

3 course
prix fixe
menu

STARTING AT
35
PER PERSON ONLY

MONDAY *thru*
THURSDAY
3 PM - 10 PM

Choice of:

APPETIZER

SHRIMP COCKTAIL

(3) Chilled shrimp and
cocktail sauce

OYSTERS

(3) Chilled Atlantic oysters
served with cocktail sauce.

CALAMARI

Fried calamari served with
Pomodoro sauce and basil aioli.

MUSSELS

Sautéed mussels with your choice of
tomato or garlic – white wine sauce.

BOURBON RIBS

(3) Bourbon glazed baby back ribs.

CANNELLINI HUMMUS

Pureed cannellini beans, parsley, lemon,
garlic topped with tomato bruschetta
and served with grilled flat bread.

TOMATO MOZZARELLA

Fresh mozzarella, ripe tomatoes,
fresh basil and balsamic glaze.

CAESAR SALAD

Romaine lettuce, croutons,
fried capers, Parmigiano Reggiano
and house made Caesar dressing.

TAVERN WINGS

(4) Chicken Wings. CHOICE OF:
Country Spiced Butter | Vietnamese |
Hickory BBQ | Traditional Buffalo

ENTREE

CHICKEN

\$35 CA OR \$36.40 CC

CHICKEN VALDOSTANA

Organic chicken cutlets layered with Prosciutto di Parma,
Fontina cheese sautéed with mushroom – white wine sauce
and served with side of mashed potatoes.

CHICKEN MARTINI

Organic chicken cutlets pan seared with
Parmigiano Reggiano cheese, lemon – parsley white
wine sauce and served with cheese risotto.

SEAFOOD

\$45 CA OR \$46.80 CC

SEAFOOD FRA DIAVOLO

Sautéed shrimp, calamari, clams, mussels, sausage
in spicy tomato sauce, served over linguini.

SALMON DIJON

Crispy Scottish Salmon filet served with creamy
Dijon sauce, sautéed spinach and roasted potatoes.

STEAKS

\$55 CA OR \$57.75 CC

PRIME FILET MIGNON

6 oz. filet mignon served over mashed potatoes
and wild mushroom demi glace.

STEAK FRITES

New York strip steak grilled to
your liking and served with fries.

DESSERT

BLUEBERRY CHEESECAKE | CHOCOLATE MOUSSE CAKE | EGGER'S PISTACHIO ICE CREAM

The
BASEMENT
BAR | AMERICAN TAVERN

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