



## APPETIZERS

### CHILLED and RAW

**WAGYU CARPACCIO\***  
thin slices of highly marbled striploin, aged Parmesan, arugula, cracked pepper, fried capers, truffle aioli & toast points.  
17

**COLOSSAL CRAB MARTINI**  
mixed greens, house remoulade & cocktail sauce. 27

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

**FRESH SHUCKED OYSTERS\***  
on the half shell, cucumber mignonette, lemon, cocktail sauce & saltine crackers.  
half 19 / full 35

### HOT

**CRAB CAKE**  
our perfect blend of spices & panko mixed with fresh lump crab, house made remoulade, paprika with a tomato & arugula salad. 19

**FRIED CALAMARI**  
flash fried tubes and tentacles with cherry peppers served with soy glaze, sake vinaigrette, cilantro & lime. 18

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

**GARLIC SHRIMP**  
jumbo shrimp sautéed in chardonnay, garlic, paprika butter, and cream on grilled bread & chive. 19

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

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

### SOUP AND SALAD

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

**CLASSIC CAESAR**  
crisp romaine hearts, our classic dressing, sour dough croutons, & Parmesan crisp. 10  
add white anchovies 3

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

**THE WEDGE**  
iceberg lettuce, crisp bacon, red onion, shredded carrot, gorgonzola crumbles, smoky herbed tomatoes & ranch dressing. 13  
*Add billionaire bacon 7*

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

## ENTRÉES

**ATLANTIC SALMON**  
pan seared verlasso salmon, spaghetti squash, spinach, nutmeg and chardonnay mustard reduction. 32

**CHILEAN SEA BASS**  
roasted Chef's potatoes, mushroom medley, creamy leeks, truffle essence, cabernet butter. 48

**PECAN CRUSTED GROUPER**  
local black grouper served with swiss chard, spinach sautéed, roasted root vegetable & lemon thyme beurre blanc. 39

**CHICKEN MARSALA**  
organic farm raised chicken breast, mushroom medley sauce, roasted garlic mashed potatoes & asparagus. 26

**SEARED DIVER SCALLOPS**  
pan seared scallops with celery root purée, roasted heirloom carrots, lemon thyme beurre blanc & pomegranate reduction. 48

**SHRIMP SCAMPI PASTA**  
fettucine egg noodles sautéed with olive oil, white wine, garlic, lemon and Parmesan. 27

## STEAKS & CHOPS

served a la carte with onion straw garnish

**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 with firmer texture.  
14oz. 48

**PORTERHOUSE**  
Best of Both Worlds 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

**SLOW ROASTED PRIME RIB**  
Our House Specialty. we rub each loin with house spices & roast them a minimum of 12 hrs. for maximum tenderness.  
12oz. Queen Cut 39 / 16oz. King Cut 49

**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

### SIDES

GRILLED ASPARAGUS 10  
CREAMED OR SAUTÉED SPINACH 9  
SMOKED GOUDA MAC 11  
ROASTED GARLIC MASHED POTATOES 8  
BROCCOLINI with SMOKED GOUDA 11  
MUSHROOM MEDLEY 11  
BAKED POTATO 7  
YUKON GOLD POTATO GRATINÉE 12  
CREAMED CORN 12

### 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 11

### OMG SIDES

TRUFFLE PARMESAN FRIES  
with truffle aioli. 14  
ROASTED BABY CARROTS  
hot honey, candied pecans & goat cheese. 16  
LOBSTER MAC & CHEESE  
with crouton Parmesan crust. 25

\*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. Limit 2 separate checks per table.