

Valentine's Day a la carte Menu

Starters

Scallops Mornay - \$13.95

wild mushrooms, shallots, cream sauce, balsamic glaze,
parmesan cheese

Dungeness Crab Cakes - \$14.95

seared crab cakes with arugula and spicy aioli

Greek Dips - \$9.95

hummus, olive tapenade, tzatziki, grilled pita

Basil's Falafel Plate - \$8.95

house made falafel, lemon garlic tahini sauce, grilled naan

Crispy Rock Shrimp - \$11.95

rock shrimp fried golden brown, soy lime aioli

Lobster Ravioli - \$11.95

asparagus, saffron cream

Lamb Lollipops - \$12.95

tzatziki, spicy paprika sauce

Calamari Classico - \$9.95

lemon skordalia, spicy marinara

Soup~Salad

Basil's House Salad - \$6.95

mixed greens, cucumber, roma tomato, feta cheese,
lemon vinaigrette

Spinach Salad - \$7.95

bosc pears, candied walnuts, red onion,
goat cheese, honey dijon dressing

Classic Caesar Salad - \$6.95

romaine hearts, shaved parmesan cheese,
herbed croutons, creamy caesar dressing

Lobster Bisque - \$8.95

creamy lobster bisque garnished with basil infused extra
virgin olive oil and crème fraiche

Winter Greens Salad - \$7.95

artichoke hearts, sundried tomato, red onion,
fennel, sweet bell pepper, greek dressing, bleu cheese

Seafood Chowder - \$8.95

hearty and creamy with a great selection of
fresh seafood

Entrees

Land and Sea Duet - \$41.95

8 ounce filet mignon, jumbo prawns, garlic whipped
potato, asparagus, garlic white wine reduction

Braised Pork Shoulder - \$19.95

garlic whipped potato, balsamic demiglace,
pancetta sauteed brussels sprouts

Mediterranean Angel Hair - \$14.95

artichoke hearts, sundried tomato, Kalamata olive,
zucchini, angel hair pasta, fire-roasted pepper, basil
white wine sauce

Prime Rib Eye** - \$37.95

12 ounce all natural northwest prime ribeye,
garlic whipped potato, seasonal vegetable,
port wine demiglace

Smoked Salmon Sicilia - \$17.95

cold smoked salmon, tomato, garlic cream sauce,
shallot, fettucine, dill, shaved parmesan

Pacific Coast Crab Cakes - \$25.95

award winning recipe, herbed lemon risotto,
basil oil, seasonal vegetable

Chicken Castellana - \$19.95

seared free range chicken breast, roast pepper, artichoke
heart, angel hair, lemon caper garlic sauce

Wild King Salmon - \$32.95

garlic whipped potatoes, wild mushrooms,
sweet corn sauce, basil infused olive oil

Maple Leaf Farms Duck Breast - \$22.95

garlic whipped potato, cherry demiglace,
asparagus, crispy onion

Seared Moroccan Sea Scallops - \$25.95

herbed mushroom risotto, seasonal vegetable,
basil infused olive oil

Filet Mignon** - \$34.95

8 ounce beef tenderloin, garlic whipped potato,
seasonal vegetable, port wine demiglace

Chicken Fettucine Alfredo - \$15.95

chicken breast, shallot, mushroom, garlic,
shaved parmesan cream sauce



Menu

♥ Valentine's Day ♥



Three Course Menu

includes choice of starter, entrée and dessert.

Price based upon entrée selection.



Soup~Salad

Lobster Bisque

creamy lobster bisque garnished with basil infused extra virgin olive oil and crème fraiche

Classic Caesar Salad

romaine hearts, shaved parmesan cheese,
herbed croutons, creamy caesar dressing



Entrees

Land and Sea Duet - \$52

8 ounce filet mignon, jumbo prawns, garlic whipped potato, asparagus,
garlic white wine reduction

Chicken Castellana - \$32

seared free range chicken breast, roast pepper, artichoke heart, angel hair,
lemon caper garlic sauce

Wild King Salmon - \$44

garlic whipped potatoes, wild mushrooms, sweet corn sauce, basil infused olive oil

Maple Leaf Farms Duck Breast - \$34

cherry demiglace, asparagus, garlic whipped potato, crispy onion

Seared Sea Scallops - \$37

wild mushroom risotto, asparagus, basil oil

Butternut Squash Ravioli - \$28

pecan, roasted red pepper, leeks, aged parmesan cream sauce



Desserts

Blueberry Tart

fresh blueberries, shortbread crust, vanilla bean ice cream

Double Chocolate Cake

chantilly cream, fresh berries

Strawberry Cheesecake

berry coulis, chantilly cream

