

LUNCH

Wine

HAPPY HOUR WINES MONDAY – FRIDAY 3:00 – 6:00 PM

Basil's Sauvignon Blanc and Chardonnay 7 Basil's Pinot Noir or Cabernet 7

CAPTAINS LIST

Sweetest / Light to Driest

- Talbot Logan Chardonnay Monterey 44
- Snitch Chardonnay by Prisoner 36
- Nickel & Nickel Truchard Chardonnay Carneros 55
- Taittinger La Francaise Brut Champagne Champagne 58
- Louis Jadot Beaujolais Village 30
- Chapoutier Crozes Hermitage Rhone 40
- Andre Brunel Châteauneuf-du-Pape Rhone 59
- M. Chiarlo Langhe Nebbiolo Il Principe Italy 39
- Renato Ratti Barolo 50
- Sassicaia Le Difese Bolgheri 45
- Rodano Poggiolupi Tuscany 28
- Il Poggione Brunello Montalcino 85
- Mac Murray Ranch Pinot Noir Russian River 35
- En Route Pinot Noir by Far Niente Carneros 40
- Thorn Merlot by Prisoner Napa 42
- North Star Merlot Walla Walla 40
- Louis Martini Cabernet Sauvignon Napa 45
- Stag's Leap Wine Cellars Artemis Cabernet Sauvignon Stag's Leap District 63
- Kith & Kin Cabernet Sauvignon Napa 42
- Cuttings Cabernet Sauvignon by Prisoner Napa 50
- Orin Swift Palermo Cabernet Sauvignon Napa 48
- Saldo Zinfandel by Prisoner Northern California 50

RED

Lightest / Fruitiness to Driest

- Versailles Rodeo Red Oregon 7/28
- Erath Pinot Noir Oregon 10/36
- Velvet Devil Merlot Washington 8/28
- Don Miguel Gascon Malbec Mendoza 9/34
- Baron Ricasoli Chianti Tuscany 9/34
- Trim Cabernet California 8/28
- Rock Wall Zin Lodi 10/36
- Prisoner Red Blend Napa 14/52
- Mondavi Napa Cabernet Sauvignon Napa 12/40

WHITE





Sweetest / Light to Driest

- Villa Sandi Prosecco Italy 10/34
- Capolsado Moscato Italy 9/30
- Kung Fu Girl Riesling Washington 8/28
- Ca' del Sarto Pinot Grigio Italy 8/28
- Bieler Rosé Rhone 8/28
- Louis Latour Ardeche Chardonnay France 8/28
- Clifford Bay Sauvignon Blanc Marlborough 8/28
- Honig Sauvignon Blanc Napa 33
- Kendall Jackson Chardonnay California 12/38

Appetizers

- Basil's Dipping Trio** our homemade jalapeño artichoke dip, roasted red pepper hummus, smoked gouda fondue, served with seasoned won-ton crisps 12
- Tomato Basils Bruschetta** tomatoes with garlic, sea salt, extra virgin olive oil & basil, with grilled bread wedges finished with Balsamic glaze 8
- 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, won-ton crisps, roasted red pepper coulis topped with goat cheese crumbles 9
- Risotto Tater Tots** homemade parmesan risotto tots paired with chipotle aioli 10
- Bread Basket** served with our signature basil butter 4

Soup & 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 & homemade ranch dressing 13
-  ****Grilled Ahi Tuna Salad** spinach with shaved Italian cheese, cucumber ceviche, asparagus tips, roasted corn, peppers avocado & tuna topped with crispy wontons 14
-  ****Sweet Chili Grilled Salmon Salad** Faroe Island salmon, fresh greens tossed with candied walnuts, mango salsa topped with sweet chili teriyaki & cilantro served with Asian dressing. 15

Sandwiches

All Sandwiches server with your choice of fried won-tons, truffle fries, pasta salad, or fruit

-  **Soup and Scoop** our house made chicken salad served with won-tons crisps along with your choice of soup or side 10
- Rosie's Grinder** with our famous meatballs topped with homemade marinara, mozzarella cheese, fried onions then drizzled with roasted garlic cream sauce 10.5
- **The Classic** our prime burger, or chicken breast, topped with a choice of Swiss, cheddar, or mozzarella provolone cheese & finished with greens & tomato 12
- **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 13
-  **Veggie Burger** homemade patty with arugula, avocado, sliced tomato and goat cheese with a lemon pesto aioli 12
-  **Portabella Stacker** marinated portabella, with spaghetti zucchini, goat cheese, candied walnuts and arugula on rosemary focaccia bread 11
- Chicken Club** on rosemary focaccia bread with avocado and bacon jam, fried green tomatoes and arugula 12
- Slow Roasted French Dip** shaved prime rib, onions on a hoagie roll served with au jus 14
- **Lobster Shells & Cheese with Grilled Shrimp** creamy smoked Gouda with chunked lobster, crowned with grilled Gulf shrimp 14
-  **Chimichurri Chicken** two pieces of grilled chicken with sweet potato bacon hash topped with chimichurri sauce and fried sweet potato twirls 14
-  **Open Faced Caprese** sliced rosemary focaccia bread, grilled chicken breast, bruschetta mix, fresh mozzarella, finished with our house made basil pesto 10
- **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 Sandwich** served with zesty buffalo sauce, blue cheese crumbles Lettuce and tomato 12
- Taco Taco** two flour tortillas stuffed with chili lime slaw, laced with basil-scallion crème fraiche & pepper jack cheese, with your choice of: chicken, shredded beef, pulled pork, roasted mushrooms or Cajun shrimp served with a house salad 11

