

## Appetizers

### Artichoke Dip \$12

Spinach artichoke and jumbo lump crabmeat, served with grilled pita bread

### Santa Fe Chicken Quesadilla \$10

Aged cheddar jack cheese, guacamole, salsa and sour cream

### Buffalo Wings \$9

With celery and bleu cheese dressing

### Crab Salad \$12

Jumbo lump crabmeat served with arugula, grilled apples and drizzled with a mango citrus dressing

### Basil & Garlic Hummus \$7

Served with grilled pita bread or your choice of carrot and celery

## Soup & Salads

### Onion Soup \$7

Served steaming hot, topped with provolone cheese

### Basil Salad \$7

Sliced strawberries, toasted almonds, bleu cheese and mixed greens with white balsamic vinaigrette

### Field of Greens \$6

Tender baby lettuce, tomatoes and cucumbers with your choice of dressing

### Soup du Jour

(Bowl \$6 / Cup \$4)

### Side Caesar Salad \$7

Fresh romaine lettuce, and croutons with our Caesar dressing

## Entrée Salads

### Caribbean Salad \$14

Marinated gulf shrimp with grape tomatoes, avocados, orange segments and shaved coconut over baby spinach

### Greek Salad \$10

Romaine lettuce, feta cheese, tomatoes, kalamata olives, cucumbers and a parmesan pancetta crisp with you choice of dressing

### Caesar Salad \$10

Fresh romaine lettuce and croutons with our Caesar dressing

### Cajun Chicken Salad \$12

Cajun grilled chicken, mixed greens, grape tomatoes, cucumbers & herb croutons, tossed with choice of dressing

### Cobb Salad \$12

Grilled chicken with chopped lettuce, smoked bacon, eggs, avocados, tomatoes and bleu cheese

Add any of the following: Shrimp \$3 Crab Cake \$4 Chicken \$2 Grilled Salmon \$7

## Signature Sandwiches

All sandwiches served with fries, lettuce, tomatoes & onions

### Buffalo Chicken Sandwich \$10

Marinated chicken breast dipped in buttermilk, seasoned flour, deep fried and coated with homemade hot sauce, served on a ciabatta roll with blue cheese dressing

### Blackened Tuna \$ 12

Spice coated Ahi tuna steak seared to temperature with roasted peppers and wild mushrooms on a ciabatta roll

### Veggie Burger \$9

Served on a whole wheat bun with cheese if desired and fries

### Basil Burger \$13

Half-pound seasoned patty, topped with Monterey jack cheese, balsamic onions, applewood bacon on a brioche roll  
(Regular cheese burger \$10)

### Tropical Chicken \$10

Marinated chicken breast grilled to perfection, topped with Monterey jack cheese on a ciabatta roll

## House Entrée Selections

All entrees (except Pasta Selections) come with a choice of two sides

### Crab Crusted Salmon \$23

Finished with a beurre blanc over parmesan risotto

### Seared Chicken Breast \$21

Boneless chicken breast sautéed with tomatoes, capers and artichokes and topped with basil butter sauce

### Crab Cakes \$26

Two crab cakes with key lime butter sauce and a tropical mango salsa

### Pan Seared Rockfish \$23

Seared fresh rockfish topped with chives and champagne sauce

### French Pork Chop \$28

Seared pork chop stuffed with apples and peach compote, topped with a port wine au jus

Ask for our daily entrée special

## Pasta Selections

### Chicken Italiano \$18

Grilled chicken sautéed over penne pasta, with tomatoes & fresh basil in a creamy blush sauce

### Seafood Duet \$20

Rock shrimp and mussels sautéed with tomatoes and garlic in a fennel tomato broth, served over linguine pasta

### Ala Mediterranean \$17

Fresh diced tomatoes, eggplant, roasted peppers and mushrooms tossed with hearty marinara sauce over spinach fettuccini and feta cheese

## Basil Steakhouse Selections

Steakhouse items served with our delicious sauces and coated with our steak butter

### Steak Selection

### Filet Mignon \$28

8oz. center cut, grilled to delicious temp and topped with a wild berry demi

### Rib Eye Steak \$30

12oz. perfectly marbled grilled rib eye topped with a Kennett square mushroom ragout

### New York Strip Steak \$29.00

12oz. strip topped with a truffle and lobster scampi butter

### Sushi - Grade Sesame Tuna Steak \$25

8oz Ahi tuna steak seared and topped with a wasabi butter sauce and pickled ginger

## Pizza Creation

### Pizza Creation \$16

Build your own Pizza Creation with your choice of pepperoni, ham, grilled chicken, tomatoes, onions and peppers

## Accompaniments

Sautéed Broccoli

Grilled Asparagus

Seasonal Vegetables

Parmesan Risotto

Roasted Potatoes

Mashed Potatoes

*A gratuity of 18% will be added to all parties of six or more guests.*

*\*May contain raw or uncooked ingredients. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may*