

Basil's Bar Menu

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Appetizers

Crispy Calamari Strips	9
Golden brown strips of calamari steak served with wasabi aioli and spicy marinara	
**Sesame Crusted Ahi Tuna	10
3 ounces Ahi Tuna served with Daikon slaw and ponzu sauce	
Dungeness Crab Cakes	12
Pan seared golden brown with Daikon slaw and sweet chili sauce	
Cabernet Beef Tenderloin Tips	12
Wild mushrooms, Oregon bleu cheese and rich cabernet sauce	
Scallops Mornay	12
Sea scallops baked with mushrooms, shallots, cream sauce, topped with pecorino cheese	
Garlic Cheese Bread	6
Three cheeses with garlic herb spread and spicy marinara	
Buffalo Chicken Wings	9
Served with bleu cheese dressing, carrots and celery	
Grilled Chicken Quesadilla	9
With tomatoes, onions, olives, jalapeños, and three cheeses. Served with salsa, guacamole and sour cream	
**Kobe Beef Sliders	6
Two Kobe beef sliders served with chipotle aioli and garlic aioli add a large side of our French fries - \$2.00	

Appetizer Duets


Scallops Mornay & Cabernet Beef Tips	15
Served with grilled artisan bread	
Spicy Buffalo Wings & Garlic Cheese Bread	10
With bleu cheese dressing and spicy marinara	
Crispy Calamari & Garlic Cheese Bread	11
Served with spicy marinara	

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Sandwiches

All sandwiches are served with House Chips or French Fries

**Charbroiled ½ Pound Angus Beef Burger	14
Choice of Bacon and Tillamook Cheddar Cheese or Sautéed mushroom and Swiss cheese	
**Angus New York Steak Sandwich	18
Served on grilled artisan bread and topped with caramelized sweet onions and sautéed mushrooms	
Grilled Halibut Sandwich	18
Grilled filet of halibut, lettuce, tomato, pepper jack cheese and chipotle aioli	
Smoked Turkey Club Wrap 	10
Smoked turkey breast, crisp bacon, lettuce, tomato, fresh avocado and ranch dressing wrapped in a low-carb spinach tortilla	
Chipotle Chicken Wrap	10
Chipotle marinated chicken breast, tomato, avocado, jack cheese, spinach, and cilantro wrapped in a low-carb tomato tortilla	
Basil's Pastrami Sandwich	10
Thinly sliced pastrami, sauerkraut and Swiss cheese on rye bread with thousand island dressing on the side	
Salmon Burger	15
Fresh salmon filet served on a Kaiser roll with Fontina cheese, lettuce, tomato and tartar sauce	

Pizza

Chicken Pesto Pizza	14.50
Lightly grilled chicken breast with fresh sliced roma tomatoes, roasted garlic, basil, romano and mozzarella cheese	
Margarita Pizza	14.50
Roma tomatoes, roasted garlic and fresh basil with marinara sauce and mozzarella cheese	
Pepperoni & Sausage Pizza	14.50
Mild italian sausage, pepperoni, tomato sauce, and mozzarella cheese	

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Basil's Dinner Menu

Soups

French Onion Soup au Gratin	6.00
Caramelized onions simmered in a rich beef broth topped with gruyère and parmesan	
Soup of the Day	5.50
Please inquire with server	
Northwest Seafood Chowder	6.00
Hearty and creamy with a great selection of fresh seafood and a touch of dry sack sherry	

Salads

Basil's House Salad	6.50
Romaine, basil, kalamata olives, gorgonzola and tomatoes with champagne vinaigrette	
Caesar Salad	6.50
Romaine, parmesan cheese and herbed croutons with Basil's signature Caesar dressing	
Spinach Salad	6.50
Baby spinach, tear-drop tomatoes, roasted pine nuts goat cheese and raspberry vinaigrette dressing	
Artisan Chop Salad	19.00
Mixed greens with Dungeness crab, shrimp, Atlantic salmon, pine nuts Oregon bleu cheese, tomato, bacon, avocado and lemon vinaigrette	
Grilled Chicken Cobb Salad	17.00
Mixed green lettuce, grilled chicken, hard-boiled egg, black olives, bacon bits, avocado, diced tomatoes, cilantro and bleu cheese crumbles	
**Black and Bleu Salad	19.00
Pan seared top sirloin seasoned with sea salt and black pepper topped with bleu cheese, onion crisps, cucumber and tomato with oregano vinaigrette. Served over crisp Romaine lettuce	
**Sesame Crusted Ahi Tuna Salad	18.00
Shredded Napa cabbage and bok choy with sliced cucumber, radishes, Daikon sprouts, cilantro and soy-wasabi vinaigrette	

