



# Dinner Menu


## Appetizers

**Cabernet Beef Tenderloin Tips**  
Wild mushrooms, rich cabernet sauce,  
Oregon bleu cheese \$12

**Scallops Mornay**  
Sautéed with mushrooms, shallots, cream  
sauce, topped with pecorino cheese \$12

**Crispy Calamari Strips**  
Golden brown strips of calamari steak,  
with spicy marinara \$9

**Dungeness Crab Cakes**  
Pan Seared golden brown with  
Mediterranean sautéed spinach \$12

**Steamed Manila Clams**   
Manila clams steamed in garlic, white wine,  
fresh herbs and chipotle chili \$10

**Hummus Duet**  
Sun dried tomato and roasted garlic  
hummus with pita bread \$9

**Ahi Tuna Nicoise\*\***  
With fingerling potatoes, French green beans, kalamata olives,  
cipollini onions and balsamic vinaigrette \$10

**Prosciutto Prawn Skewers**  
Pan seared prawns wrapped in prosciutto  
with pesto cream sauce \$12

## Signature Soups & Salads

**Northwest Seafood Chowder**  
Hearty and creamy with a great selection of  
fresh seafood and dry sack Sherry \$7

**French Onion Soup**  
Caramelized onions simmered in rich beef  
broth with gruyere and parmesan \$7

**Caesar Salad**  
Romaine, parmesan cheese and croutons  
with Basil's signature Caesar dressing \$6


**Spinach Salad**  
Baby spinach, tear-drop tomatoes, goat  
cheese, roasted pine nuts and raspberry  
vinaigrette dressing \$7

**Basil's House Salad**  
Romaine, basil, cucumber,  
gorgonzola and tomatoes with  
oregano champagne vinaigrette \$6

**Roasted Golden Beet Salad**  
Roasted golden beets and asparagus with  
mixed greens, roasted hazelnuts, feta cheese  
and herb-citrus vinaigrette \$8

## Entrée Dinner Greens

Served with Essential® Organic Artisan bread

**Citrus Marinated Ahi Tuna Salad\*\***   
Crisp romaine lettuce with tomato, mixed olives,  
feta cheese, cucumber, fresh basil and  
Chianti Vinaigrette dressing \$19

**Artisan Salad**  
Mixed greens with Dungeness crab, shrimp,  
Atlantic salmon, gorgonzola cheese, pine nuts  
tomato, bacon, avocado and lemon vinaigrette \$19

**Basil's Tenderloin Insalata\*\***  
6 ounces of tender sliced Filet Mignon served with crisp romaine, sliced cucumber, avocado, onion and tomato  
with feta cheese and pesto vinaigrette \$25

## Vegetarian Selections

Served with Essential® Organic Artisan bread

**Spinach and Artichoke Ravioli**  
Roma tomatoes, extra virgin olive oil, mushrooms  
and basil with sun-dried tomato pesto \$19

**Gnocchi Basil's**  
Sautéed asparagus, wild mushrooms, tomatoes,  
potato dumplings and goat cheese pesto cream sauce \$18

**Creamy Parmesan Risotto**  
Sautéed shiitake mushrooms and spinach served over a bed of  
parmesan risotto with fresh asparagus \$17

**Eggplant Manicotti**  
Crisp eggplant rolled with ricotta, mozzarella cheese, spinach  
and wild mushrooms in a tomato coulis \$18

**\$2.00 charge will be added for all Split Plate requests**

**Dinner Hours of Operation: Monday – Saturday 4:30 – 10:00pm, Sunday 4:30 – 9:00pm**



Purchase any Dinner Entree and include your choice of Signature Soup or Salad - \$4.00

## Seafood Selections

All entrees below include Essential® Organic Artisan bread

### Salmon Basil's

Seared salmon filet topped with roasted red pepper, onions and fontina cheese served with light pesto cream sauce and parmesan-garlic mashed potatoes \$26

### Grilled Halibut Romesco

Grilled Alaskan halibut served with a confit of endive and apples with Romesco relish and fingerling potatoes \$30

### Salmon Piperade

Seared salmon wrapped in Parma ham with tomato, artichoke, kalamata and onion confit with parmesan risotto \$27

### Citrus Marinated Ahi Tuna\*\*

Seared ahi tuna marinated in citrus and garlic served with sautéed asparagus, orange buerre blanc and parmesan risotto \$25



### Dungeness Crab Cakes

Sautéed crab cakes with au gratin potatoes, lemon grass sauce and fresh asparagus \$27

### Seafood Cioppino

Chef's favorite dish with assorted fish and shellfish in spicy tomato broth \$24



## Chef's Pasta Table

All entrees below include Essential® Organic Artisan bread

### Fettuccine Di Mare

Sautéed jumbo prawns and scallops with leeks, tomatoes, wild mushrooms, in a sun dried tomato pesto \$25

### Chicken Stuffed Manicotti

Stuffed with marinated chicken, spinach, mushroom and ricotta cheese with creamy alfredo sauce \$23

### Scampi Prawns

Jumbo prawns sautéed in garlic, butter, onions, tomato and fresh parsley served over a bed of linguine pasta \$25

### Spaghetti Bolognese

Spaghetti pasta topped with fresh made bolognese sauce and parmesan cheese \$22

### Calamari Aglio Olio

Calamari steak sautéed with herbs, white wine, garlic and red pepper flakes with angel hair pasta and parmesan \$23

### Capellini Bianchini

Sautéed chicken breast with olive oil and fresh garlic topped with roasted red pepper sauce and Romano cheese \$22

## Butcher's Table

All entrees below include seasonal vegetables and your choice of accompaniment:

Parmesan-Garlic Mashed Potatoes, Au Gratin Potatoes, Fingerling Potatoes, Gnocchi Pasta, Parmesan Risotto

### Filet Mignon\*\*

8 ounce Certified Angus Tenderloin and wild mushroom sauce \$36

### Lamb Loin Sazanado\*\*

Marinated with citrus and fresh herbs, topped with mission fig port wine reduction \$29

### New York Steak Sicilia\*\*

Pan seared 10 ounce strip loin topped with roasted cipollini onions and garlic butter \$30

### Prime Top Sirloin\*\*

10 ounce Prime Beef Sirloin accompanied with Chianti reduction \$32

### Rib Eye Steak\*\*

Grilled 10 ounce Angus Rib Eye with sautéed olive oil, garlic and king mushrooms \$32

### Chicken Gorgonzola

Sautéed chicken breast with fresh garlic, olive oil and gorgonzola cheese \$23

## Side Enhancers

Jumbo Prawn and Sea Scallop  
sautéed in garlic butter \$6

Sautéed Spinach  
with pine nuts and olive oil \$3

Citrus Marinated Ahi Tuna\*\*  
with orange buerre blanc \$6



Hilton  
Eat Right®

An 18% automatic gratuity is added to all parties of 6 or more. 100% of the automatic gratuity is paid to your server.

Hilton Eat Right® nutritional values are determined through database analysis with the Food Processor SQL from ESHA Research, Inc., Salem, OR 97302 and available ingredient product data. This data is based on average serving size and standard portion guidelines. However, slight variations in nutritional values may occur due to seasonality, use of alternate suppliers, and menu item preparation.

\*\* Meats or eggs that are undercooked to your specification may increase your risk of food borne illness, Please notify your server if you are allergic to or believe yourself allergic to any type of food product.