

# Winter Dinner

## Starters

- SAGANAKI *flaming cheese* | 10
- SAGANAKI CHEESE STICKS *phyllo wrapped with tomato sauce* | 10
- BASILS □ CHIPS *choice of tzatziki or skordalia* | 12
- SKORDALIA *garlic, potato* | 9
- TZATZIKI *cucumber, yogurt, garlic* | 9
- HUMMUS *chickpeas, tahini, garlic* | 9
- TARAMOSALATA *fish roe, lemon* | 9
- BASILS □ TRIO SPREAD | 16
- CALAMARI *grilled or fried* | 13
- JUMBO LUMP CRAB CAKE | 15
- GRILLED OCTOPUS | 15

## Chef's Specialty Pastas

- LAMB MAC AND CHEESE MOSTACCIOLI *baked with mozzarella & kefalograviera cheese* | 20
- MEDITERRANEAN PASTA *rotini pasta, artichoke hearts, olives, sun-dried tomatoes, basil, garlic, oil & cheese* | 18
- CHICKEN PASTA *broccoli, sun-dried tomatoes, garlic, tomato cream sauce* | 19
- STEAK PASTA *mushrooms, onions, asparagus, tomato sauce* | 20
- VODKA GNOCCHI *creamy tomato sauce, artichoke hearts & red onion* | 19
- BASILS PASTA *angel hair pasta & marinara* | 18
- CRAB CAKE FETTUCCINE *alfredo sauce* | 22
- OCEAN PASTA *sautéed calamari, shrimp & scallops with linguine choice of alfredo sauce or tomato sauce* | 28
- CHICKEN FETTUCCINE *alfredo sauce* | 19

## Authentic Old World

- CHICKEN KABOB *with rice & potatoes* | 19
- BEEF KABOB *filet mignon-with rice & potatoes* | 29
- BAKED LIMA BEANS & VEGETABLES | 18
- CHICKEN PARMIGIANA *with angel hair pasta & marinara* | 20
- BASILS □ CHICKEN *with rice & potatoes* | 19
- PASTICHIO *with macaroni, ground lamb & beef, bechamel topping, with grilled vegetables* | 18
- MOUSAKA *with eggplant, potato, ground lamb & beef, bechamel topping, with grilled vegetables* | 19
- VEGI-MOUSAKA *with grilled vegetables* | 18
- DOLMADES *grape leaves stuffed with ground lamb & beef, rice, creamy lemon sauce, with rice & potatoes* | 18
- EGGPLANT PARMIGIANA *with angel hair pasta & marinara* | 19
- GRILLED CHICKEN BREAST *with grilled vegetables* | 18
- SPINACH-FETA CHEESE PIE *phyllo wrapped, with potatoes* | 18
- LAMB MEATBALLS *tomato sauce with rice & potatoes* | 19
- GYROS | 18

## Soups & Salad

- AVGOLEMONO SOUP | 5
- TOMATO BASIL SOUP | 5
- BASILS WEDGE *feta, bacon, tomatoes & cucumbers with our home-made creamy feta cheese dressing* | 8
- HOUSE SALAD *mixed greens, tomato, red onion, black olives (with pits), cucumber, feta, oil-vinaigrette dressing* | 7
- KALE SALAD *green onions, cranberries, feta in a lemon oil dressing* | 8
- TOMATO SALAD *tomato, peppers, onions, cucumber, olives & feta* | 9

### ADD TO ANY SALAD:

3 jumbo grilled shrimp 14 / chicken 6 / gyros 8  
(creamy feta or ranch available upon request)

## Lamb & Steaks

blue cheese topping upon request | 2

- ATHENIAN SKIRT STEAK *with potatoes & vegetables* | 27
- RIBEYE (12 oz.) *with rice & vegetables* | 33
- BONE-IN TOMAHAWK RIBEYE (28 oz.) *wet-aged - with grilled asparagus* | 75
- FILET MIGNON (10 oz.) *wet-aged topped with mushrooms-with asparagus* | 36
- ROAST LAMB *shank, olive oil, garlic & lemon with potatoes* | 26
- BRAISED LAMB *shank braised in tomato-cinnamon sauce with saffron orzo* | 26
- LAMB BURGER *11oz with french fries* | 17
- LOIN OF LAMB *(four 4oz pieces) char-grilled, with potatoes* | 32
- LOLLY-POP LAMB CHOPS *with grilled asparagus*  
3 piece | 29 5 piece | 45

## Seafood

- BASILS □ SALMON *on sauteed spinach with grilled vegetables* | 22
- FISHERMAN'S SALAD *octopus, calamari & shrimp, mixed greens* | 20
- MEDITERRANEAN SEA BASS *with grilled vegetables* | 31
- CHOPPED SALMON SALAD *chopped house salad with salmon* | 20
- SAUTÉED SHRIMP & SCALLOPS *over saffron orzo* | 28

*Ask Your Server What Chef Is Cooking Today.*

DECEMBER WINE TREAT:

ROMBAUER ZINFANDEL 1/2 BOTTLE  
Napa Valley 2015 | 40 (375ml)

## Sides

- FETA FRIES | 8
- BAKED LIMA BEANS | 8
- ROASTED POTATOES | 6
- GRILLED VEGETABLES | 8
- RICE | 6
- GRILLED ASPARAGUS | 8

## Become Royalty

*Join Our Royal Dining Club... Ask Your Server For Details*

*Basil's Means Royal And The Name Says It All...*