

Light Entrees

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

Grilled Chicken	21.
Grilled Steak Tips*	26.
Pan Seared Haddock	26.
Pan Seared Salmon	26.
Grilled Shrimp	27.

Pasta

Butternut Squash Ravioli	23.
Chicken and Walnut Spinach Ravioli	23.
Lobster and Shrimp Ravioli	24.
Ravioli Sampler	26.
Fettuccine Alfredo	20.
Linguine with Meatballs	20.
Linguine with Meatsauce and Sausage	25.
Baked Meat Lasagna	23.
Penne a la Vodka	21.
Penne with Chicken and Broccoli	24.
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	
Grilled Chicken Sandwich	16.
with lettuce, sliced tomato and onion on Bulkie Roll	
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.

* 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 Gratinée
 Butternut Squash Soup

cup 7.50 / bowl 9.50

Salads

Chop Salad* 8.50 / 14.
 Cucumbers, tomato, onion, gorgonzola cheese
 and eggs with a ranch dressing

House* 8.50 / 14.
 Romaine and radicchio tossed with a sweet and sour
 tarragon vinaigrette, with almonds, mandarin oranges,
 cherry tomatoes, and bermuda onion

Caesar* 8.50 / 14.
 Romaine tossed with a Caesar dressing topped with
 croutons, parmesan cheese, and anchovies

Field Greens* 9. / 14.
 Mesclun greens, radicchio, arugula, cherry tomatoes,
 goat cheese, and cucumber, with a raspberry vinaigrette

Hearts of Lettuce* 8.50 / 13.
 Lettuce hearts with creamy gorgonzola cheese dressing,
 bacon, and diced tomatoes

Mozzarella Caprese 14.
 Sliced beef stock tomato, fresh mozzarella, fried prosciutto,
 pesto, and balsamic glaze

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

Appetizers

Escargot 12.
 baked in garlic butter with puff pastry

Fried Calamari Zingarella 16.
 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 17.
 served with an orange marmalade dipping sauce

Clams Casino 15.
 baked with garlic, bacon, and seasoned crumbs

Lobster and Shrimp Ravioli 14.
 topped with a lobster butter cream sauce

Chicken Spinach & Walnut Ravioli 14.
 with a tomato basil cream sauce

Butternut Squash Ravioli 14.
 sauteed in a brown butter sage sauce

Ravioli Sampler 15.
 a sampling of all our raviolis

Clams Zuppa 19.
 stewed in a spicy marinara sauce

Entrees

Eggplant, Chicken or Veal Parmesan 22./24./27.
 Breaded and topped with marinara sauce, provolone,
 parmesan, and romano cheeses

Chicken, Veal or Shrimp Piccata 24./27./28.
 In a white wine lemon butter sauce with capers. Served with
 sauteed spinach, tomato, and mushroom, over linguine

Chicken, Veal or Shrimp Marsala 24./27./28.
 Sauteed with prosciutto ham and mushrooms. Served over
 linguine, with asparagus

Chicken or Veal Saltimbocca Florentine 26./29.
 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, or shordfish

Haddock Fillet 29.
 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 29.
 Breaded in pistachio and almonds. Served with a lemon caper
 beurre blanc sauce, rice, and fresh vegetables

Pan Seared Haddock Fillet with Shrimp 32.
 Seared over high heat and topped with a tarragon citrus cream
 sauce. Served with rice pilaf and fresh vegetables

Seafood Bianco or Diavlo 32.
 Clams and shrimp stewed in a garlic white wine sauce
 or spicy marinara sauce over linguine, with garlic toast

Baked Half Chicken 27.
 Open range corn fed semi-boneless chicken. Served with
 cornbread stuffing, mashed potato, and fresh vegetable

Slow Roasted Duckling 30.
 Roasted and topped with an orange marmalade sauce. Served
 with sauteed spinach, peppers, and mashed sweet potato

Filet Mignon or New York Sirloin* 41.
 Served with mashed potato and fresh vegetables

New York Sirloin au Poivre* 42.
 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

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