

## Light Entrees

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

Grilled Chicken	23.
Grilled Steak Tips*	30.
Pan Seared Haddock	28.
Pan Seared Salmon	28.
Grilled Shrimp	28.

## Pasta

Butternut Squash Ravioli	25.
Chicken and Walnut Spinach Ravioli	25.
Lobster and Shrimp Ravioli	27.
Ravioli Sampler	29.
Fettuccine Alfredo	23.
Linguine with Meatballs	21.
Linguine with Meatsauce and Sausage	27.
Baked Meat Lasagna	25.
Penne a la Vodka	23.
Penne with Chicken and Broccoli	25.
Chicken and Spicy Sausage	26.

## Desserts

Profiterole	11.
Crème Brûlée	11.
Chocolate Soufflé a la mode	11.
Keylime Pie	11.
Tiramisu	11.
Brownie Sundae	11.
Toll House Cookie Pie a la mode	11.
Cheesecake	11.

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

# Basil

43 Fairy Street

Medfield, MA 02052

(508) 359-4400

[www.basilrestaurant.com](http://www.basilrestaurant.com)

## Pub Menu

Served with french fries unless noted

Club Sandwich	18.
Turkey, Grilled Chicken, or Ham	
Cheeseburger*	18.
'Certified Angus Beef' 8 oz.	
Chicken Fingers	18.
Honey Barbeque, Buffalo, Plain	
Chicken Wing Dings	19.
Honey Barbeque, Buffalo, Plain	
Country Fried Chicken	25.
with mashed potato, vegetable, and gravy	
Grilled Steak Tips*	33.
'Certified Angus Beef' - served with rice and vegetables	
Grilled Steak Tips*	33.
with peppers and onions over rice	
Fish and Chips	27.

\* 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

cup 9. / bowl 11.

## Salads

Chop Salad\* 11. / 16.  
Cucumbers, tomato, onion, gorgonzola cheese  
and eggs with a ranch dressing

House\* 11. / 16.  
Romaine and radicchio tossed with a sweet and sour  
tarragon vinaigrette, with almonds, mandarin oranges,  
cherry tomatoes, and bermuda onion

Caesar\* 11. / 16.  
Romaine tossed with a Caesar dressing topped with  
croutons, parmesan cheese, and anchovies

Field Greens\* 11. / 16.  
Mesclun greens, radicchio, arugula, cherry tomatoes,  
goat cheese, and cucumber, with a raspberry vinaigrette

Hearts of Lettuce\* 11. / 16.  
Lettuce hearts with creamy gorgonzola cheese dressing,  
bacon, and diced tomatoes

Mozzarella Caprese 16.  
Sliced beef stock tomato, fresh mozzarella, fried prosciutto,  
pesto, and balsamic glaze

Add: Grilled Chicken 8. Grilled Shrimp 17.  
Pan Seared Salmon 17. Grilled Steak Tips 18.  
Pan Seared Haddock 17. Pan Seared Scallop 18.

# Appetizers

Escargot 15.  
baked in garlic butter with puff pastry

Fried Calamari Zingarella 17.  
with sweet cherry peppers in a spicy garlic lemon sauce

Shrimp Scampi 17.  
sauteed jumbo shrimp in a garlic sherry lemon sauce  
served over rice pilaf

Coconut Shrimp 18.  
served with an orange marmalade dipping sauce

Clams Casino 16.  
baked with garlic, bacon, and seasoned crumbs

Lobster and Shrimp Ravioli 16.  
topped with a lobster butter cream sauce

Chicken Spinach & Walnut Ravioli 16.  
with a tomato basil cream sauce

Butternut Squash Ravioli 16.  
sauteed in a brown butter sage sauce

Ravioli Sampler 18.  
a sampling of all our raviolis

Clams Zuppa 20.  
stewed in a spicy marinara sauce

Baked Scallops 18.  
wrapped in bacon

## Entrees

Eggplant, Chicken or Veal Parmesan 23./25./29.  
Breaded and topped with marinara sauce, provolone,  
parmesan, and romano cheeses

Chicken, Veal or Shrimp Piccata 25./29./29.  
In a white wine lemon butter sauce with capers. Served with  
sauteed spinach, tomato, and mushroom, over linguine

Chicken, Veal or Shrimp Marsala 25./29./29.  
Sauteed with prosciutto ham and mushrooms. Served over  
linguine, with asparagus

Chicken or Veal Saltimbocca Florentine 28./32.  
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 26./33.  
Roasted red pepper risotto served with grilled asparagus and your  
choice of grilled chicken, steak tips, shrimp, salmon, or shordfish

Haddock Fillet 31.  
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 31.  
Breaded in pistachio and almonds. Served with a lemon caper  
beurre blanc sauce, rice, and fresh vegetables

Pan Seared Haddock Fillet with Scallops 36.  
Seared over high heat and topped with a tarragon citrus cream  
sauce. Served with rice pilaf and fresh vegetables

Seafood Bianco or Diavlo 36.  
Clams and shrimp stewed in a garlic white wine sauce  
or spicy marinara sauce over linguine, with garlic toast

Baked Half Chicken 29.  
Open range corn fed semi-boneless chicken. Served with  
cornbread stuffing, mashed potato, and fresh vegetable

Slow Roasted Duckling 33.  
Roasted and topped with an orange marmalade sauce. Served  
with sauteed spinach, peppers, and mashed sweet potato

Angus New York Sirloin (14 oz.)\* 48.  
Served with mashed potato and fresh vegetables

Angus New York Sirloin (14 oz.) au Poivre\* 49.  
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  
meals or eggs may increase the risk of food-borne illness