

# Basil's Bar Menu

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## Appetizers

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

## Appetizer Duets


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

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# Sandwiches

*All sandwiches are served with House Chips or French Fries*

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

# Pizza

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

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# Basil's Dinner Menu

## Soups

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

## Salads

<b>Basil's House Salad</b>	6.50
Romaine, basil, kalamata olives, gorgonzola and tomatoes with champagne vinaigrette	
<b>Caesar Salad</b>	6.50
Romaine, parmesan cheese and herbed croutons with Basil's signature Caesar dressing	
<b>Spinach Salad</b>	6.50
Baby spinach, tear-drop tomatoes, roasted pine nuts goat cheese and raspberry vinaigrette dressing	
<b>Artisan Chop Salad</b>	19.00
Mixed greens with Dungeness crab, shrimp, Atlantic salmon, pine nuts Oregon bleu cheese, tomato, bacon, avocado and lemon vinaigrette	
<b>Grilled Chicken Cobb Salad</b>	17.00
Mixed green lettuce, grilled chicken, hard-boiled egg, black olives, bacon bits, avocado, diced tomatoes, cilantro and bleu cheese crumbles	
<b>**Black and Bleu Salad</b>	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	
<b>**Sesame Crusted Ahi Tuna Salad</b>	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

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

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## Steaks and Chops

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

### **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

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

## Vegetarian Entrees

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

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## Martinis

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

## Wines by the Glass

	<b>Glass</b>	<b>Bottle</b>
<b>Chardonnay</b>		
Kendall Jackson <i>Sonoma, CA</i>	9.75	39.00
Columbia Crest <i>Columbia Valley, WA</i>	8.00	32.00
<b>Riesling</b>		
Seven Hills <i>Columbia Valley, WA</i>	8.00	32.00
<b>Pinot Gris</b>		
Duck Pond <i>Willamette Valley, OR</i>	8.00	36.00
<b>Sauvignon Blanc</b>		
Ch. Ste Michelle Horse Heaven <i>Washington</i>	8.50	34.00
<b>White Zinfandel</b>		
Beringer <i>California</i>	6.25	25.00
<b>Champagne</b>		
Freixenet Cava .187ml <i>Spain</i>	8.00	
<b>Cabernet Sauvignon</b>		
Rutherford Ranch <i>Napa, CA</i>	10.50	40.00
14 Hands <i>Patterson, WA</i>	8.25	32.00
<b>Merlot</b>		
Snoqualmie <i>Columbia Valley, WA</i>	8.00	28.00
<b>Pinot Noir</b>		
Eola Hills <i>Willamette Valley, OR</i>	9.00	36.00
Kings Ridge <i>Newberg, OR</i>	10.50	42.00
<b>Syrah</b>		
Writers Block <i>Kelseyville, CA</i>	9.25	37.00
<b>Zinfandel</b>		
7 Deadly Zins <i>Lodi, CA</i>	9.50	38.00
<b>Blend</b>		
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>	<b>Bottle</b>
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
Bisot Prosecco Jeio <i>Veneto, Italy</i>	27.00

## Coffee Drinks

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