



APPETIZERS

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

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

BILLIONAIRE'S BACON
center cut Applewood smoked pork belly slow roasted with sweet and hot things. 7 per slice

BREAD SERVICE
Warm, rustic baguette served with whipped butter & mint chimichurri. 4

LOBSTER BISQUE
rich lobster stock, chopped lobster, sherry wine, & cream. 13

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

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

SOUP and SALAD

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

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

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

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

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

HANDHELD

with house French fried chips or substitute a side salad +2

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

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

GRILLED TENDERLOIN SANDWICH
warm rustic bread, sautéed mushrooms, herbed Boursin cheese, arugula and pickled red onion. 21

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

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
capers, lemon butter sauce with garlic mashed potatoes. 28

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

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

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

STEAKS & 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 39 / 10oz 54 / 14oz 69

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

NEW YORK STRIP
USDA Prime, medium marbling, firmer texture.
14oz 48

PORTERHOUSE
prime tenderloin & strip steak on a bone.
26oz 69

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

JAPANESE WAGYU RIBEYE
The Finest Beef In The World
Miyazaki, A5 BMS 11+.
5 oz 99/10 oz 179

TOMAHAWK RIBEYE
USDA Prime, 38oz average. 134

AUSTRALIAN WAGYU STRIP
Highest Grade A5,
Highly Marbled Beef.
14oz 88

CREEKSTONE FARMS BONE-IN RIBEYE
all natural 22oz of well marbled beef.
59

PORK CHOP
delicious double cut chop. 16oz 32
add bleu cheese crust +3

LAMB CHOPS
Fresh domestic lamb,
Three double cut chops. 64

ENHANCEMENTS

SAUCES 4

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

ADD THIS

½ lb LOBSTER TAIL 31
½ lb KING CRAB MKT
CRAB OSCAR STYLE 12
DIVER SCALLOP 9

SIDES

GRILLED ASPARAGUS 10
CREAMED SPINACH 9
ROASTED GARLIC MASHED POTATOES 8
BROCCOLINI 11
MUSHROOM MEDLEY 11