

## Drink Menu

# Wine

### WHITE WINES SWEETEST / LIGHTEST TO DRIEST

Schloss Vollrads QBA, Rheingau  
\*DR. L Riesling, Mosel  
\*Ca' Del Sarto Pinot Grigio, Italy  
Sokol Blosser Evolution White Blend, Willamette  
\*Belleruche Rose, Rhône  
\*Le Charmel Rose, Côtes de Provence  
Astrolabe Pinot Gris, New Zealand  
Maso Canali Pinot Grigio, Trentino  
\*Villa Wolf, Gewürztraminer Germany  
\*Louis Latour Ardèche Unoaked Chardonnay, France  
Chotard Sancerre Blanc, Loire Valley  
Frescobaldi Pomino Chardonnay, Tuscany  
\*Clifford Bay, Marlborough  
Villa Maria, Marlborough  
\*Butter Chardonnay, California  
Ferrari Carano Chardonnay, Napa Valley

### RED WINES LIGHTEST/FRUITIEST TO DRIEST

\*Parker Station Pinot Noir, Central Coast  
\*Light Horse Pinot Noir, California  
Jadot Beaujolais Village, France  
Erath Resplendent Pinot Noir, Oregon  
Cuvaision Pinot Noir, Carneros  
\*Torres 5G Garnacha, Campo de Borja  
Shatter Grenache, France  
Gran Passione Salice Salentino Riserva Negroamoro, Puglia  
\*Scaia Corvina, Veneto  
\*Kermit Lynch Cuvée, Côtes du Rhône G/S/M  
\*Drumheller Merlot, Washington  
\*Angeline Merlot, Sonoma  
\*Piatelli Malbec, Lujan De Cuyo  
\*Cannonball Cabernet Sauvignon, California  
\*Trim Cabernet Sauvignon, Napa  
\*Chateau Pezat, Bordeaux M/CF  
\*Seven Deadly Zins, Lodi  
Sexual Chocolate, California MC/S  
Niner, California CF/S/M/CS/CM/G  
M. Chiarlo Langhe Nebbiolo Il Principe, Italy  
\*Rodano Poggialupi, Tuscany SV / M  
Frescobaldi Nipozzano Chianti Rufina Riserva, Toscana  
Veleta Nolados, Spain CF/CS/T  
Seven Falls Cabernet Sauvignon, Wahluke Slope  
\*Freakshow Cabernet Sauvignon, Napa  
\*Kuleto Estate "Frog Prince", Napa CS/PV/M/CF/S  
Michael David, Petite Petit, Lodi

CS-Cabernet Sauvignon M-Merlot PV- PetitVerdot CF- Cabernet Franc S-Syrah  
G-Grenache Z-Zinfandel MV-Mouvedre T-Tempranillo SV-Sangiovese

## Bourbon List

Jefferson's Reserve  
Larceny  
12yr Elijah Craig  
1792 Small Batch  
Town Branch  
Mitcher's  
Woodford Double Oaked  
High West Double Rye  
Knob Creek  
Baker's

## Scotch List

Johnny Walker Blue  
18yr Glenfiddich  
16yr Lagavulin  
18yr Glenleivet  
BalvenieCaribbeanCask  
Glenmorangie La Santa  
Talisker Storm  
14yr Oban  
Glenmorangie Quinta Ruban  
12yr Highland Park