

The  
**BASEMENT**  
BAR | AMERICAN TAVERN

3 course  
*prix fixe*  
menu

STARTING AT

35

MONDAY *thru*  
THURSDAY

3 PM - 10 PM

Ask us for details or check menu  
online at [TheBasementnyc.com](http://TheBasementnyc.com)

## SEAFOOD BAR

OYSTERS (6) 18  
CLAMS (6) 16  
SHRIMP COCKTAIL (4) 18

## ROYAL

4 OYSTER | 4 CLAMS | 2 SHRIMP  
29.95

FRENCH ONION 9

## Soups

LOBSTER BISQUE 11

## SALADS

FRISSEE SALAD 13.50  
California Frisse, crispy bacon, red onions,  
pecans, shaved Parmigiano Reggiano and  
drizzled with sweet pecan vinaigrette.

CITRUS & BEET SALAD 13  
Sliced orange, arugula, goat cheese, walnuts  
and honey mustard vinaigrette.

CAESAR SALAD 12  
Artisan romaine tossed with home - made  
Caesar dressing, croutons, fried capers and  
Parmigiano Reggiano.

SPRING MIX & FRUIT SALAD 12.50  
Spring greens, fresh apples, strawberries,  
dry figs, Ricotta Salatta cheese and  
raspberry vinaigrette.

## RUSTIC FLATBREADS

OSSO BUCCO  
Melted cheese, pulled pork in  
demi glace, arugula and spicy mayo.  
16.50

BUFFALO SHRIMP  
Melted provolone, Buffalo  
fried shrimp, shredded  
romaine and Ranch dressing.  
16.50

## BASEMENT SNACKS

FOR TWO  
(3) Bourbon Ribs  
(3) Chicken Wings  
(2) Sweet Potato Fritters  
(3) Baked Clams  
29.95

## APPETIZERS

<p><b>BROOKLYN BURRATA</b> 18 Over Capocollo, orange slices, strawberries, arugula and balsamic glaze.</p>	<p><b>GRILLED OYSTERS</b> 18.50 1/2 dz. Char grilled oysters with Pecorino Romano.</p>
<p><b>CANNELLINI HUMMUS</b> 15 Pureed cannellini beans, parsley, lemon, garlic topped with tomato bruschetta and served with grilled flat bread.</p>	<p><b>SALMON AVOCADO</b> 18 Teriyaki seared salmon served over avocado mousse and arugula.</p>
<p><b>FRIED BROCCOLI</b> 15 Broccoli florets fried and served with remoulade sauce.</p>	<p><b>TAVERN TACOS</b> 16 (3) Soft shell tacos with beer battered chicken, pickled red onions, shredded cabbage, cilantro, lime and spicy mayo.</p>
<p><b>SWEET POTATO FRITTERS</b> 16 With goat cheese and spicy mayo.</p>	<p><b>OCTOPUS</b> 19.50 Grilled octopus over smashed fingerling potatoes and salsa verde.</p>
<p><b>SCALLOP FRANCESE</b> 18 Sauteed in lemon-butter sauce and ricotta gnocchi.</p>	<p><b>CRAB CAKE</b> 18 Seared lump crab cake over avocado chutney drizzled with basil and orange pepper aioli.</p>
<p><b>5 SPICE TUNA</b> 17.50 Seared tuna over almond - olive tapenade, greens and soy sauce.</p>	<p><b>BISON MEATBALLS</b> 18.50 Authentic American Buffalo meatballs slow baked with caramelized onions and cream of wild mushrooms.</p>
<p><b>CALAMARI</b> 18 Fried and served with side of Pomodoro sauce and basil aioli.</p>	<p><b>DUCK SPRING ROLLS</b> 18 Shredded duck confit rolled and shallow fried. Served with apricot dipping sauce.</p>
<p><b>BAKED CLAMS</b> 17.50 1/2 dz. clams baked with Pecorino Romano bread crumbs, lemon juice and parsley.</p>	<p><b>PORT LAMB CHOPS</b> 18 (3) Spring lamb chops served over fig Port wine reduction sauce and topped with melted goat cheese.</p>
<p><b>POMODORO MUSSELS</b> 18 Mussels sauteed with fresh garlic, basil, tomatoes served with lime crema and grilled bread.</p>	<p><b>TAVERN WINGS</b> 15 CHOICE OF: Country Spiced Butter Vietnamese Hickory BBQ Traditional Buffalo</p>
<p><b>ROASTED GARLIC MUSSELS</b> 18 Prince Edward Island mussels sauteed with roasted garlic cream sauce.</p>	<p><b>BOURBON RIBS</b> 17 (4) Baby Back Ribs slow roasted with Bourbon glaze.</p>

