

APPETIZERS

SHRIMP COCKTAIL
five jumbo shrimp with our zingy cocktail sauce and mini Tabasco. 19

BILLIONAIRE'S BACON
It's Famous For A Reason!! center cut Applewood smoked pork belly slow roasted with sweet and hot things. 7 per slice

FRIED LOBSTER
chunks of warm water lobster flash fried with orange pepper glaze and zesty garlic cream. 34

SOUP and SALAD

LOBSTER BISQUE
rich lobster stock, chopped lobster, sherry wine, and cream 13

FRENCH ONION GRATINÉE
beefy and herbaceous broth with garlic croutons, Swiss and Parmesan cheeses and green onion. 12

NAPA VALLEY
spinach and arugula mix, orange segments, blueberries, strawberries, toasted pistachio, whipped herbed & brulee goat cheese, balsamic port vinaigrette 16

HEARTS OF PALM SALAD
house dressing, English cucumber, avocado, smoky heirloom tomatoes, quinoa and arcadian mix. 15

CLASSIC CAESAR
romaine lettuce, our classic dressing, sour dough croutons, Parmesan crisp 11
add white anchovies 3

BASCOM'S HOUSE SALAD
spring mix and iceberg lettuce tossed with julienned ham and Swiss, chopped green olives, heirloom tomatoes and Parmesan vinaigrette. 11

SEAFOOD COBB
fresh greens with Parmesan vinaigrette, cocktail shrimp, jumbo lump crab, avocado, smoky herbed heirloom tomatoes, hard egg, bacon, gorgonzola crumbles, and lobster salad. 32

THE WEDGE
iceberg lettuce, crisp bacon, red onion, smoky herbed tomatoes, bleu crumbles, shredded carrots, ranch dressing. 13
add billionaire's bacon 7

add to any salad: chicken +6 / 6 harissa shrimp +9 / grouper +15 / salmon +10 / tenderloin skewer +12

HANDHELD

all sandwiches served with house potato chips or add fries +2 or side salad +3

GROUPE SANDWICH
local black grouper grilled, blackened or fried on a brioche bun with chipotle aioli & LTO. 23

WAGYU STEAK AND CHEESE
toasted pretzel roll, caramelized onion, mushroom medley, sliced wagyu beef, smoked Gouda cheese sauce. 21

CLASSIC CHEESEBURGER
8oz house ground burger with LTO and choice of cheese. 15
add billionaire's bacon 7

BLACKENED GROUPE TACOS
two flour tortillas, cabbage slaw, chipotle aioli, pico, queso fresco, pickled onions and lime. 19

SHAVED PRIME RIB
beef, herbed ciabatta roll, Swiss cheese, onion straws and au jus. 17

COMPOSED DISHES

CHICKEN MARSALA
organic farm raised chicken breast, mushroom Marsala wine reduction, roasted garlic mashed potatoes and asparagus. 16

GROUPE PICATTA
artichokes, capers, lemon butter sauce with garlic mashed potatoes. 28

PRIME RIB AU JUS
10oz of our slow roasted prime rib served with mashed potatoes, horseradish and onion straws. 25

TENDERLOIN TIPS STROGANOFF
cavatapi, sherry pepper cream, red peppers, broccolini, mushrooms, Parmesan cheese. 19

ATLANTIC SALMON
pan seared verlasso salmon, spaghetti squash, spinach, nutmeg & chardonnay mustard reduction. 26

"SORRY MOMMA" MEAT LOAF
with tangy ketchup glaze, mushroom marsala sauce, garlic mashed and onion straws 16

STEAKS and CHOPS

All steaks and chops are brushed with butter and served with garnish of onion straws and your choice of a half side

FILET MIGNON
very tender with little marbling.
6oz 37 / 10oz 52 / 14oz 69

BUTCHER'S RESERVE
served a la carte with onion straw garnish

CREEKSTONE FARMS BONE IN RIBEYE
all natural 22oz of well marbled beef. 54

PORTERHOUSE
best of both worlds...prime tenderloin and strip steak on a bone 26oz 63

LAMB CHOPS
three double cut chops, mint chimichurri, cucumber feta salad, smoky tomatoes, Italian herbs and Kalamata olives. 59

PORK CHOP
delicious double cut chop 16 oz 29
add bleu cheese crust +3

NEW YORK STRIP
USDA Prime, medium marbling, firmer texture
12oz 42 / 16oz 52

WAGYU NEW YORK STRIP
Japanese beef raised in Australia
high quality A5 with a minimum BMS of 7.
14oz 82

TOMAHAWK RIBEYE
USDA Prime, 38oz average 125

WAGYU RIBEYE
our most highly marbled beef A5
and BMS minimum of 7.
14oz 88

RIBEYE
USDA Prime highly marbled
14oz 49 / 18oz 61

ENHANCEMENTS

SAUCES 4

HOLLANDAISE / BÉARNAISE / CABERNET REDUCTION
SHERRY PEPPER CREAM / CHIMICHURRI
TRUFFLE BONE MARROW BUTTER

ADD THIS

1/2 lb lobster tail 31 / 1/2 lb king crab mkt
crab Oscar style 12 / diver scallop 9

SIDES

GRILLED ASPARAGUS 9
CREAMED SPINACH 8
FRENCH FRIES 6
GARLIC MASHED POTATOES 7
BROCCOLINI 9
MUSHROOM MEDLEY 11

TAMPA BAY'S BEST STEAKHOUSE

Bascom's Chop House

private events catering bascoms.com