Basil's Signature Gourmet Pizzas

Chicken Bacon Ranch 16 Margaretta Pizza 16 Basil's Five Cheese 16

www.BasilsOnMarket.com

TROY:
18 North Market Street • Troy OH 45373
937-875-2068


DOWNTOWN:
312 N Patterson Boulevard • Dayton OH 45402
937-818-4390

MASON:
5650 Tylersville Rd • Mason, Ohio 45040
513-445-4637

Please join us for our Sunday Brunch Buffet. We are open from 10am to 2pm every Sunday.

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

Please notify your server of any allergies or special dietary needs.

 Denotes Gluten free menu items or can be made Gluten free

DINNER

Wine

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Appetizers

Basil Dipping Trio our homemade jalapeno artichoke dip, roasted red pepper humus, smoked gouda fondue, served with seasoned won-ton crisps 12

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

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

Seared Ahi Tuna with bruschetta, seaweed salad accented with fresh crostinis and cusabi 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 humus, won-ton crisps, roasted red pepper coulis topped with goat cheese crumbles 9


Thai-Cho's fried won-tons with Asian marinated chicken, peanut sauce, provolone cheese, diced peppers, sweet chili sauce, sesame seeds and peanuts. 12

Bread Basket served with our signature basil butter 4


Soup & 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 & homemade ranch dressing 13

 ****Grilled Ahi Tuna Salad** spinach with shaved Italian cheese, cucumber ceviche, asparagus tips, roasted corn, peppers avocado & tuna topped with crispy wontons 14

 ****Sweet Chili Grilled Salmon Salad** Faroe Island salmon over arugula and spinach tossed with candied walnuts, mango salsa topped with sweet chili teriyaki & cilantro served homemade Asian dressing 15

Entrees

 ****Fire Roasted Filet** 6-ounce roasted garlic and peppercorn crusted filet with parmesan sweet potato risotto and Basil's vegetables 28
Add 4 Gulf Grilled Shrimp 5 add 4 Coconut Shrimp 7 add Crab legs 10

 **N.Y. Strip** 12oz strip steak served with mushroom demi, roasted root vegetables and potatoes with asparagus and crispy Delmonico's 26
Add 4 Gulf Grilled Shrimp 5 or add 4 Coconut Shrimp 7

Lamb Rack herb crusted half rack of lamb pan seared with roasted root vegetable and potato medley topped with a mustard cream sauce 26

 **Chimichurri Chicken** three pieces of chimichurri chicken with sweet potato bacon hash topped with chimichurri sauce and fired sweet potato twirls 21

Rib and Chicken Dinner combo plate half slab of baby back ribs and buttermilk fried chicken served with crispy redskins with gouda sauce and Basil's vegetables 23

 ****Basil's Barrel Aged Salmon** Faroe Island salmon with our signature barrel aged honey whiskey served with parmesan sweet potato risotto spaghetti zucchini 24

Boneless Short Rib twice braised resting on parmesan sweet potato risotto, alongside Basil's vegetables finished with a root vegetable aujus 23

Sautéed Sea Bass with coconut curry drizzle and mango salsa served with chimichurri rice and Basil's vegetables 25

Coconut Shrimp Entrée 8 jumbo fried coconut shrimp served with chimichurri rice and Basil's vegetables accented with a mango dipping sauce 22

****Lobster Shells & Cheese with Grilled Shrimp** creamy smoked Gouda with chunked lobster, crowned with grilled Gulf shrimp 20

****Shrimp & Chicken Rockefeller** Gulf shrimp & chicken over sautéed gnocchi, in a spinach & caramelized onion cream sauce, finished with a roasted red pepper coulis 20

Pesto Chicken two chicken breasts topped with bruschetta and lemon truffle aioli resting alongside pesto cream fettuccine 19

****Taco Trio** three flour tortillas stuffed with chili lime slaw, laced with basil-scallion crème fraiche & pepper jack cheese, with your choice of: chicken, shredded beef, pulled pork, roasted mushrooms or Cajun shrimp served with cilantro rice 17.5

Cobb Burger your choice beef or chicken topped with pulled pork, avocado, blue cheese crumbles, arugula, tomato and a fried egg 15

 **Mushroom Zusketti** spaghetti zucchini, portabella and buttons, roasted red pepper coulis, goat cheese and candied walnuts with a slice of rosemary focaccia bread 16

 **Veggie Burger** homemade patty with arugula, avocado, sliced tomato and goat cheese with a lemon pesto aioli 12

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