

**BASCOM'S
CHOP HOUSE
STEAKS & FRESH SEAFOOD**

APPETIZERS FOR TWO

select one

COCKTAIL SHRIMP

5 jumbo shrimp with zingy cocktail sauce.

BILLIONAIRES BACON

Two slices center cut Applewood smoked pork belly slow roasted with sweet & hot things.

FRIED LOBSTER TAIL

Chunks of warm water lobster flash fried with orange pepper glaze and zesty garlic cream.

CRAB CAKE

our perfect blend of spices and panko mixed with fresh lump crab, house made remoulade, paprika with a tomato and arugula salad.

WAGYU CARPACCIO

thin slices of highly marbled striploin, aged Parmesan, arugula, cracked pepper, fried capers, truffle aioli and toast points..

SECOND COURSE

select one

CAESAR SALAD

Crisp romaine hearts tossed in our classic dressing, sour dough croutons, Parmesan crisp.

BASCOMS SALAD

Spring mix and iceberg lettuce tossed with julienned ham and Swiss, chopped green olives, heirloom tomatoes and Parmesan vinaigrette.

LOBSTER BISQUE

Rich lobster stock, sherry wine, cream and chopped lobster.

INDULGE

1/2 lb KING CRAB +45

1/2 lb Stone Crab + 38

DIVER SCALLOP +9

1/2 lb LOBSTER TAIL +31

ENHANCE

BONE MARROW TRUFFLE BUTTER +4

BÉARNAISE +4

CABERNET REDUCTION +4

SHERRY PEPPER CREAM +4

MUSHROOM MEDLEY +11

Lovers' Feasts 139 pp

Timeless & romantic entrees crafted for two, perfect for sharing & savoring together.
Served with broccolini and mashed potatoes. Select one pair.

TOMAHAWK RIBEYE & LOBSTER TAIL

OR

**14 OZ FILET & 1 LB CHOICE OF
KING CRAB, STONE CRAB or LOBSTER**

THIRD COURSE

ALL STEAKS & CHOPS SERVED WITH ONION STRINGS, MASHED POTATOES & BROCCOLINI
select one

CHILEAN SEABASS

Roasted new potato, mushroom medley, creamy leeks, truffle essence, cabernet butter, roasted Chef's potatoes.

CHICKEN MARSALA

Organic farm raised chicken breast, mushroom medley sauce, roasted garlic mashed potatoes and asparagus.

DUCK À L'ORANGE

Roasted half duck served with Grand Marnier and orange gastrique sauce, scalloped potato, haricot verts, and orange supreme.

USDA PRIME RIBEYE

14oz, highly marbled.

PECAN CRUSTED GROUPER

Local black grouper served with swiss chard and spinach sautee, roasted root vegetable and lemon thyme beurre blanc.

FILET MIGNON

100z, Very tender with little marbling.

PORK CHOP

16oz. Delicious, double -cut.

KING CUT PRIME RIB

Our house specialty. we rub each loin with house spices and roast them a minimum of 12 hours for maximum tenderness.

BISON STRIP

Kahwah Coffee crusted Bison strip served, with sherry pepper cream and malt vinegar butter.

WAGYU NEW YORK STRIP

12oz Japanese beef raised in Australia, high quality A5, minimum BMS of 7.

CHEERS

CHAMPAGNE TOAST +12

Complimentary Chocolate by William Dean

FOURTH COURSE

select one

BLUEBERRY CHEESECAKE

KEY LIME PIE

FLOURLESS CHOCOLATE TORTE

-124 PER PERSON

RESERVATIONS REQUIRED