

STARTERS

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| FRIED CALAMARI LONG ISLAND CALAMARI, SLICED PEPPADEWS, FRESH LEMON, WITH CHOICE OF SMOKED PEPPER SAUCE OR MARINARA | 16 |
| SALT N' VINEGAR SPROUTS CRISPY BRUSSELS, CHOPPED BACON & CRANBERRIES TOSSED IN BALSAMIC GLAZE | 12 |
| CHICKEN WINGS <i>always</i> EXTRA CRISPY WINGS / CHOICE OF SAUCE: MILD, MEDIUM, HOT, BBQ, OR GARLIC PARMESAN | 18 |
| MOZZARELLA STICKS DEEP FRIED MOZZARELLA STICKS SERVED WITH MARINARA OR MELBA | 10 |
| SHRIMP COCKTAIL WHITE PANAMA SHRIMP SERVED WITH COCKTAIL SAUCE & LEMON | 20 |

SOUPS

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| SOUP OF THE DAY | <i>ask SERVER</i> |
| FRENCH ONION SOUP ONIONS SIMMERED WITH GARLIC, FINISHED WITH A SHERRY BEEF STOCK, HOUSE CROUTON, MELTED SWISS AND PROVOLONE | 9 |

SALADS

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| GARDEN SALAD FIELD GREENS, CUCUMBERS, RED ONION, CHERRY TOMATOES & CARROTS WITH WHITE BALSAMIC VINAIGRETTE | 11 7 |
| CAESAR SALAD CRISP ROMAINE, FRESH PARMESAN CHEESE, TUSCAN CAESAR DRESSING, CROUTONS | 12 9 |
| PEAR & WALNUT SALAD ARCADIAN GREENS, BOSCH PEARS, GORGONZOLA, CANDIED WALNUTS, WITH MAPLE VINAIGRETTE | 13 9 |
| KALE SALAD FRESH HEARTY KALE, CARROTS, RED CABBAGE, RED ONIONS, SPICY CASHEWS, DRIED CRANBERRIES, WITH HONEY DIJON DRESSING, TOPPED WITH SESAME SEEDS | 12 8 |

ADD CHICKEN 4 | SALMON 7 | CHILLED SHRIMP 8 | STEAK 9

BURGERS *and* SANDWICHES

GLUTEN FREE BUN OPTION AVAILABLE *

WITH YOUR SIDE CHOICE OF:

FRENCH FRIES, SIDE SALAD, CHIPS OR SWEET POTATO WEDGES (+2)

TOPPING OPTIONS:

AMERICAN, CHEDDAR, SWISS, BLEU CHEESE, MUSHROOMS,
CRISPY ONIONS 1 | SUBSTITUTE VEGGIE PATTY 2
FRIED EGG, APPLEWOOD BACON 2

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| BASIN BURGER BRAVEHEART BLEND GROUND BEEF | 15 |
| THE JEFFERY SHAVED RIB EYE STEAK, BEER CHEESE, SMOKED PEPPER SAUCE & CRISPY ONIONS ON A TOASTED BRIOCHE BUN | 18 |
| THE HENRY FRIED CHICKEN BREAST, HOUSE BREAD AND BUTTER PICKLES, LETTUCE, APPLEWOOD BACON, SMOKED PEPPER SAUCE, & PICKLED ONIONS ON A TOASTED BRIOCHE BUN | 16 |
| BUFFALO CHICKEN SANDWICH FRIED CHICKEN BREAST, LETTUCE, TOMATO, BACON, CHEDDAR CHEESE & BUFFALO AIOLI ON A TOASTED BRIOCHE BUN | 16 |
| BASIN CHEESESTEAK SHAVED RIB EYE STEAK, MELTED CHEESE, SAUTÉED ONIONS & PEPPERS ON A NEW ENGLAND BRIOCHE ROLL | 18 |

SIDE OPTIONS:

- ANY EXTRA DIPPING SAUCES 0.75 -

FRENCH FRIES 7 . ASPARAGUS PARMESAN* 7 . MASHED POTATOES* 5
CRISPY ONION STRAWS 3 . SWEET POTATO FRIES W/ MELBA 9
ROASTED BABY CARROTS W/DRIZZLED HONEY* 7

*ASK YOUR SERVER HOW WE CAN MAKE YOUR MEAL GLUTEN FREE *

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| BURRATA FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM SERVED WITH HEIRLOOM TOMATOES, SWEET DROPS, BASIL & FIG GLAZE SERVED WITH GRILLED PESTO BREAD | 14 |
| TATER KEGS OVERSIZED TOTS STUFFED WITH BACON AND CHEDDAR, SERVED WITH JALAPEÑO RANCH | 13 |
| GARLIC CLAMS SAUTÉED LITTLENECK CLAMS WITH GARLIC, LEMON & WHITE WINE SAUCE SERVED WITH GRILLED BREAD | 16 |
| BAVARIAN PRETZEL JUMBO SOFT PRETZEL HOT FROM THE OVEN, SALTED AND SERVED WITH BEER CHEESE AND HONEY MUSTARD | 12 |

BASIN *Entrées*

NY STRIP STEAK 38

12OZ STRIP STEAK SERVED WITH WILD TRUFFLE
MUSHROOMS, GRILLED ASPARAGUS, MASHED POTATOES

POT ROAST 24

SLOW BRAISED BEEF WITH PORT WINE AND
MIREPOIX. SERVED WITH BABY CARROTS, MASHED
POTATOES, CRISPY ONIONS AND GRAVY

CHICKEN MADEIRA 24

SAUTÉED CHICKEN BREAST WITH MUSHROOMS, GARLIC,
SPASH OF MADEIRA WINE, SERVED WITH RED MASHED,
ASPAGUS, TOPPED WITH MELTED MOZZARELLA

FALL SALMON 26

PUMPKIN SPICED SALMON OVER CREAMY BUTTERNUT
SQUASH RISOTTO WITH KALE, TOPPED WITH
PEPITAS AND MAPLE GLAZE

FISH & CHIPS 22

BEER BATTERED WHITE FISH DEEP FRIED,
SERVED WITH FRIES, SLAW, & TARTER SAUCE

LINGUINE ALLE VONGOLE 22

SAUTÉED LITTLENECK CLAMS, CHOPPED CLAMS,
WHITE WINE, LEMON AND BUTTER TOSSED
WITH LINGUINE PASTA

CHICKEN PARMIGIANA 22

BREADED CHICKEN CUTLET, TOMATO SAUCE,
MELTED MOZZARELLA, OVER LINGUINE

SHORT RIB RAVIOLI 23

TOSSED IN A SHALLOT SHERRY
MUSHROOM CREAM SAUCE

PENNE ALLÁ VODKA 18

SAUTÉED SHALLOTS, BASIL, CRUSHED
TOMATOES, VODKA CREAM SAUCE

ADD CHICKEN 4 | SHRIMP 8

BAKED MAC & CHEESE

• BASIN MAC: 14

CLASSIC SHARP CHEDDAR CREAM,
SHELLS, TOASTED PANKO

• BACON MAC: 16

APPLEWOOD SMOKED BACON, CRUMBLD
BLUE CHEESE, CARAMELIZED ONIONS,
SHARP CHEDDAR CREAM,
SHELLS, TOASTED PANKO

• LOBSTER MAC: 28

CAVATAPPI PASTA, LOBSTER MEAT, CREAM,
TOMATOES, SPINACH, GARLIC, BASIL,
BREADCRUMBS, PARMIGIANO REGGIANO

A ROUND OF DRINKS FOR THE KITCHEN 7

** SHOW THE BOYS SOME *Love* **

