




Lunch Menu

Small Plates

Cabernet Beef Tenderloin Tips
Wild mushrooms, rich cabernet sauce,
Oregon bleu cheese \$10

Crispy Calamari Strips
Golden brown strips of calamari steak
with spicy marinara \$7

Hummus Duet 
Sun dried tomato and roasted garlic
hummus with pita bread \$7

Scallops Mornay
Sautéed with mushrooms, shallots, cream sauce,
topped with pecorino cheese \$10

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

Soups & Greens

Northwest Seafood Chowder
Hearty and creamy with a great selection
of fresh seafood and dry sack sherry \$6


French Onion Soup
Caramelized onions simmered in rich beef
broth with gruyere and parmesan \$6

Caesar Salad
Romaine, parmesan 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 \$6

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, hazelnuts, Feta
cheese and herb-citrus vinaigrette \$8

Greek Salad 
Baby greens with herb croutons, tomatoes, Greek
Feta cheese, red onions, kalamata olives
and balsamic vinaigrette \$6

Salad Enhancers


Grilled Chicken Breast	\$6.00
Grilled Salmon Filet	\$8.00

Signature Entrée Salads

All entrees below include Essential® Organic Artisan bread

Grilled Chicken Cobb Salad
Mixed green lettuce, grilled chicken, hard-boiled egg, black
olives, bacon bits, avocado, diced tomatoes, cilantro
and Oregon bleu cheese crumbles \$14

Artisan Salad
Mixed greens with Dungeness crab, shrimp,
Atlantic salmon, gorgonzola, pine nuts
tomato, bacon, avocado and lemon vinaigrette \$15

Citrus Marinated Ahi Tuna Salad** 
Crisp romaine lettuce with tomato, mixed olives,
feta cheese, cucumber, fresh basil and
Chianti vinaigrette dressing \$15

Steak Insalata**
Sliced New York steak served with crisp romaine,
sliced cucumber, avocado, onion and tomato with feta cheese
and pesto vinaigrette \$16

Vegetarian Selections

All entrees below include Essential® Organic Artisan bread

Spinach and Artichoke Ravioli
Roma tomatoes, extra virgin olive oil, mushrooms
and basil with sun-dried tomato pesto \$14

Gnocchi Basil's
Sautéed asparagus, wild mushrooms, tomatoes,
potato dumplings and goat cheese cream sauce \$14

Creamy Parmesan Risotto
Sautéed shiitake mushrooms and spinach served over a bed of
parmesan risotto with fresh asparagus \$12

Eggplant Manicotti
Crisp eggplant stuffed with ricotta and parmesan cheese
in a tomato basil and Romano cheese sauce \$14

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

Hours of Operation Lunch: Monday – Sunday 11:30am – 2:00pm



Sandwiches

All Sandwiches include your choice of French Fries or Basil's Signature Pasta Salad

Substitute our Northwest Seafood Chowder or French Onion Soup - \$1.00

Greek Pita

Marinated chicken, cucumber, onion, tomato and feta cheese with Tzatziki sauce \$12

Croissant Club

Smoked turkey breast, crisp bacon, lettuce, tomato, fresh avocado, provolone and herbed aioli \$12

Grilled Bistecca Sandwich**

Grilled Angus New York Steak topped with sweet onions and sautéed mushrooms on fresh Artisan bread \$16

Basil's Pastrami Sandwich

Thinly sliced pastrami, sauerkraut and Swiss cheese on rye bread with thousand island dressing on the side \$11

Charbroiled ½ Pound Angus Beef Burger**

Choice of Bacon and Tillamook Cheddar Cheese or Sautéed Mushroom and Swiss Cheese \$12

Chef Inspired Sandwich

Please inquire with server for today's inspiration \$11

Dungeness Crab Bruschetta

Served open face with fresh herbs, Dungeness crab, tomatoes, green onion and basil over grilled Artisan bread topped with mozzarella cheese \$13

Flat Breads

All Flat Breads include your choice of Basil's House Salad or Caesar Salad

Flat Bread Dal Mare

Spicy shrimp with tomato, onion, mozzarella and chipotle sauce \$12

Pollo Su Flat Bread

Crisp flat bread topped with chicken, tomato, pine nuts Pesto, mozzarella and feta cheese \$12

Pepperoni Flat Bread

Sliced pepperoni, mozzarella and marinara \$11

Margarita

Sliced tomato, basil, garlic and olive oil with Fontina and Romano cheese \$11

Lunch Entrees

All entrees below include Essential® Organic Artisan bread

Dungeness Crab Cakes

Sautéed crab cakes with au gratin potatoes lemon grass sauce and fresh asparagus \$15



ESB® Battered Halibut and Chips

Crisp fried strips of halibut served with sweet chili garlic sauce and French fries \$15

Salmon Basil's

Seared salmon filet topped with roasted red pepper, onions and fontina cheese served with light pesto cream sauce and garlic mashed potatoes \$15

Capellini Bianchini

Sautéed chicken breast with olive oil and fresh garlic topped with roasted red pepper sauce and Romano cheese over a bed of angel hair pasta \$14

Chicken Gorgonzola

Sautéed chicken breast with fresh garlic, olive oil, Gorgonzola cheese and garlic mashed potatoes \$14

Spaghetti Bolognese

Spaghetti pasta topped with fresh made bolognese sauce and parmesan cheese \$14

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

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



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. Cholesterol is indicated in milligrams.

***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.