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Dinner Entrees

Roasted Prawn Fettuccine	24
Sautéed jumbo prawns served over a bed of fettuccine with olive oil, white wine, red pepper flakes and fresh garlic	
Chicken Gorgonzola	18
Sautéed Chicken breast with fresh garlic, olive oil, Gorgonzola cheese and garlic mashed potatoes	
ESB® Battered Halibut and Chips	18
Crisp fried halibut strips served with sweet chili garlic and tartar sauce	
Dungeness Crab Cakes	27
Sautéed crab cakes with Au Gratin potatoes lemon grass sauce and fresh asparagus	
**Sesame Seared Ahi Tuna	24
Sesame crusted ahi tuna served with tempura sweet potatoes, tempura asparagus and ginger ponzu sauce	
Grilled Alaskan Halibut	27
With fingerling potatoes, orange beurre blanc and braised red cabbage	
Salmon Basil's	24
Salmon filet with roasted red pepper, fontina cheese and pesto cream	
Chicken Capellini Aglio Olio	18
Angel hair pasta with grilled chicken, fresh garlic, olive oil, chili flakes and tomatoes	
Sesame-Peppercorn Crusted Sea Scallops	24
Served with sautéed vegetables, angel hair pasta and roasted plum-tomato coulis	

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Steaks and Chops

**Filet Mignon the most tender cut of Angus tenderloin	8oz 34/12oz 42
**New York Steak 10 oz Washington State strip loin	32
**Rib Eye Steak 10 oz Washington State rib eye	32
**Double Cut Lamb Chops 10 oz double cut chop	32

Choice of Sauce:

Wild Mushroom, Port Wine or Garlic Butter

Choice of Starch:

Au Gratin Potatoes, Garlic Mashed Potatoes
Fingerling Potatoes or Saffron Risotto

Enhancers

Grilled Tiger Prawns	Jumbo Sea Scallops	Seared Ahi Tuna
3.50 each	3.50 each	7.00 (3oz)

Vegetarian Entrees

Spinach and Artichoke Ravioli	19
Roma tomatoes, extra virgin olive oil, mushrooms and basil with sun-dried tomato pesto	
Gnocchi Ricatta	18
Sautéed asparagus, shiitake mushrooms, tomatoes, ricotta dumplings with parmesan cheese and olive oil	
Creamy Saffron Risotto	16
Sautéed shiitake mushrooms and spinach served over a bed of saffron infused risotto with fresh asparagus	
Roasted Vegetable Salad	16
Slow roasted parsnip, golden beets, carrots and butternut squash with mixed greens and balsamic vinaigrette	

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Martinis

Apple Martini Vodka, Apple Pucker and Sprite	8.50
Cream Saver Martini Whipped Cream Vodka, Pineapple and Orange Juice	9.00
Margarita-tini Tequila, Cointreau, Grand Marnier, Lime and Orange Juice	9.50
Whipped Cream Soda Crème De Cassis, Whipped Cream Vodka, Soda water and Lime	9.00
Chocolate Mint Martini Absolut, White Creme De Cocoa & White Creme De Menthe	9.50
Pomegranate Cosmopolitan Absolut Mandarin, Triple Sec with Lime juice, and Pomegranate juice	9.00
Washington Apple Martini Crown Royal, Apple Pucker, Cranberry Juice and Lime Juice	9.50
Emerald City Martini Whipped Cream Vodka, Midori Melon and Orange Juice	9.00
Whipped Cream Pie Malibu Rum, Whipped Cream Vodka and Cream	9.00
Blue Eyes Martini Absolut Mandarin, Hpnotiq, Blue Curacao	8.50
Creamsicle Martini DaVinci Orange, Vanilla Vodka and Cream	9.00

