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Appetizers	
Bubba's Seafood Dip A blend of crab, shrimp & crawfish tails in a fondue made up of hot pepper jack, parmesan cheese & heavy cream.	8
Crab Cakes Pan seared, cilantro lime crab cakes with chipotle aioli	9
Pulled Pork Nachos Slow smoked pulled pork in our southern sauce with melted gouda and sharp cheddar	7
Sea Scallops Wood fired, barbequed, bacon wrapped jumbo scallops	9
Lamb Lollipops Fresh lamb lollipops are seasoned and grilled, served over greens & finished with an Arizona chili butter.	9
Spinach Artichoke Dip House made. Fresh spinach & artichokes folded into a blend of Monterey jack & parmesan cheese w/ white wine & heavy cream.	8
Calamari Calamari strips are flash fried & tossed with almonds & herbs. Served with chipotle aioli.	9
Chicken Livers Fresh chicken livers are lightly dusted with seasoned flour & sautéed. Finished with a brandied bacon cream sauce.	6
Beef Tip Skewers Wood fired beef skewer served with an avocado cream sauce.	9

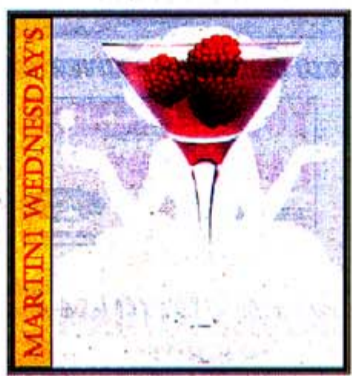
Salads		
Caesar	small 4	large 8
Crisp romaine hearts, parmesan sun dried tomatoes & croutons. Finished with a creamy caesar dressing.		
Spinach	small 4	large 8
Fresh spinach greens topped with sliced egg, cherry tomatoes & fried onions. Finished with a warm bacon vinaigrette.		
House	small 4	large 8
Field greens, cherry tomatoes, red onion and croutons. Finished with a lemon-honey vinaigrette.		
1905	small 4	large 8
A mix of romaine and head lettuce is tossed with olives, tomatoes and parmesan cheese in a house made citrus vinaigrette.		

Salad Add Ons	
Grilled Chicken Breast	5
4 oz Grilled Beef	7
Grilled Shrimp	1.50 Each

Soups	
Baked French Onion With crouton, melted Gruyere, mozzarella and parmesan	5
Soup du jour	4

**Dessert**  
Ask your server for the desserts, baked fresh everyday.

Ask your server for the weekly specials & don't forget to look at our Beer/ Wine List & Martini menu.



**MARTINI WEDNESDAYS**

Extra Rare - very red and cold  
Rare - cold red center; soft  
Medium Rare - warm red center; firmer  
Medium - pink and firm  
Medium Well - small amount of pink in center  
Well - brown throughout; firm

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. These items can be cooked to order.

Entrees	
Sea Scallops Fresh jumbo sea scallops are wood fired, served over a bed of steamed spinach. Finished with a sun dried tomato cream sauce. Served with rice and vegetable du jour.	23
Cajun Shrimp Pasta Large gulf shrimp sautéed with andouille sausage, tomatoes, garlic and peppers. Finished in a Cajun cream sauce tossed with angel hair pasta.	19
Memphis Mixed Grill A 6oz chicken breast & 3 bacon wrapped gulf shrimp, are seasoned and finished with a sweet and smoky barbeque sauce served with potato and vegetable du jour.	21
Pork Chop 10 oz. pork chop seasoned and wood fired, finished with a maple pecan demi glaze served with potato and vegetable du jour.	15
Beef Tip Pasta Tender beef tips are sautéed with garlic, caramelized onions, mushrooms, and tomatoes finished in a demi-cream sauce and topped with crumbled bleu cheese.	16

Steak	
Filet An 8oz beef filet is seasoned and wood fired, topped with our roasted garlic butter and served with potato and vegetable du jour.	25
*New York Strip A 12oz center cut New York strip steak is seasoned and wood fired topped with our roasted garlic butter and served with potato and vegetable du jour.	24
<b>Add Ons:</b>	
Sautéed mushrooms	\$3
Caramelized onions	\$3
Sautéed shrimp scampi	\$1.50 each
Crumbled bleu cheese sauce	\$3

