

# STARTERS

<b>FRIED CALAMARI</b>	17
LONG ISLAND CALAMARI, SLICED PEPPADEWS, FRESH LEMON, WITH CHOICE OF SMOKED PEPPER SAUCE OR MARINARA	
<b>SALT N' VINEGAR SPROUTS</b>	13
CRISPY BRUSSELS, CHOPPED BACON & CRANBERRIES TOSSED IN BALSAMIC GLAZE	
<b>CHICKEN WINGS</b>	18
<i>always</i> EXTRA CRISPY WINGS / CHOICE OF SAUCE: MILD, MEDIUM, HOT, BBQ, OR GARLIC PARMESAN	
<b>MOZZARELLA STICKS</b>	10
DEEP FRIED MOZZARELLA STICKS SERVED WITH MARINARA OR MELBA	

## SOUPS

<b>SOUP OF THE DAY</b>	<i>ask</i> SERVER
<b>FRENCH ONION SOUP</b>	9
ONIONS SIMMERED WITH GARLIC, FINISHED WITH A SHERRY BEEF STOCK, HOUSE CROUTON, MELTED SWISS AND PROVOLONE	
<b>CHILI</b>	13
GROUND PORK AND BEEF, KIDNEY BEANS, CORN, VEGETABLES, CHEDDAR, SOUR CREAM	

## SALADS

<b>GARDEN SALAD</b>	11   7
FIELD GREENS, CUCUMBERS, RED ONION, CHERRY TOMATOES & CARROTS WITH WHITE BALSAMIC VINAIGRETTE	
<b>CAESAR SALAD</b>	13   9
CRISP ROMAINE, FRESH PARMESAN CHEESE, TUSCAN CAESAR DRESSING, CROUTONS	
<b>PEAR &amp; WALNUT SALAD</b>	14   10
ARCADIAN GREENS, BOSCH PEARS, GORGONZOLA, CANDIED WALNUTS, WITH MAPLE VINAIGRETTE	
<b>KALE SALAD</b>	12   8
FRESH HEARTY KALE, CARROTS, RED CABBAGE, RED ONIONS, SPICY CASHEWS, DRIED CRANBERRIES, WITH HONEY DIJON DRESSING, TOPPED WITH SESAME SEEDS	

ADD CHICKEN 4 | SALMON 8 | SAUTÉED 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

<b>BASIN BURGER</b>	16
BRAVEHEART BLEND GROUND BEEF	
<b>THE JEFFERY</b>	18
SHAVED RIB EYE STEAK, BEER CHEESE, SMOKED PEPPER SAUCE & CRISPY ONIONS ON A TOASTED BRIOCHE BUN	
<b>THE HENRY</b>	17
FRIED CHICKEN BREAST, HOUSE BREAD AND BUTTER PICKLES, LETTUCE, APPLEWOOD BACON, SMOKED PEPPER SAUCE, & PICKLED ONIONS ON A TOASTED BRIOCHE BUN	
<b>FISH SANDWICH</b>	18
COD FILET DEEP FRIED GOLDEN BROWN, LETTUCE, PICKLES, TARTAR SAUCE, ON A TOASTED BRIOCHE BUN	

### 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

\*\*LET US KNOW ABOUT ANY DIETARY RESTRICTIONS OR ALLERGIES\*\*

<b>BURRATA</b>	14
FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM SERVED WITH HEIRLOOM TOMATOES, SWEET DROPS, BASIL & FIG GLAZE SERVED WITH GRILLED PESTO BREAD	
<b>TATER KEGS</b>	13
OVERSIZED TOTS STUFFED WITH BACON AND CHEDDAR, SERVED WITH JALAPEÑO RANCH	
<b>GARLIC CLAMS</b>	17
SAUTÉED LITTLENECK CLAMS WITH GARLIC, LEMON & WHITE WINE SAUCE SERVED WITH GRILLED BREAD	
<b>ESCAROLE &amp; BEANS</b>	12
WHITE KIDNEYS BEANS TOSSED W FRESH ESCAROLE AND GARLIC IN A CHICKEN BROTH	

## BASIN *Entrées*

### NY STRIP STEAK 38

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

### POT ROAST 25

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

### CHICKEN MADEIRA 25

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

### FALL SALMON 26

PAN SEARED SALMON, SAFFRON SOUBISE, SEASONAL SUCCOTASH

### FISH & CHIPS 22

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

### LINGUINE ALLE VONGOLE 24

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

### BACON MAC & CHEESE 18

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

### SHORT RIB RAVIOLI 25

TOSSED IN A SHALLOT SHERRY MUSHROOM CREAM

### PENNE ALLÁ VODKA 20

SAUTÉED SHALLOTS, BASIL, CRUSHED TOMATOES, VODKA CREAM SAUCE

ADD CHICKEN 4 | SHRIMP 8

### PENNE ALLA ROMANO 23

ITALIAN GROUND SAUSAGE, WHITE ONIONS, CRUSHED TOMATOES IN A PINK SAUCE TOSSED WITH PARMESAN

### BLACKENED SHRIMP RISOTTO 28

BLACKENED SHRIMP, MUSHROOM SAUTÉED IN GARLIC BUTTER OVER CREAMY PARMESAN RISOTTO

A ROUND OF DRINKS FOR THE KITCHEN 7

\*\* SHOW THE BOYS SOME *Love* \*\*

