

Appetizers

Rosie's Meatballs the meatballs Chef Todd grew up on 7½

Tomato Basils Bruschetta tomatoes with garlic, sea salt, extra virgin olive oil & basil, with grilled focaccia bread finished with Balsamic glaze 8

****Deconstructed Sushi Plate** with tuna, shrimp and salmon served with a sweet chili teriyaki glaze and black sesame dipping sauces 12

Basil's Signature Fries with truffle infused sea salt, misted with truffle oil & topped with a blend of Italian cheeses 7

Fried Green Tomatoes Basil's own fried green tomatoes with humus, fried pitas, roasted red pepper coulis topped with goat cheese crumbles 9

Risotto Tater Tots homemade parmesan risotto tots paired with chipotle aioli 9

Bread Basket served with our signature basil butter 4

Soups & Salads

Lobster Bisque rich & creamy with a hint of sherry, finished with a basil-scallion crème fraiche **Cup 5 Bowl 8**

House Salad fresh greens topped with shredded pepper jack cheese, cucumber ceviche & fried garbanzo beans 5

The Market Toss fresh greens, bacon, tomatoes, onions & provolone cheese, shredded potatoes, with Cajun spiced chicken & Italian dressing 11

****Grilled Ahi Tuna Salad** spinach, shaved Italian cheese, grilled tomato, asparagus, sticky rice & tuna with fresh basil garlic vinaigrette 12

****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. 14

Shrimp Salad served with arugula and spinach tossed with candied walnuts, mandarin oranges, roasted beets and goat cheese in a lemon honey dressing 13

Burgers & Sandwiches

All Sandwiches server 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. 9½

Pulled Pork BLT served with two slices of jalapeno bread, fried green tomatoes, bacon, lettuce, homemade pickles, and jalapeno jack cheese. 10

****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. 10½

****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. 11

****Lobster Shells & Cheese with Grilled Shrimp** creamy smoked Gouda with chunked lobster, crowned with grilled Gulf shrimp 14

****Fire Roasted Filet** 4-ounce filet layered on sweet potatoes medallions, resting in a spinach and mushroom cream with Basil's vegetables 16

Open Faced Caprese sliced crusty bread, grilled chicken breast, roasted tomatoes, fresh mozzarella, finished with our house made basil pesto 9½

****Chipotle Chicken Wrap** grilled all natural chicken breast with pepper jack cheese, greens, tomato & chipotle mayonnaise 10

The Cruban seasoned pork, ham and corned beef together with Basil's pickles, whole grain mustard, 1000 island, Sauerkraut and swiss cheese. 12

Buttermilk Fried Chicken served with homemade truffle and cheddar cheese biscuits, Basil's vegetables finished with a side of Dijon sauce 13

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 10

Basil's Signature Gourmet Pizza's

Chicken Bacon Ranch 16 Margherita Pizza 16 Basil's Five cheese 16 Chorizo-Poblano Pizza 16

****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.

Appetizers

Rosie's Meatballs the meatballs Chef Todd grew up on 7½

Calamari lightly breaded, served with a lemon truffle Parmesan aioli & homemade marinara finished with shaved Italian cheeses 11

Jalapeno Artichoke Dip served with southwest seasoned lattice chips 9

Tomato Basils Bruschetta tomatoes with garlic, sea salt, extra virgin olive oil & basil, with grilled focaccia bread finished with Balsamic glaze 8

****Deconstructed Sushi Plate** with tuna, shrimp and salmon served with a sweet chili teriyaki and black sesame dipping sauces 12

Risotto Tater Tots homemade parmesan risotto tots paired with chipotle aioli 9

Basil's Signature Fries with truffle infused sea salt, misted with truffle oil & topped with a blend of Italian cheeses 7

Fried Green Tomatoes Basil's own fried green tomatoes with hummus, fried pitas, roasted red pepper coulis topped with goat cheese crumbles 9

Bread Basket served with our signature basil butter 4

Soups & Salads

Lobster Bisque rich & creamy with a hint of sherry, finished with a basil-scallion crème fraiche **Cup 5 Bowl 8**

House Salad fresh greens topped with shredded pepper jack cheese, tomatoes, cucumbers & fried garbanzo beans 5

The Market Tossed fresh greens, bacon, tomatoes, onions & provolone cheese, shredded potatoes, with Cajun spiced chicken & Italian dressing 11

****Grilled Ahi Tuna Salad** spinach, shaved Italian cheese with a grilled tomato, asparagus, sticky rice & tuna with fresh basil garlic vinaigrette 12

****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. 14

🌿 Shrimp Salad served with arugula and spinach tossed with candied walnuts, mandarin oranges, roasted beets and goat cheese in a lemon honey dressing 13

Entrees

🌿 **Fire Roasted Twin Filets two 4oz filets layered on sweet potatoes medallions, resting in a spinach and mushroom cream with Basil's vegetables 23