Pizzas	
Black and Blue Our house made crust is topped with slow roasted & thinly sliced prime rib, Cajun cream sauce, & a bleu cheese & provolone blend.	11
Shrimp Scampi Pizza Our house made crust is topped with a roasted garlic cream cheese, sautéed shrimp, fresh herbs & a 3 Cheese blend	11
Chicken Club Our house made crust is topped with wood fired chicken breast, avocado, bacon, tomato and a blend of 3 cheeses.	10
Vegetable Pizza Our house made crust is brushed with garlic butter and topped with mushrooms, scallions, tomatoes, onions, peppers, and a 3 cheese blend.	9

Specialty Sandwiches	
Basin Street Burger A 10 oz prime beef patty burger is wood fired to your liking. Served on a Rye bun with lettuce, tomato and pickle your choice of french fries or freshly made chips.	9
Grilled Chicken Sandwich A 6oz marinated and wood fired chicken breast topped with provolone cheese served on a corn meal dusted bun with your choice of french fries or freshly made chips.	7
Pulled Pork Sandwich A generous portion of barbequed pulled pork is served on a toasted rye roll with caramelized onions and melted gouda cheese, served with your choice of french fries or freshly made chips.	7
Grilled Steak Sandwich A 6oz wood fired sirloin steak is served open face on toasted sour dough. Topped with french onions, served with french fries.	12

Specialty Salads	
Steak House Salad A hearty blend of romaine & iceberg lettuce. Topped w/ 4 oz. of grilled beef, sliced red onions, tomato, cucumber & shredded gouda cheese. Dressed w/ a roasted tomato & mustard seed dressing.	16
Grilled Chicken Salad Grilled marinated chicken breast served over a blend of romaine & spinach topped w/ tomatoes, scallions, parmesan & croutons. Dressed with mustard ranch dressing.	14
Grilled Scallop Salad Fresh grilled scallops served over field greens. Topped w/ sliced onions, tomatoes, crisp bacon, shredded cheddar cheese & finished w/ a roasted garlic & cilantro dressing.	16

**Basin Street** LIVE MUSIC EVERY WEEK

MUSIC

CHECK OUT OUR WEEKLY APPETIZER, STEAK & SEAFOOD FEATURES!

## Two Meat Monday's \$15.99

<p><b>Petite Sirloin</b> A 6oz sirloin is wood fired to your specifications</p>	<p><b>Chicken Breast</b> A fresh 6oz chicken breast is wood fired and finished with herbed butter.</p>	<p><b>Shrimp Scampi</b> 3 shrimp are wood fired &amp; finished with scampi butter</p>
<p><b>Bacon Wrapped Scallops</b> 2 bacon wrapped scallops are wood fired &amp; finished with barbeque sauce.</p>	<p><b>Cherry Smoked Ribs</b> Done in house. Cherry smoked &amp; finished on the wood fired grill.</p>	

Pick 2 choices of meat, side salad and a choice of rice or potatoes & vegetable of the day.

**Domestic Bottles**  
Coors Light - Bud - Bud Light  
Miller Light - Michelob Light  
Michelob Ultra - MGD  
Miller High Life - Rolling Rock  
Rolling Rock Light - Sierra Nevada

**Import Bottles**  
Labatt - Labatt Light - Heineken  
Heineken Light - Amstel Light  
Corona - Corona Light - Bass  
Becks - Molson Canadian  
Lambic Frambois  
O'Doul's non-alcoholic

Draft Beer Selection	
Guinness	
Heineken	
Labatt Blue	
Leinenkugel Summer Shandy	
Bells Oberon	
Stella	

**Whites**  
Menage a Trois White, California  
Beringer White Zinfandel, California  
Schmitt Sohne Piesporter, Germany  
Cappasoldo Pinot Grigio, Italy  
Seaglass Sauvignon Blanc, Santa Barbara  
Frei Brothers Chardonnay, Sonoma  
Solitaire Chardonnay, California  
Chalkhill Chardonnay, Chalkhill  
Kim Crawford Chardonnay, New Zealand

**Reds**  
Menage a Trois Red, California  
Louis M. Martini Cabernet, Sonoma  
MacMurray Pinot Noir, Sonoma  
McWilliams Shiraz, South East Australia  
William Hill Merlot, Napa  
Simi Cabernet, Alexander Valley  
Estancia Cabernet, Paso Robles  
Columbia Crest Grand Estates Merlot, Washington



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