



## 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

## SOUP and SALAD

**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*

**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

**PRIME RIB AU JUS**  
10oz of our slow roasted prime rib, mashed potatoes, horseradish & 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**  
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**  
USDA Prime,  
all natural, well marbled beef.  
22oz. 69

**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 11

### SIDES

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