

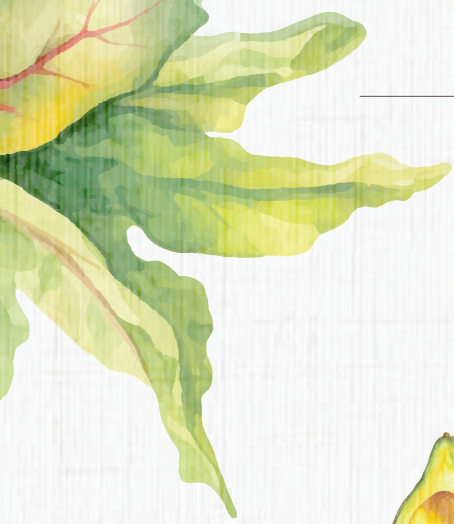


The
BASEMENT
BAR | AMERICAN TAVERN

Lunch menu

11 Schuyler St
Staten Island, NY 10301
718-791-0027
THEBASEMENTNYC.COM





Appetizers

AVOCADO FRITO 10.95

3 avocado slices wrapped with Fontina cheese, Prosciutto di Parma, breaded and fried.

Served with Pomodoro and basil aioli sauce.

HUMMUS 9.95

Cannellini beans pureed with parsley, lemon, garlic topped with tomato bruschetta and accompanied by grilled flat bread.

SWEET POTATO FRITTERS 9.95

3 Fritters stuffed with goat cheese and served with spicy mayo.

BROOKLYN BURRATA 15

Over Capocollo, orange slices, strawberries, arugula and balsamic glaze.

BOURBON RIBS 11.95

3 Baby back ribs roasted with sweet Bourbon glaze.

HAPPY HOUR WINGS (4) 8

CHOICE OF:

Country Fried | Hickory BBQ
Buffalo | Vietnamese

TAVERN NACHOS 8

CALAMARI 15

Fried and served with tomato sauce.

MUSSELS 15

Choice of Pomodoro sauce or Champagne.

BAKED CLAMS 11.95

4 Little neck clams stuffed with bread crumbs, Pecorino Romano, lemon juice and parsley



Salads

All salads available
without protein 10.95

CHICKEN CAESAR 16.50

Traditional chopped greens, croutons, Parmigiano Reggiano and organic grilled chicken.

SHRIMP CAPRESE 17.50

4 Grilled shrimp over slices of fresh mozzarella, ripe tomatoes, basil, arugula and balsamic glaze.

STEAK SALAD 19.95

8 oz. sliced steak served over California Frisse with crispy bacon, red onions, pecans, shaved Parmigiano Reggiano and tossed with sweet pecan vinaigrette.

SPRING TUNA 19.95

5 oz. seared tuna over Spring greens, fresh apples. Strawberries, dry figs, creamy Ricotta Salatta cheese and raspberry vinaigrette.

MEDITERRANEAN LAMB 19.95

3 Lamb chops served over Spring greens with goat cheese, Kalamata olives, roasted peppers, thin shaved red onions and tossed with zesty lemon - oregano dressing.



Seafood

OYSTERS (6) 18

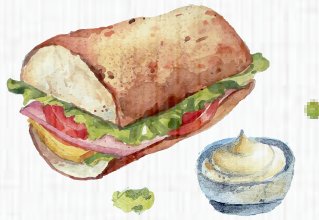
CLAMS (6) 16

SHRIMP COCKTAIL (3) 12

ROYAL 29.95

4 Oysters, 4 Clams, 2 Shrimps.





Sandwiches

All sandwiches served with choice of fries or house salad.

REUBEN 16.50

Your choice of Corned Beef, Pastrami or Turkey with melted Swiss cheese, sauerkraut, Russian dressing on Rye bread.

HOT PASTRAMI 16.50

Thin sliced pastrami, melted provolone, caramelized onions, pickles, mustard and Rye bread.

TURKEY BLT CLUB 15.50

Thin sliced turkey breast, melted Swiss cheese, maple bacon, Greenleaf lettuce, tomatoes, mayo and toasted bread.

TURKEY AVOCADO WRAP 15.50

Thin sliced turkey, melted Provolone, avocado, shredded lettuce, tomatoes, basil aioli, wrapped in spinach tortilla and baked.

ITALIAN HERO 16.50

Thin sliced Capocollo, Prosciutto di Parma, arugula, roasted peppers, fresh mozzarella, balsamic dressing on brick oven hero.

CHICKEN ST. GEORGE 15.50

Fried medallions of chicken, Greenleaf lettuce, tomatoes, spicy mayo, sliced pickles on Brioche bun.

CHICKEN CAESAR WRAP 15.50

Grilled chicken, shredded romaine, sliced tomatoes, Provolone, Pecorino Romano, Caesar dressing, wrapped in warm flour tortilla.

CHICKEN & BRIE PANINI 15.50

Grilled chicken, melted Brie, roasted peppers, thin shaved red onions, arugula and spicy mayo.

CHICKEN PARM HERO 15.50

Breaded chicken cutlets, tomato sauce, melted Provolone, fresh arugula on brick oven hero.

BBQ PULLED PORK 15.95

Shredded pork, Hickory BBQ, caramelized onions, melted Monterey Jack cheese served on Brioche bun.

STEAK & CHEESE 19.95

Sliced steak, sauteed onions, mushrooms, melted white American cheese and gravy, served on brick oven hero or wrap.

BISON MEATBALL HERO 19.95

Authentic American Buffalo meatballs, tossed with Dijon cream sauce, melted Provolone on brick oven hero.

TUNA CLUB 15.50

Classic tuna salad, melted American cheese, Greenleaf lettuce, tomatoes on toasted bread.