Wines by the Glass

	Glass	Bottle
Chardonnay		
Kendall Jackson <i>Sonoma, CA</i>	9.75	39.00
Columbia Crest <i>Columbia Valley, WA</i>	8.00	32.00
Riesling		
Seven Hills <i>Columbia Valley, WA</i>	8.00	32.00
Pinot Gris		
Duck Pond <i>Willamette Valley, OR</i>	8.00	36.00
Sauvignon Blanc		
Ch. Ste Michelle Horse Heaven <i>Washington</i>	8.50	34.00
White Zinfandel		
Beringer <i>California</i>	6.25	25.00
Champagne		
Freixenet Cava .187ml <i>Spain</i>	8.00	
Cabernet Sauvignon		
Rutherford Ranch <i>Napa, CA</i>	10.50	40.00
14 Hands <i>Patterson, WA</i>	8.25	32.00
Merlot		
Snoqualmie <i>Columbia Valley, WA</i>	8.00	28.00
Pinot Noir		
Eola Hills <i>Willamette Valley, OR</i>	9.00	36.00
Kings Ridge <i>Newberg, OR</i>	10.50	42.00
Syrah		
Writers Block <i>Kelseyville, CA</i>	9.25	37.00
Zinfandel		
7 Deadly Zins <i>Lodi, CA</i>	9.50	38.00
Blend		
Three Rivers <i>Walla Walla, WA</i>	9.50	38.00

Cognac & Brandy

Courvoisier VS	8.00
Courvoisier VSOP	11.00
Hennessy VS	8.50
Remy Martin VSOP	11.50
Remy Martin XO	35.00

Single Malt Scotch

Bowmore	8.00
Cragganmore	11.00
Dalwhinnie 15 year	15.00
Glenmorangie 18 year	30.00
Glenfiddich 12 year	10.50
Glenlivet 12 year	10.50
Glenlivet 18 year	14.50
Laphroig 10 year	11.50
Lagavulin 16 year	18.00
MaCallan 12 year	12.00
MaCallan 18 year	34.00
Talisker	14.00
Oban	15.00

Beer List

Tap

Mac & Jack's African Amber Ale	5.50
Red Hook ESB Amber Ale	5.50
Alaskan Amber Ale	5.50
Manny's Pale Ale	5.50
Samuel Adams Seasonal	5.50
Widmer Hefeweisen	5.50
Mac & Jack's Porter	5.50
Red Hook "Big Ballard" IPA	5.50
Samuel Adams Boston Lager	5.50
Stella Artois	5.50
Bud Lite	5.50
Coors Light	5.50

Bottle

Miller Genuine Draft	5.00	Tsing Toa	5.50
Miller Lite	5.00	Heineken	5.50
O'Doul's	4.75	Corona Extra	5.50
Budweiser	5.00	Amstel Light	5.50

White Wines

<u>Chardonnay</u>	Bottle
Ch. Ste Michelle Canoe Ridge <i>Columbia Valley, WA</i>	45.00
Gordon Brothers <i>Walla Walla, WA</i>	34.00
Kestrel "Old Vines" <i>Yakima Valley, WA</i>	53.00
Kendall Jackson Reserve <i>Sonoma, CA</i>	39.00
"O" Chardonnay <i>Yakima Valley, WA</i>	38.00
14 Hands <i>Patterson, WA</i>	28.00
<u>White Zinfandel</u>	
Beringer <i>California</i>	25.00
<u>Riesling</u>	
Columbia Winery Cellar Master <i>Washington</i>	27.00
Seven Hills <i>Columbia Valley, WA</i>	32.00
Pacific Rim Sparkling Riesling <i>Columbia Valley, WA</i>	32.00
<u>Sauvignon Blanc</u>	
Chateau Ste Michelle Horse Heaven <i>Washington</i>	32.00
Gordon Brothers <i>Napa, CA</i>	31.00
<u>Pinot Gris</u>	
Duck Pond <i>Willamette Valley, OR</i>	36.00
Pighin Pinot Grigio <i>Friuli, Italy</i>	33.00
<u>Gewürztraminer</u>	
Columbia Winery <i>Columbia Valley, WA</i>	27.00
<u>Other Whites</u>	
Sokol Blosser Evolution #9 <i>Willamette Valley, OR</i>	35.00
Conundrum <i>Napa, CA</i>	55.00

