

APPETIZERS

SHRIMP COCKTAIL
four jumbo shrimp with our zingy cocktail sauce. 15

GARLIC SHRIMP
served in a rich creamy paprika sauce with garlic and chardonnay. 15

CRISPY CALAMARI
fresh domestic squid lightly dusted, flash fried, tossed with Parmesan cheese and served with house made remoulade. 17

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

SOUP and SALAD

LOBSTER BISQUE
rich lobster stock, sherry wine, cream and chopped lobster. 10

FRENCH ONION GRATINÉE
beefy and herbaceous broth with garlic croutons, Swiss and Parmesan cheeses and green onion. 10

BLACK BEAN SOUP
black turtle beans, with bacon, andouille sausage, bell pepper, onion, garlic, cilantro and spices. sour cream, cheddar and scallion garnish. 8

CLASSIC CAESAR
romaine lettuce, our classic dressing, garlic croutons, and anchovies. 10

NAPA VALLEY
baby spinach, strawberries, granola, goat cheese, golden raisins and vinaigrette dressing. 11
*add chicken 6 / shrimp skewer 9 / grouper 15
salmon 10 / tenderloin skewer 12*

BASCOM'S HOUSE SALAD
spring mix and iceberg lettuce tossed with julienned ham and Swiss, chopped green olives and Parmesan vinaigrette. 10

TENDERLOIN SKEWER SALAD
fresh mixed greens, iceberg lettuce, vinaigrette, bleu cheese crumbles, onion straws and marinated tenderloin. 18

SEAFOOD COBB
chopped greens with Parmesan vinaigrette, cocktail shrimp, jumbo lump crab, avocado, boiled egg, bacon, bleu cheese, honey mustard and lobster salad. 28

THE WEDGE
iceberg lettuce, crisp bacon, red onion, fresh tomato, bleu crumbles, shredded carrots, ranch dressing. 12

HANDHELD

served with French fries or add a side salad for only +2

GROUPE SANDWICH
local black grouper grilled, blackened or fried on a brioche bun with chipotle aioli & LTO. 22

BLACKENED GROUPE TACOS
2 grilled flour tortillas, local grouper, queso fresco, cabbage, pico and sriracha ranch. 18

WAGYU STEAK AND CHEESE
toasted ciabatta roll, shaved Wagyu with red onion confit, mushrooms, Swiss cheese and chipotle mayo. 19

CLASSIC CHEESEBURGER
8oz house ground burger with LTO and American cheese. 14

BACON STACK BURGER
American cheese, onion jam, chipotle mayo and Applewood smoked bacon. 16

SHAVED PRIME RIB
beef, herbed ciabatta roll, Swiss cheese, onion straws and au jus. 16

COMPOSED DISHES

TENDERLOIN TIPS STROGANOFF
pappardelle egg noodle, sherry pepper cream, red peppers, broccolini, mushrooms, Parmesan cheese. 19

SALMON FLORENTINE
pan seared verlasso salmon, creamy spinach, Parmesan cheese, rice pilaf, asparagus and lemon thyme beurre blanc. 19

GROUPE OSCAR
pan seared local black grouper on a bed of rice pilaf with lump crab, asparagus & Hollandaise sauce. 33

"SORRY MOMMA" MEAT LOAF
with tangy ketchup glaze, mushroom marsala sauce, garlic mashed and onion straws 15

PRIME RIB AU JUS
10oz of our slow roasted prime rib served with mashed potatoes, horseradish and onion straws. 24

PISTACHIO CRUSTED GROUPE
6 oz of local black grouper, lemon thyme beurre blanc, broccolini and rice pilaf. 26

CHICKEN MARSALA
organic farm raised chicken breast, mushroom Marsala wine reduction, roasted garlic mashed potatoes and asparagus. 15

BACON WRAPPED FILET MEDALLIONS
marsala sauce, garlic mashed potatoes and broccolini. 35

SEAFOOD JAMBALAYA
tomatoes, bell pepper, onion, celery, creole & Cajun spice, shrimp, andouille sausage, crawfish and rice pilaf. 18

STEAKS and CHOPS

Served with half side of your choice and onion straw garnish

CREEKSTONE FARMS BONE IN RIBEYE
all natural 22oz of well marbled beef. 49

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

FILET MIGNON
very tender with little marbling.
6oz 35 / 10oz 49

NEW YORK STRIP
USDA Prime, medium marbling with firmer texture 12oz 39 / 16oz 49

RIBEYE
USDA Prime highly marbled
14oz 45 / 18oz 54

PORTERHOUSE
best of both worlds...tenderloin and strip steak on a bone. 26oz 59

LAMB CHOPS
domestic double cut chops with Dijon mustard & rosemary crust. 64
add third chop 29

ENHANCEMENTS

SAUCES 3

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 8

TAMPA BAY'S BEST STEAKHOUSE

Bascom's Chop House

private events catering bascoms.com

SIDES

MUSHROOM & ONION 7
GRILLED ASPARAGUS 9
CREAMED SPINACH 8
FRENCH FRIES 6
GARLIC MASHED POTATOES 7
BROCCOLINI 9
BLACK BEANS AND RICE 7

Limit 2 separate checks per table.

Consuming raw or under cooked oysters, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have a medical condition.
20% Gratuity will be added to parties of six or more.