





APPETIZERS






Calamari Frito Misto	\$11
With banana peppers, jalapenos, and carrots served with a lemon truffle Parmesan aioli & marinara	
Tomato Basils Bruschetta	\$8
Tomatoes with garlic, sea salt, extra virgin olive oil & basil, with grilled focaccia bread finished with Balsamic Glaze	
Risotto Tater Tots 	\$10
Homemade risotto tots paired with chipotle aioli	
Basil's Gourmet Wings	\$12
Housemade marinated bone-in wings finished with choice of Buffalo, Basil's Dry-Rub or Garlic Parm; alongside celery and Blue Garlic Ranch	
Jalapeno Artichoke Dip 	\$9
Homemade artichoke dip with a hint of jalapeno flavor, served with seasoned tortilla chips	
Deviled Eggs 	\$8
Homemade with a hint of mustard topped with Chef's Choice of Toppings; ask your server for this week's flavor	
Basil's Signature Fries 	\$7
With truffle infused sea salt, misted with truffle oil & topped with a blend of Italian cheeses	
Bread Basket	\$4

SANDWICHES

Served with your choice of Signature Fries, coleslaw, or fruit.
Substitute the "Impossible Burger" on any burger for a \$2 charge.




Cobb Burger 	\$15
Your choice prime burger or chicken topped with pulled pork, avocado, gorgonzola, arugula, tomato and a fried egg	
The J.F.*  	\$14
Our prime burger, or chicken breast topped with Basil's chili lime slaw, goat cheese, & bacon, finished with Basil's Asian dressing	
The Classic* 	\$12
Our prime burger, or chicken breast, topped with a choice of Swiss, Cheddar, or Mozzarella/Provolone Blend cheese & finished with homemade pickle, greens & tomato	
The Veggie Burger 	\$13
Meatless veggie patty with arugula, avocado, sliced tomato and goat cheese with a lemon pesto aioli and coleslaw	
Slow Roasted Philly Cheesesteak	\$14
Shaved prime rib, onion, mushrooms, swiss cheese and roasted red peppers on a hoagie roll	
Chipotle Chicken Wrap*	\$11
Grilled chicken breast with pepper jack cheese, greens, tomato & chipotle mayonnaise	
Open Faced Caprese 	\$12
Sliced rosemary focaccia bread, grilled chicken breast, bruschetta mix, fresh mozzarella, finished with our house made basil pesto	
The Cruban 	\$12
Seasoned pork, ham and corned beef together with Basil's pickles, whole grain mustard, 1000 island, Sauerkraut and Swiss cheese	
Coconut Shrimp	\$15
8 jumbo shrimp served with French fries and coleslaw served with a mango dipping sauce	
Rosie's Grinder  	\$12
With our famous meatballs topped with homemade marinara, mozzarella cheese, fried onions then drizzled with roasted garlic cream sauce	

SOUP & SALADS

Lobster Bisque 	Cup \$5 Bowl \$8
Rich & creamy with a hint of sherry, finished with a basil-scallion crème fraiche	
House Salad 	\$5
Fresh greens topped with shredded pepper jack cheese, cucumber ceviche & fried garbanzo beans	
The Derby Salad 	\$15
Fresh greens, eggs, bacon, avocados, gorgonzola, cucumber ceviche, chicken and your choice of dressing	
The Market Toss 	\$13
Fresh greens, bacon, tomatoes, onions & provolone cheese, tortilla strips, with Cajun spiced chicken & ranch dressing	
Sweet Chili Salmon Salad* 	\$16
Faroe Island salmon, fresh greens tossed with candied walnuts, mango salsa topped with sweet chili teriyaki & cilantro served with Asian dressing	

ENTREES

N.Y. Strip  	\$26
12oz strip steak served with dijon mushroom cream sauce, Basil's Veg and baby baked potatoes topped with Crispy Delmonicos. Add 4 Gulf Grilled Shrimp (\$5) Add 4 Coconut shrimp (\$7)	
Chimichurri Chicken 	\$21
Grilled chicken with sweet potato bacon hash topped with chimichurri sauce and fried sweet potato twirls	
Baby Back Ribs	\$23
One and a half pounds of ribs served with Basil's Signature Fries, and coleslaw	
Basil's Barrel Aged Salmon*	\$24
Faroe Island Salmon with our signature barrel aged honey whiskey glaze, served with risotto and spaghetti zucchini	
Boneless Short Rib 	\$23
Twice braised resting on risotto, alongside Basil's Veg finished with a root vegetable au jus	
Lobster Shells & Cheese with Grilled Shrimp* 	\$19
Creamy smoked Gouda sauce with chunked lobster, crowned with grilled Gulf shrimp	
Shrimp & Chicken Rockefeller* 	\$18.5
Gulf shrimp & chicken over sautéed gnocchi, in a spinach & caramelized onion cream sauce, finished with a roasted red pepper coulis	
Pesto Chicken	\$18
Chicken breasts topped with bruschetta and lemon truffle sauce resting alongside pesto cream fettuccine	
Taco Trio*	\$15
Three flour tortillas stuffed with chili lime slaw, laced with basil-scallion crème fraiche & pepper jack cheese, shredded tortilla strips with your choice of: Cajun Shrimp, shredded beef, chicken, pork, roasted mushrooms, served with Basil's Signature Fries	
Mushroom Zusketti 	\$16
Spaghetti zucchini, portabella and button mushrooms, roasted red pepper coulis, goat cheese and candied walnuts with rosemary focaccia bread	
Chicken Finger Dinner	\$14
House-made breaded chicken tenders served with Basil's Signatures Fries, Basil's Veg & coleslaw	
Basil's Signature Gourmet Pizza's	\$16
Chicken Bacon Ranch Margherita Pizza Basil's Five Cheese	

*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server or any allergies or special dietary needs. Items in this restaurant maybe prepared on or near equipment that uses tree nuts or peanuts.  Denotes a Basil's Signature Menu Item.  Denotes Gluten Free.  Denotes Items that can be prepared Gluten Free.

All Parties of 6 or more will automatically have a 20% gratuity. Please join us for our Sunday Brunch Buffet. We are open from 10am to 2pm every Sunday.



WINE

HAPPY HOUR WINES | MONDAY - FRIDAY 3:00 - 6:00PM

HOUSE WINE

Basil's Sauvignon Blanc & Cardonnay	7
Basil's Pinot Noir & Cabernet	7

CAPTAIN'S LIST

Sweetest / light to Driest

Talbott 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, Stags 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

SUNDAY BRUNCH BUFFET

Every Sunday from 10:00 am - 2:00 pm

PLAN YOUR EVENT WITH US!

Basil's On Market is here to help with spaces to fit every party and custom menus for your event.

CATERING AVAILABLE

Need a meeting, special occasion, or party catered? Please allow 36 hours for ordering to assure optimum service. Contact any of our locations to place your order.



www.basilsonmarket.com