

LUNCH

Wine

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

CAPTAIN'S LIST Sweetest / Light to Driest

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

Guado Al Tasso 2011 Bolgheri
Il Poggione Brunello Montalcino
Cuvaison Pinot Noir 2014 Carneros
En Route Pinot Noir Carneros
Sanford St Rita Hills Pinot Noir Anderson Valley
North Star Merlot Walla Walla
Grgich Hills Merlot 2012 Napa Valley
Stag's Leap Wine Cellars Artemis Cabernet Sauvignon 2013 Stag's Leap District
Round Pond Cabernet Sauvignon 2012 Rutherford
Groth Cabernet Sauvignon 2012 Oakville
Darioush Napa Cabernet Sauvignon Napa Valley
Col Solare Red Mountain Estate Red 2012 Washington
Saldo Zinfandel 2014 Northern California

RED Lightest / Fruitiness to Driest

Erath Resplendent Pinot Noir Oregon
Drumheller Merlot Washington
Piatelli Malbec Mendoza
Trim Cabernet Sauvignon Napa
Rock Wall Zin Lodi

M. Chiarlo Langhe Nebbiolo Il Principe Italy
Rodano Poggiolupi Tuscany
Ontanon Tempranillo Spain
Prisoner Red Blend Napa
Mondavi Napa Cabernet Sauvignon Napa

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
Capolsado Moscato Italy
Kung Fu Girl Riesling Washington
Ca' del Sarto Pinot Grigio Italy
Bieler Rosé Rhone

Louis Latour Ardeche Chardonnay France
Clifford Bay Marlborough
Honig Sauvignon Blanc Napa
Kendall Jackson Chardonnay California
Nickel & Nickel Truchard Carneros

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
Bakers

Scotch List

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

Appetizers

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

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

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

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 humus, won-ton crisps, 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

Soup & Salads

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

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 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

Rosie's Grinder with our famous meatballs topped with homemade marinara, mozzarella cheese, fried onions then drizzled with roasted garlic cream sauce

****The Classic** our prime burger, or chicken breast, topped with a choice of Swiss, cheddar, or mozzarella provolone cheese & finished with greens & tomato **1**

****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

Portabella Stacker marinated portabella, with spaghetti zucchini, goat cheese, candied walnuts and arugula on rosemary focaccia bread

Chicken Club on rosemary focaccia bread with avocado and bacon jam, fried green tomatoes and arugula

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

****Fire Roasted Filet** with Basil's smashed redskin potatoes, resting in peppered demi-glace served 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 Basil's smashed redskin potatoes and 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 Pizzas

Chicken Bacon Ranch Margareta Pizza Basil's Five Cheese

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 La Santa
Talisker Storm
14yr Oban
Glenmorangie Quinta Ruban
12yr Highland Park

Appetizers

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

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

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

Basils Signature Fries with truffle infused sea salt, misted with truffle oil & topped with a blend of Italian cheeses

Fried Green Tomatoes Basils own fried green tomatoes with humus, won-ton crisps, roasted red pepper coulis topped with goat cheese crumbles

Bread Basket served with our signature basil butter

Soup & Salads

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

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

****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

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 Filet** with Basils smashed potatoes, resting in a peppered demi-glace and Basils vegetables
Single 4oz Filet Add 4 Gulf Grilled Shrimp or add 4 Coconut Shrimp

N.Y. Strip 10oz strip steak served with sautéed spinach and onions, topped with mushrooms alongside crispy redskins and house vegetables Add
4 Gulf Grilled Shrimp or add 4 Coconut Shrimp

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

****Basils Barrel Aged Salmon** Faroe Island salmon with our signature barrel aged honey whiskey served crispy redskins with spaghetti zucchini

Boneless Short Rib twice braised resting on parmesan risotto tater tots, alongside Basils vegetables finished with a root vegetable au jus

Cajun Seared Sea Bass with coconut curry drizzle and mango salsa served with chimichurri rice and Basils vegetables

Coconut Shrimp Entrée 8 jumbo fried coconut shrimp served with chimichurri rice and Basils vegetables accented with a mango dipping sauce

****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 aioli resting alongside pesto cream fettuccine

Portabella Stacker layered with grilled vegetables, roasted red pepper, goat cheese, candied walnuts, stacked on polenta fries

****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

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

Basils Signature Gourmet Pizzas

Chicken Bacon Ranch

Margaretta Pizza

Basils Five Cheese

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