BUFFALO SHRIMP WRAP 17.95

Fried shrimp tossed in spicy Buffalo sauce with shredded lettuce, tomatoes and ranch dressing wrapped in flour tortilla.

PORTABELLO MELT 14.95

Roasted portabello mushrooms, Monterey Jack cheese, spinach, black beans, wrapped in spinach tortilla and baked. Served with tomato salsa and lime sour cream.

Soups

FRENCH ONION 9

LOBSTER BISQUE 11





From the Grill

All served with curly fries
or petite house salad

BURGER 15

8 oz. beef burger grilled to your liking.
Served with Greenleaf lettuce and tomatoes.
Build your own: Cheese, Bacon, Mushroom

TAVERN BURGER 19.95

8 oz. home blend beef patty
grilled to your liking.
Served with sliced avocado
and Gruyer cheese.

BUFFALO BURGER 18.50

Lean authentic American Bison burger,
melted American cheese, Greenleaf lettuce,
tomatoes and house sauce.

STEAK LOUIE 35

Salute to American icon Louie Armstrong:
New York strip steak grilled to your liking served
with Stella blue cheese salsa and fries.



Side dishes

Mashed Potatoes | Truffle Pecorino Fries | Roasted Wedge Potatoes | Mac & Cheese
Cheese Risotto | Sautéed Bok Choy | Sautéed Veggies | Creamed Spinach

House of Pasta

BOLOGNESE 19.95

Italian beef ragu slow simmered in tomato
sauce with onions, carrots, celery,
Pecorino Romano, basil and herbs.
Served over fettuccini and whipped ricotta.

BURRATA POMODORO 18.50

Mezi Rigatoni pasta slow simmered in tomato sauce
with garlic, E.V.O., basil and topped
with Brooklyn burrata.

SHRIMP CARBONARA ROSSA 19.95

(4) Shrimp sautéed with bacon, garlic, onions, peas,
sun-dried tomato pesto, lobster broth, touch of cream
and served over fettuccine.

CHICKEN MARTINI 19.95

Organic chicken cutlets crusted with
Parmigiano Reggiano cheese, sautéed in
lemon - parsley butter sauce.
Accompanied by cheese risotto.

TRUFFLE CHICKEN 19.95

Pan seared chicken cutlets
served over mezzi rigatoni
in truffle cream sauce.

CHICKEN ALFREDO 19.95

Grilled chicken cutlets served
over 3 cheese pasta purses in
Parmigiano Reggiano cream sauce
with sautéed onion, peas and garlic.

PASTA PRIMAVERA 16.95

Garden veggies sautéed with
white wine, garlic and oil.
Served over rice noodles or
other pasta choice.

MONDAY - FRIDAY 11:30 AM TO 3 PM

**HAPPY
LUNCH HOUR**

20% OFF ANY ALCOHOL BEVERAGE

Wine

by the glass

RED

CABERNET SAUVIGNON 12

MERLOT 10

MONTEPULCIANO 12

PINOT NOIR 12

MALBEC 12

CHIANTI 12

WHITE

CHARDONNAY 12

SAUVIGNON BLANC 12

PINOT GRIGIO 12

REISLING 10

PROSECO 187 ML 18



Beers

by the bottle

BUDWEISER 6 • COOR'S LIGHT 6

CORONA 7 • HEINEKEN 7

SAM ADAMS 7 • ALLAGASH 7

BLUE MOON 7 • LAGUNITAS IPA 7

STELLA 7 • PERONI 7

DUVEL 10 • GUINNESS DRAFT CAN 8

SIERRA NEVADA PALE ALE 7

ABITA PURPLE HAZE 7

AVENTINUS WEIZENBOCK 10

LINDEMAN'S RASPBERRY FRAMBOISE 12

Cocktails

MARGARITA

Traditional 10 | Premium 12

SANGRIA

Traditional 10 | Premium 12

MOJITO

Traditional 10 | Premium 12

HURRICANE

Traditional 10 | Premium 12

NEGRONI 14

Bombay Sapphire, Campari, Sweet Vermouth.

OLD FASHIONED 14

Woodford, Sugar, Bitters.

MANHATTAN 14

Knob Creek Rye, Sweet Vermouth, Bitters.

COSMOPOLITAN 14

Kettle Citron, Cointreau, Cranberry, Lime.

DIRTY MARTINI 14

Tito's Vodka, Olive Brine, Dry Vermouth.

ESPRESSO MARTINI 14

Vanilla Vodka, Kahlua, Espresso.

MOSCOW MULE 12

Stoli, Ginger Beer, Lime.

TEQUILA MOCKINGBIRD 15

Banhez Mezcal, Herradura Reposado, Italicus, Passion Fruit, Lemon.

CATCH ME IN THE RYE 16

Bulleit Rye, Remy, Sugar, Bitters.

BEHOLD, HERE IS A POISON 15

Patron Reposado, Campari, Grapefruit, Lime, Cinnamon.

BAND OF SISTERS 16

Michter's, Hennessy, Cruzan Aged Rum, Raspberry, Coconut, Lime.

GONE WITH THE WIND 16

Nikka Japanese whiskey, American Honey Sting, Lemon, Ginger Liqueur, Dee's Autobody Home Grown Honey.

THINGS FALL APART 15

Grey Goose Vodka, Domaine de Canton, Lillet Blanc, Pineapple and Basil.

ARE YOU THERE VODKA? IT'S ME. 14

Tito's, St. Germain, Pomegranate, Lemon, Lychee.

JANE EYRE 14

Widow Jane Bourbon, Aperol, Amaro, Lemon.

MULES & MEN 14

Maker's Mark, Ginger Beer, Citrus Bitters, St. Germain, Lime.