Red Wines

<u>Cabernet Sauvignon</u>	Bottle
14 Hands <i>Patterson, WA</i>	32.00
Chateau Ste Michelle Canoe Ridge <i>Columbia Valley, WA</i>	48.00
Maryhill <i>Columbia Valley, WA</i>	46.00
Six Prong <i>Alderdale, WA</i>	36.00
Chimney Rock <i>Napa, CA</i>	99.00
Jordan <i>Sonoma, CA</i>	89.00
Justin <i>Paso Robles, CA</i>	42.00
Kendall Jackson Reserve <i>Sonoma, CA</i>	43.00
Rutherford Ranch <i>Napa, CA</i>	40.00
<u>Merlot</u>	
Chateau Ste Michelle Indian Wells <i>WA</i>	40.00
Kestrel Merlot <i>Yakima Valley, WA</i>	50.00
Chelan Estate <i>Chelan, WA</i>	44.00
Snoqualmie <i>Columbia Valley, WA</i>	28.00
<u>Zinfandel</u>	
7 Deadly Zins <i>Lodi, CA</i>	36.00
Maryhill <i>Columbia Valley, WA</i>	48.00
<u>Pinot Noir</u>	
Henry Estates <i>Umpqua, OR</i>	46.00
Raptor Ridge <i>OR</i>	65.00
<u>Syrah</u>	
Duck Pond <i>Yakima Valley, WA</i>	34.00
Steele, Lake County <i>Kelseyville, CA</i>	40.00
Writers Block <i>Kelseyville, CA</i>	37.00

Dessert Wine by the Glass

Quady Essencia Orange Muscat, California	7.50
Jackson-Trigg Vidal Ice Wine, Canada	13.00

Port Wine by the Glass

Taylor Fladgate 20 year Tawny	18.00
Sandman Founders Reserve	6.50
Taylor Fladgate 10 year Tawny	12.25
Fonseca Bin 27	7.50

Champagne & Sparkling Wines

Dom Perignon Brut <i>Reims, France</i>	250.00
Moet & Chandon Imperial <i>Reims, France</i>	90.00
Nicolas Feuillatte Brut Blue Label <i>Chouilly, France</i>	70.00
Argyle Brut <i>Yamhill County, Oregon</i>	52.00
Louis Bouillot Rosé <i>France</i>	42.00
Domain Ste Michelle <i>Columbia Valley, WA</i>	32.00
Pacific Rim Sparkling Riesling <i>Columbia Valley, WA</i>	32.00
Bisol Prosecco Jeio <i>Veneto, Italy</i>	27.00

Coffee Drinks

Irish Coffee	8.00
Irish Whiskey, Brown Sugar, Coffee and Whipped Cream	
Whipped Cream Coffee	8.00
Whipped Cream Flavored Vodka, Coffee & Whipped Cream	
Spanish Coffee	8.00
Kahlua, Triple Sec, Rum, Coffee and Whipped Cream	
Italian Coffee	8.50
Amaretto, Frangelico, Coffee and Whipped Cream	
Coffee Nudge	8.50
Kahlua, Crème de Cocoa Dark, Brandy and Coffee	
French Coffee	10.50
Cognac, Grand Marnier, Coffee and Whipped Cream	
Whipped Chocolate	8.00
Whipped Cream Flavored Vodka and Hot Chocolate	

Dessert Menu

Spumoni 6.00
Chocolate, Pistachio and Cherry Ice Cream layered to Perfection

Apple Tart a la mode 7.00
Delight in our Apple Almond Tart topped with Vanilla Ice Cream

New York Style Cheesecake 7.00
Served with Raspberry Coulis and Fresh Berries

Tiramisu 7.00
Coffee and Rum Infused Chiffon Cake with Creamy Mascarpone Filling

Chocolate Sumapaz 7.00
Dense Chocolate Cake with Dark Columbian Chocolate and Coffee Liqueur

Mango Tango 7.00
Macadamia Short Bread, Mango Mousse and Fresh Lime Cream

Cobbler a la mode 6.00
With Blackberry and Rhubarb, Butter Streusel Topping and served warm with Vanilla Ice Cream

Crème Brûlée 6.00
Fresh Vanilla Beans and Lightly Browned Sugar

Triple Layered Chocolate Cake 7.00
Moist Chocolate Cake Layered to Perfection