

basis

new american cuisine

STARTERS

crisp calamari/ ko chu chang vinaigrette 12
bacon wrapped shrimp 15
wonton tacos/ short rib/ mango 10
shrimp/ mango/ quesadillas 8
spinach/ artichoke dip 8
maryland crab cake 14
prime rib stuffed poblano 10
bacon and poblano macaroni and cheese 7

SALADS

grilled chicken caesar salad 10 – with today's soup 13
crisp romaine/ reggiano/ rustic croutons/ caesar dressing
*seared ahi tuna salad 16
seared rare/ cilantro-ginger dressing/ mixed greens/
avocado/ mango
club salad 12
crispy chicken/ mixed greens/ romaine/ bacon/ avocado/
egg/ tomato/ bleu cheese/ ranch
*filet and hot house tomato 15
peppercorn romaine/ filet mignon/ bleu cheese

BURGERS/ SANDWICHES

*cheeseburger 10
mushrooms/ cheddar/ lettuce/ tomato/ onion
vegetable burger 8
romaine/ tomato/ onion/ cheddar
grilled chicken sandwich 12
grilled chicken/ monterey jack/ arugula/ tomato/ onion/
sweet and spicy mustard glaze
fresh fish sandwich 14
grilled fillet/ red onion/ chef's dressing
prime rib sandwich 12
thin prime rib/ caramelized onions/ swiss
*lobster cheese burger 15
swiss/ tomato/ basil aioli/ lobster
choose : tomatoes and bleu cheese/ fries/ seasonal
vegetable/ cole slaw

SOUP CALENDAR

mon: potato and leek 7
tue: sweet potato clam chowder 7
wed: smoked chicken tortilla 7
thu: shrimp ceviche 7
fri: lobster bisque 7
sat: sweet corn chowder 7

ENTREES

today's fresh fish market price
chef's selection/ seasonal vegetable
*grilled pork loin 22
peach glaze/ poblano potato gratin/ apple arugula salad
*blackened mahi mahi 19
sautéed spinach/ poblano potato gratin/ gulf shrimp beurre
blanc
maple crusted chicken 18
poblano potato gratin/ spinach/ apple berry relish
pan seared blackened jumbo scallops 24
roasted corn and leek risotto/ sautéed spinach/ papaya
vinaigrette
*center cut tenderloin medallions 24
seared aupoivre/ poblano potato gratin/ greenbeans
*grilled barbecue lamb chops 26
lime pepper arugula/ bacon wrapped chevre stuffed roasted
pear
blackened sunfish 20
lobster sauce/ Poblano and white cheddar au gratin
potatoes/ seasonal vegetable
vegetarian daily pasta 15

SIDES

sweet potato fries 5
cole slaw 4
seasonal vegetable 4
poblano potato gratin 4

SIDE SALADS

mixed greens/ walnuts/ bleu cheese/ poppy seed 6
caesar/ romaine/ rustic croutons 6

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all parties of eight or more will be charged 18% Gratuity, thank you for refraining from cell phone use within the restaurant
gluten free items available on request.

*Starred items are cooked to order based on customer's preference in temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please let us know your preference.