

# The BASEMENT

BAR | AMERICAN TAVERN

DINING ROOM

**OCEAN'S HARVEST**

## SEAFOOD Bar

- Oysters (6)**  
18
- Clams (6)**  
16
- Shrimp Cocktail (4)**  
18
- Seafood Salad**  
Shrimp, calamari, clams, mussels, arugula, celery, cucumbers, olives, red pepper and lemon vinaigrette.  
18
- 5 Spice Tuna**  
Five spice crusted tuna, seared served over almond - olive tapenade, Frisse greens and soy sauce.  
17.50

- Teriyaki Salmon**  
Teriyaki glazed seared salmon over avocado mousse.  
18

## PASTA

- Truffle Chicken**  
Pan roasted chicken breast, peas, garlic, shaved truffles, Parmigiano Reggiano cream sauce and mezzì rigatoni.  
25.95
- Short Beef Ribs**  
Oven roasted short beef ribs with herbs, red wine and crushed tomatoes, shiitake mushrooms, spinach served over cavatelli with au jus and touch of cream.  
31.95
- Shrimp Carbonara Rossa**  
Sautéed shrimp, bacon, garlic, onions, peas, sun-dried tomato pesto, lobster broth, touch of cream and served over fettuccine.  
28

## APPETIZERS

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| <ul style="list-style-type: none"> <li><b>Brooklyn Burrata</b> 18<br/><i>Over Capocollo, orange slices, strawberries, arugula and balsamic glaze.</i></li> <li><b>Avocado Fritto</b> 17.50<br/><i>Avocado slices wrapped with Fontina cheese, Prosciutto di Parma, breaded and fried. Served with Pomodoro and basil aioli sauce.</i></li> <li><b>Cannellini Hummus</b> 15<br/><i>Pureed cannellini beans, parsley, lemon, garlic topped with tomato bruschetta and served with grilled flat bread.</i></li> <li><b>Bison Meatballs</b> 18.50<br/><i>Authentic American Buffalo meatballs slow baked with caramelized onions and cream of wild mushrooms.</i></li> <li><b>Sweet Potato Fritters</b> 16<br/><i>With goat cheese and spicy mayo.</i></li> <li><b>Scallop Francese</b> 18<br/><i>Sautéed in lemon-butter sauce and ricotta gnocchi.</i></li> <li><b>Calamari</b> 18<br/><i>Fried and served with side of Pomodoro sauce and basil aioli.</i></li> </ul> | <ul style="list-style-type: none"> <li><b>Pomodoro Mussels</b> 18<br/><i>Mussels sauteed with fresh garlic, basil, tomatoes served with lime crema and grilled bread.</i></li> <li><b>Champagne Mussels</b> 18.50<br/><i>Mussels simmered in Champagne, Dijon mustard and cream.</i></li> <li><b>Ginger Clams</b> 18<br/><i>Clams sauteed in ginger - garlic - lime broth.</i></li> <li><b>Baked Clams</b> 17.50<br/><i>½ dz. clams baked with Pecorino Romano bread crumbs, lemon juice and parsley.</i></li> <li><b>Billionaire Oysters (4)</b> 18<br/><i>Raspberry oysters baked with chopped bacon, creamed spinach, bread crumbs and topped with spicy mayo.</i></li> <li><b>Octopus</b> 19.50<br/><i>Grilled octopus over mashed potatoes and green salsa verde.</i></li> <li><b>Tavern Wings</b> 16<br/><i>Choice of:<br/>Country Fried   Hickory BBQ<br/>Traditional Buffalo   Vietnamese</i></li> </ul> |
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**RUSTIC FLAT BREADS**

**OSSO BUCCO**  
Melted cheese, pulled pork in demi glaze.

**BUFFALO SHRIMP**  
Melted provolone, Buffalo fried shrimp, shredded romaine and Ranch dressing.

**16.50**

## ENTREES

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| <ul style="list-style-type: none"> <li><b>Chicken Martini</b> 24<br/><i>Organic chicken cutlets crusted with Pecorino Romano, lemon - parsley butter sauce and served with Bucatini pasta.</i></li> <li><b>Chicken Artichoke</b> 24.95<br/><i>Organic chicken filets rolled with artichoke - spinach and mascarpone cheese, baked with gnocchi in creamy Alfredo sauce.</i></li> <li><b>Rustic Chicken Parm</b> 23.95<br/><i>Organic chicken cutlet breaded and layered with Prosciutto di Parma, melted mozzarella and baked with vodka sauce. Accompanied by linguini.</i></li> <li><b>Chicken &amp; Brie Panini</b> 17.95<br/><i>Grilled chicken, melted Brie cheese, roasted peppers, arugula and spicy mayo. Served with curly fries.</i></li> <li><b>Steak Louie</b> 28.50<br/><i>Salute to American icon Louie Armstrong: 12 oz New York strip shell steak grilled to your liking served with Stella blue cheese salsa with fries. Add Shrimp (3) for 9.95</i></li> <li><b>Red Eye Rib Eye</b> 45<br/><i>18 oz ribeye steak marinated with Bourbon and our home blend spices, cast iron seared and served with creamed spinach.</i></li> </ul> | <ul style="list-style-type: none"> <li><b>Tavern Burger</b> 19.95<br/><i>8 oz home blend beef patty grilled to your liking served with avocado, Gruyere cheese, bacon and curly fries.</i></li> <li><b>Pork Chops</b> 29.95<br/><i>Twin pork chops pan seared and sauteed with creamy Sherry wine - Dijon sauce and served with mashed potatoes.</i></li> <li><b>Seafood Pescatore</b> 34.95<br/><i>Medley of sauteed shrimp, calamari, clams, mussels, heirloom tomatoes, basil, parsley, white wine and accompanied by linguini.</i></li> <li><b>Spring Tuna</b> 29.95<br/><i>Seared tuna over spring greens, fresh apples, strawberries, dry figs, creamy Ricotta Salatta cheese and raspberry vinaigrette.</i></li> <li><b>Salmon Miso</b> 32<br/><i>Seared filet of Scottish salmon and clams sauteed with ginger, garlic, bok choy and miso broth.</i></li> <li><b>Halibut Piccata</b> Mkt Price<br/><i>Filet of halibut pan seared served over Piccata sauce of capers, tomatoes, parsley and white wine. Served with asparagus risotto.</i></li> </ul> |
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## Salads

- Frisse Salad**  
*California Frisse, crispy bacon, red onions, pecans, shaved Parmigiano Reggiano and drizzled with sweet pecan vinaigrette.*  
15.95
- Caesar Salad**  
*Artisan baby romaine tossed with home - made Caesar dressing, croutons, fried capers and Parmigiano Reggiano.*  
16.50
- Citrus & Beet Salad**  
*Arugula, goat cheese, walnuts and honey mustard vinaigrette.*  
17.95

- Spring Mix & Fruit Salad**  
*Spring greens, fresh apples, strawberries, dry figs, Ricotta Salatta cheese and raspberry vinaigrette.*  
14.50

## SOUPS

- French Onion 9**
- Lobster Bisque 11**

## Side 10 DISHES

- Asparagus**
- Mashed Potatoes**
- Pecorino Fries**
- Mac & Cheese**
- Cheese Risotto**
- Sauteed Bok Choy**
- Sauteed Veggies**
- Creamed Spinach**