

Light Entrees

Served with a Caesar, field green or house salad and rice pilaf
(no substitutions, please)

Grilled Chicken	20.
Grilled Steak Tips*	25.
Pan Seared Haddock	25.
Pan Seared Salmon	25.
Grilled Shrimp	26.
Pan Seared Scallops	26.
Grilled Swordfish	27.

Pasta

Butternut Squash Ravioli	22.
Chicken and Walnut Spinach Ravioli	22.
Lobster and Shrimp Ravioli	23.
Ravioli Sampler	25.
Fettuccine Alfredo	19.
Linguine with Meatballs	19.
Linguine with Meatsauce and Sausage	24.
Baked Meat Lasagna	22.
Penne a la Vodka	20.
Penne with Chicken and Broccoli	23.
Chicken and Spicy Sausage	24.

Desserts

Profiterole	10.
Creme Brulee	10.
Chocolate Souffle a la mode	10.
Keylime Pie	10.
Tiramisu	10.
Brownie Sundae	10.
Toll House Cookie Pie a la mode	10.
Cheesecake	10.

*Before placing your order, please inform your server if a person in your party has a food allergy.

Basil

43 Frairy Street

Medfield, MA 02052

(508) 359-4400

www.basilrestaurant.com

Pub Menu

Served with french fries unless noted

Club Sandwich	16.
Turkey, Grilled Chicken, or Ham	
Reuben Panini	17.
Corn beef, sauerkraut, Swiss cheese, and Russian dressing	
Turkey Panini	17.
with tomato, cheddar, and honey mustard sauce	
Ham and Cheese Panini	17.
with horseradish sauce, maple bacon, and sliced tomato	
Cheeseburger*	17.
'Certified Angus Beef' 8 oz.	
Chicken Fingers	16.
Honey Barbeque, Buffalo, Plain	
Chicken Wing Dings	16.
Honey Barbeque, Buffalo, Plain	
Country Fried Chicken	22.
with mashed potato, vegetable, and gravy	
Grilled Steak Tips*	29.
'Certified Angus Beef' - served with rice and vegetables	
Grilled Steak Tips*	29.
with peppers and onions over rice	
Fish and Chips	27.
Fried Scallops	29.

* Please be aware that consuming raw or undercooked meats
or eggs may increase the risk of food-borne illness.

Basil
to Go

From the Dining Room

Soups

New England Clam Chowder
French Onion Soup Gratinee
Butternut Squash Soup

cup 7 / bowl 9

Salads

Chop Salad* 8.5 / 13.
Cucumbers, tomato, onion, gorgonzola cheese
and eggs with a ranch dressing

House* 8. / 13.
Romaine and radicchio tossed with a sweet and sour
tarragon vinaigrette, with almonds, mandarin oranges,
cherry tomatoes, and bermuda onion

Caesar* 8. / 13.
Romaine tossed with a Caesar dressing topped with
croutons, parmesan cheese, and anchovies

Field Greens* 8.5 / 13.
Mesclun greens, radicchio, arugula, cherry tomatoes,
goat cheese, and cucumber, with a raspberry vinaigrette

Hearts of Lettuce* 8.5 / 13.
Lettuce hearts with creamy gorgonzola cheese dressing,
bacon, and diced tomatoes

Mozzarella Caprese 13.
Sliced beef stock tomato, fresh mozzarella, fried prosciutto,
pesto, and balsamic glaze

Add: Grilled Chicken 7. Grilled Shrimp 14.
Pan Seared Salmon 13. Grilled Steak Tips 14.
Pan Seared Haddock 13. Pan Seared Scallop 15.

Appetizers

Escargot 11.
baked in garlic butter with puff pastry

Fried Calamari Zingarella 14.
with sweet cherry peppers in a spicy garlic lemon sauce

Shrimp Scampi 16.
sauteed jumbo shrimp in a garlic sherry lemon sauce
served over rice pilaf

Coconut Shrimp 16.
served with an orange marmalade dipping sauce

Clams Casino 14.
baked with garlic, bacon, and seasoned crumbs

Baked Scallops 16.
wrapped in bacon

Lobster and Shrimp Ravioli 13.
topped with a lobster butter cream sauce

Chicken Spinach & Walnut Ravioli 13.
with a tomato basil cream sauce

Butternut Squash Ravioli 13.
sauteed in a brown butter sage sauce

Ravioli Sampler 14.
a sampling of all our raviolis

Clams Zuppa 18.
stewed in a spicy marinara sauce

Entrees

Eggplant, Chicken or Veal Parmesan 21./23./26.
Breaded and topped with marinara sauce, provolone,
parmesan, and romano cheeses

Chicken, Veal or Shrimp Piccata 23./26./27.
In a white wine lemon butter sauce with capers. Served with
sauteed spinach, tomato, and mushroom, over linguine

Chicken, Veal or Shrimp Marsala 23./26./27.
Sauteed with prosciutto ham and mushrooms.
Served over linguine, with asparagus

Chicken or Veal Saltimbocca Florentine 25./28.
Pounded with prosciutto and sage, then sauteed with mushrooms
in a white wine butter sauce, and topped with spinach and
provolone cheese. Served over linguine

Risotto 24./29.
Roasted red pepper risotto served with grilled asparagus and your
choice of grilled chicken, steak tips, shrimp, salmon, scallops or
shordfish

Haddock Fillet 28.
Filled with a Maine crab stuffing, then baked, and topped with a
lobster butter sauce. Served with rice pilaf and fresh vegetables

Nut Crusted Norwegian Salmon 28.
Breaded in pistachio and almonds. Served with a lemon caper
beurre blanc sauce, rice, and fresh vegetables

Pan Seared Haddock Fillet with Scallops 30.
Seared over high heat and topped with a tarragon citrus cream
sauce. Served with rice pilaf and fresh vegetables

Seafood Bianco or Diavlo 30.
Clams, shrimp and scallops stewed in a garlic white wine sauce
or spicy marinara sauce over linguine, with garlic toast

Baked Half Chicken 25.
Open range corn fed semi-boneless chicken. Served with
cornbread stuffing, mashed potato, and fresh vegetable

Slow Roasted Duckling 29.
Roasted and topped with an orange marmalade sauce. Served
with sauteed spinach, peppers, and mashed sweet potato

Filet Mignon or New York Sirloin 39.
Served with mashed potato and fresh vegetables

New York Sirloin au Poivre* 39.
A 13-ounce, Certified Angus Beef, center-cut sirloin, pounded
with black and green peppercorns, sauteed and then finished with
a brandy dijon cream sauce. Served with mashed potato and
fresh vegetables

*Please be aware that consuming raw or undercooked
meats or eggs may increase the risk of food-borne illness