

# 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	

# 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, BOSC PEARS, GORGONZOLA, CANDIED WALNUTS, WITH MAPLE VINAIGRETTE	
<b>KALE SALAD</b>	13   9
FRESH HEARTY KALE, CARROTS, RED CABBAGE, RED ONIONS, SPICY CASHEWS, DRIED CRANBERRIES, WITH HONEY DIJON DRESSING, TOPPED WITH SESAME SEEDS	

ADD CHICKEN 5 | SALMON 8 | SAUTÉED SHRIMP 8 | STEAK 9

# HANDHELDS

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>	19
SHAVED RIB EYE STEAK, BEER CHEESE, SMOKED PEPPER SAUCE & CRISPY ONIONS ON A TOASTED BRIOCHE BUN	
<b>CHICKEN CLUB</b>	18
GRILLED CHICKEN, LETTUCE, TOMATO, CHEDDAR, APPLEWOOD SMOKED BACON & GARLIC MAYO 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	

**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, BUTTERNUT,  
KALE, RISOTTO, ORANGE PONZU

**LINGUINE  
ALLE VONGOLE 24**  
SAUTÉED LITTLENECK CLAMS,  
CHOPPED CLAMS, WHITE WINE,  
LEMON AND BUTTER  
TOSSED WITH LINGUINE PASTA

**BACON  
MAC & CHEESE 20**  
APPLEWOOD SMOKED BACON,  
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 5 | SHRIMP 8

**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* \*\*