## ENTREES

### CHICKEN MARTINI 25.95

Organic chicken cutlets crusted with Parmigiano Reggiano sauteed with lemon – parsley butter sauce and accompanied by cheese risotto.

### TRUFFLE CHICKEN 26.95

Pan seared chicken breast served over pasta purses with cream of truffle - Parmigiano Reggiano sauce and chiffonade of scallions.

### RUSTIC CHICKEN PARM 26.95

Organic chicken cutlets, breaded and layered with tomato - basil vodka sauce, mozzarella and thin sliced Prosciutto di Parma. Accompanied by linguini.

### SHORT BEEF RIBS 32.95

Oven roasted short beef ribs with herbs, red wine, crushed tomatoes, shiitake mushrooms and spinach. Served over cavatelli with au jus and touch of cream.

### PORK OSSO BUCCO 34

Pork Shank slow roasted with ragu of veggies, herbs and spices. Served over mashed potatoes.

### SHRIMP CARBONARA ROSSA 28

Sauteed shrimp, bacon, garlic, onions, peas, sun – dried tomato pesto, lobster broth, touch of cream and served over fettuccine.

### SPRING TUNA 29.95

Seared tuna over spring greens, fresh apples, strawberries, dry figs, creamy Ricotta Salatta cheese and raspberry vinaigrette.

### CRISPY SALMON 32

Seared filet of Scottish salmon, sauteed clams with ginger, garlic, bok choy, miso broth and rice noodles.

### HALIBUT PICCATA MKT PRICE

Pan seared filet of Halibut served over asparagus and risotto topped with Piccata sauce of capers, tomatoes, parsley and white wine.

PLEASE INQUIRE FOR GLUTEN FREE OPTIONS

**WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES**

Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## STEAKS & CHOPS

### STEAK LOUIE 35

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

### RIBEYE 49.95

18 oz. grilled Ribeye steak served with brown butter, roasted garlic, thyme and creamed spinach.

### FRENCH ONION FILET MIGNON 45

8 oz Filet Mignon served with French onion gravy, melted Gruyere cheese.  
 Served with mashed potatoes and asparagus.

### VEAL CHOP 45

Bone-in veal chop grilled and served over creamy polenta with wild mushroom Marsala wine sauce.

### TAVERN BURGER 21.95

8 oz. house blend beef patty grilled and served with melted Gruyere cheese, bacon and avocado. Accompanied by fries.

## SIDE DISHES

ASPARAGUS  
 MASHED POTATOES  
 POTATO WEDGES  
 PECORINO TRUFFLE FRIES  
 MAC & CHEESE  
 CHEESE RISOTTO

10

SAUTEED BROCCOLINI & GARLIC  
 SAUTEED VEGGIES  
 SAUTEED SPINACH  
 CREAMED SPINACH  
 BOK CHOY  
 CREME BRULEE YAM

*Private Events*

**ALL INCLUSIVE  
 \$65 PER PERSON**

Make your event exceptional with our all inclusive food and bar packages.  
 For inquiries and reservations please contact us (718) 791-0027.