

LUNCH

Wine

HAPPY HOUR WINES MONDAY – FRIDAY 3:00 – 6:00 PM
Basil's Sauvignon Blanc and Chardonnay 6 Basil's Pinot Noir or Cabernet 6

CAPTAIN'S LIST

Sweetest / Light to Driest

Louis Jadot Nuits St George 2012 Côte de Nuits 72
Chapoutier Crozes Hermitage 2013 Rhone 50
Andre Brunel Châteauneuf-du-Pape 2012 Rhone 59
Chateau Belgrave 2010 Medoc 69
Chateau Angludet Reserve 2010 Margaux 54
Chateau Ducru Beaucaillou La Croix 2011 St Julien 85
Medici Lambrusco Concerto NV Lombardy 40
Prunotto Barbaresco 2010 Piedmont 62
M. Chiarlo Barolo Tortoniano 2011 Piedmont 68
Masi Amarone Classico Costasera 2011 Veneto 75
Sassicaia Le Difese 2013 Bolgheri 50
Gaja Magari 2012 Bolgheri 85
Antinori Chianti Classico Marchesi 2013 60

Guado Al Tasso 2011 Bolgheri 135
Il Poggione Brunello Montalcino 93
Cuvaion Pinot Noir 2014 Carneros 35
En Route Pinot Noir Carneros 50
Sanford St Rita Hills Pinot Noir Anderson Valley 52
North Star Merlot Walla Walla 40
Grgich Hills Merlot 2012 Napa Valley 55
Stag's Leap Wine Cellars Artemis Cabernet Sauvignon 2013 Stag's Leap District 63
Round Pond Cabernet Sauvignon 2012 Rutherford 74
Groth Cabernet Sauvignon 2012 Oakville 77
Darioush Napa Cabernet Sauvignon Napa Valley 110
Col Solare Red Mountain Estate Red 2012 Washington 70
Saldo Zinfandel 2014 Northern California 50

RED

Lightest / Fruitiness to Driest

Erath Resplendent Pinot Noir Oregon 10/36
Drumheller Merlot Washington 8/28
Piatelli Malbec Mendoza 9/36
Trim Cabernet Sauvignon Napa 8/28
Rock Wall Zin Lodi 10/36

M. Chiarlo Langhe Nebbiolo Il Principe Italy 39
Rodano Poggiolupi Tuscany 8/28 sv/m
Ontanon Tempranillo Spain 39 cf/cs/t
Prisoner Red Blend Napa 12/48
Mondavi Napa Cabernet Sauvignon Napa 12/40

C - Cabernet Sauvignon / PS - Petit Sirah / M - Merlot / CF - Cab Franc / MV - Mouvedre / PV - Petit Verdot / SV - Sangiovese / T - Tempranillo / Z - Zinfandel / CM - Carmenere / MC - Malbec / G - Grenache / S - Syrah

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 Marlborough 8/28
Honig Sauvignon Blanc Napa 33
Kendall Jackson Chardonnay California 12/38
Nickel & Nickel Truchard Carneros 55

Bourbon List

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

Scotch List

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

Appetizers

- Basil's Dipping Trio** our homemade jalapeno artichoke dip, roasted red pepper hummus, smoked gouda fondue, served with seasoned won-ton crisps 12
- Tomato Basil's Bruschetta** tomatoes with garlic, sea salt, extra virgin olive oil & basil, with grilled bread wedges finished with Balsamic glaze 8
- **Deconstructed Sushi Plate** with tuna, shrimp and salmon served with a sweet chili teriyaki glaze and black sesame drizzle 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, 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 & 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 Grilled Salmon Salad** Faroe Island salmon over arugula and spinach tossed with candied walnuts, mango salsa topped with sweet chili teriyaki & cilantro served with 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 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 9½
- Rosie's Grinder** with our famous meatballs topped with homemade marinara, mozzarella cheese, fried onions then drizzled with roasted garlic cream sauce 10
- **The Classic** our prime burger, or chicken breast, topped with a choice of Swiss, cheddar, or mozzarella provolone cheese & finished with greens & tomato 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 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
- **Lobster Shells & Cheese with Grilled Shrimp** creamy smoked Gouda with chunked lobster, crowned with grilled Gulf shrimp 14
- **Fire Roasted Filet** with Basil's smashed redskin potatoes, resting in peppered demi-glace served 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 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** served with Basil's smashed redskin potatoes and 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 Pizzas

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

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


www.BasilsOnMarket.com

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

Please join us for our Sunday Brunch Buffet. We are open from 10am to 3pm 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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Glenmorangie Quinta Ruban 12
12yr Highland Park 13

Appetizers

- Basils 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 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 10
- Basils Signature Fries** with truffle infused sea salt, misted with truffle oil & topped with a blend of Italian cheeses 7
- Fried Green Tomatoes** Basils own fried green tomatoes with humus, won-ton crisps, roasted red pepper coulis topped with goat cheese crumbles 9
- 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 & 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 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 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 Filet** with Basils smashed potatoes, resting in a peppered demi-glace and Basils vegetables 28
Single 4oz Filet 16 Add 4 Gulf Grilled Shrimp 5 or add 4 Coconut Shrimp 7
- N.Y. Strip** 10oz strip steak served with sautéed spinach and onions, topped with mushrooms alongside crispy redskins and house vegetables 27
Add 4 Gulf Grilled Shrimp 5 or add 4 Coconut Shrimp 7
- Rib and Chicken Dinner** combo plate of a half slab of baby back ribs and buttermilk fried chicken served over smashed redskins with gouda sauce and Basils vegetables 23
- **Basils Barrel Aged Salmon** Faroe Island salmon with our signature barrel aged honey whiskey served crispy redskins with spaghetti zucchini 25
- Boneless Short Rib** twice braised resting on parmesan risotto tater tots, alongside Basils vegetables finished with a root vegetable au jus 22
- Cajun Seared Sea Bass** with coconut curry drizzle and mango salsa served with chimichurri rice and Basils vegetables 26
- Coconut Shrimp Entrée** 8 jumbo fried coconut shrimp served with chimichurri rice and Basils 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 19
- Pesto Chicken** two chicken breasts topped with bruschetta and lemon truffle aioli resting alongside pesto cream fettuccine 18
- Portabella Stacker** layered with grilled vegetables, roasted red pepper, goat cheese, candied walnuts, stacked on polenta fries 16
- **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, chicken, pork, roasted mushrooms, shredded lobster meat, or Tuna, served with our house truffle fries 16
- Mushroom Zusketti** layered with spaghetti zucchini, portabella and buttons, roasted red pepper coulis, goat cheese and candied walnuts with a slice of rosemary focaccia bread 16

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