

WEEKEND DUET

SURF & TURF FOR TWO
14 oz. filet mignon & lobster tail
salad & 2 choice sides
\$59 pp
to share

**NIGHT OWL**

FILET MIGNON OR PRIME RIB
salad & baked potato
\$42 pp
not shareable
after 8pm only

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

BUFFALO CAULIFLOWER
"drumettes" of cauliflower, flash fried with hot
butter, bleu crumbles & ranch dressing. 13

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.