



Dinner Menu

Appetizers and Greens

Scallops Mornay

Large scallops sautéed with olive oil, mushrooms and cream, topped with parmigiano riggiano cheese. 9

Roasted Vegetables

A seasonal variety of vegetables, roasted to perfection and drizzled with balsamic vinaigrette. 7

Lump Crab Cakes

Crab cakes pan seared to golden brown, served with roasted red pepper sauce. 9

Basil's Shrimp Scampi

Large shrimp sautéed with fresh garlic, plum tomatoes, and basil. 9

Beef Tenderloin Tips

Tenderloin tips sautéed with mushrooms, plum tomatoes, topped with Gorgonzola cheese. 8

Portabella Mushroom

Baked mushroom with fresh spinach, goat cheese and drizzled with balsamic vinaigrette. 8

Tomato and Prosciutto

Plum tomatoes, mozzarella cheese, prosciutto ham, and basil tossed with extra virgin olive oil and balsamic vinegar topped with pine nuts. 7

Basil's Caesar Salad

Romaine lettuce tossed with our Caesar dressing, roasted croutons, and parmigiano riggiano cheese. 7

Greek Village Salad

Xoriatiki-style salad with romaine, tomatoes, cucumber, and onion tossed in a lemon herb vinaigrette, topped with feta cheese. 7

Basil's Specialties

Scallops Risotto

Sea scallops sautéed with garlic, olive oil, asparagus, mushrooms, and plum tomatoes served over risotto. 26

Shrimp Fettuccini

Large shrimp sautéed with olive oil, garlic, cream, and parmigiano reggiano cheese and served over fettuccini pasta. 26

Capellini Bianchini

Chicken breast sautéed with olive oil and fresh garlic served over pasta with roasted red pepper sauce. 24

Sizzling Seafood Paella

Large shrimp, mussels, clams, scallops, and red pimentos baked with saffron rice and served sizzling. 26

Rigatoni Mediterranean

Sweet peppers, onions, eggplant, and tomatoes, sautéed with olive oil and kalamata olives and red chili flakes tossed with rigatoni pasta. 18

Vodka Ravioli

Large cheese ravioli simmered in a light tomato vodka sauce topped with parmigiano riggiano cheese. 19

Roasted Prime Rib

Mustard-crusting rib roasted to perfection, sliced to your choice of size.

Rosemont Cut (10oz) 26

Basil's Cut (14oz) 28

The Traditional Porterhouse

16oz. choice steak grilled to perfection over open flame served with Maitre D' butter. 32

Steak Vesuvio

Choice NY steak sautéed, with olive oil, garlic, fresh herbs, and chardonnay wine served with roasted potatoes and fresh spinach. 27

Basil's Sirloin

Choice sirloin steak charbroiled to perfection topped with onions and mushrooms, served with oven roasted potatoes. 26

Roasted Chicken

Oven roasted chicken with Italian sausages, mushrooms, shallots, and plum tomatoes served over roasted potatoes and green peas. 23

Filet Mignon

Grilled filet mignon with prosciutto ham and Portobello mushroom served with balsamic reduction. 28

The Classic Meatloaf

Baked to perfection served with mushrooms, shallots, and merlot wine sauce. 19

Basil's Salmon

Seared salmon fillet topped with roasted red pepper, braised romaine, and caramelized onion, served over mashed potatoes with basil pesto cream sauce. 28

Branzino Sea Bass

Sea bass fillet baked to perfection served over mashed potatoes, and basil pesto cream sauce. 29

Mediterranean Halibut

Seared halibut fillet with green onions, sweet peppers, kalamata olives, and tomato basil sauce. 27