Single 4oz Filet 16 Add 4 Gulf Grilled Shrimp 5

****Basil's Barrel Aged Salmon** Faroe Island salmon with our signature barrel aged honey whiskey served with pumpkin infused risotto and seasonal vegetables 24

Boneless Short Rib twice braised resting on parmesan risotto tater tots, alongside Basil's vegetables finished with an root vegetable aujus 22

Sauteed Sea Bass with coconut curry drizzle and mango salsa served with Basil's vegetables 25

Buttermilk Fried Chicken served with homemade truffle and cheddar cheese biscuits, Basil's vegetables finished with Dijon sauce 18

Baby Back Ribs one pound of tender juicy ribs, crispy Delmonico onions, with fried Ya-Ya Farms cheesy polenta fries & cucumber ceviche 19

****Lobster Shells & Cheese with Grilled Shrimp** creamy smoked Gouda with chunked lobster, crowned with grilled Gulf shrimp 19

****Shrimp & Chicken Rockefeller** Gulf shrimp & chicken over sautéed gnocchi, in a spinach & caramelized onion cream sauce, finished with a roasted red pepper coulis 18½

Pesto Chicken two chicken breasts topped with bruschetta and lemon truffle sauce resting alongside pesto cream fettuccine 18

****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 17½

Portabella Stack layered with grilled vegetables, roasted red pepper, goat cheese, candied walnuts, stacked on top of fried polenta fries 16

Basil's Signature Gourmet Pizza's

Chicken Bacon Ranch 16 Margherita Pizza 16 Basil's Five cheese 16 Chorizo-Poblano Pizza 16

Wine

WHITE WINES SWEETEST / LIGHTEST TO DRIEST

Schloss Vollrads QBA, Rheingau 30
*DR. L Riesling, Mosel 8 / 28
*Ca' Del Sarto Pinot Grigio, Italy 8 / 28
Sokol Blosser Evolution White Blend, Willamette 30
*Belleruche Rose, Rhône 8 / 28
*Le Charmel Rose, Côtes de Provence 10 / 34
Astrolabe Pinot Gris, New Zealand 30
Maso Canali Pinot Grigio, Trentino 34
*Villa Wolf, Gewürztraminer Germany 8/28
*Louis Latour Ardèche Unoaked Chardonnay, France 10/ 34
Chotard Sancerre Blanc, Loire Valley 50
Frescobaldi Pomino Chardonnay, Tuscany 36
*Clifford Bay, Marlborough 8/28
Villa Maria, Marlborough 30
*Butter Chardonnay, California 12 / 38
Ferrari Carano Chardonnay, Napa Valley 38

RED WINES LIGHTEST/FRUITIEST TO DRIEST

*Parker Station Pinot Noir, Central Coast 8/28
*Light Horse Pinot Noir, California 10/34
Jadot Beaujolais Village, France 28
Erath Resplendent Pinot Noir, Oregon 36
Cuvaision Pinot Noir, Carneros 50
*Torres 5G Garnacha, Campo de Borja 10/34
Shatter Grenache, France 40
Gran Passione Salice Salentino Riserva Negroamoro, Puglia 33
*Scaia Corvina, Veneto 8 / 28
*Kermit Lynch Cuvée, Côtes du Rhône 10/33 G/S/M
*Drumheller Merlot, Washington 8 / 28
*Angeline Merlot, Sonoma 10 / 34
*Piatelli Malbec, Lujan De Cuyo 8 / 28
*Cannonball Cabernet Sauvignon, California 10 / 34
*Trim Cabernet Sauvignon, Napa 8 / 28
*Chateau Pezat, Bordeaux 10/34 M/CF
*Seven Deadly Zins, Lodi 9 / 36
Sexual Chocolate, California 39MC/S
Niner, California 32CF/S/M/CS/CM/G
M. Chiarlo Langhe Nebbiolo Il Principe, Italy 39
*Rodano Poggialupi, Tuscany 8/28 SV / M
Frescobaldi Nipozzano Chianti Rufina Riserva, Toscana 42
Velea Nolados, Spain 39 CF/CS/T
Seven Falls Cabernet Sauvignon, Wahluke Slope 36
*Freakshow Cabernet Sauvignon, Napa 12/40
*Kuleto Estate "Frog Prince", Napa 10/34 CS/PV/M/CF/S
Michael David, Petite Petit, Lodi 29

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 11
Larceny 8
12yr Elijah Craig 7
1792 Small Batch 7
Town Branch 8
Mitcher's 9
Woodford Double Oaked 12
High West Double Rye 10
Knob Creek 8
Baker's 10

Scotch List

Johnny Walker Blue 35
18yr Glenfiddich 22
16yr Lagavulin 18
18yr Glenleivet 25
BalvenieCarribianCask 15
Glenmorangie La Santa 12
Talisker Storm 15
14yr Oban 20
Glenmorangie Quinta Ruban 12
12yr Highland Park 13

