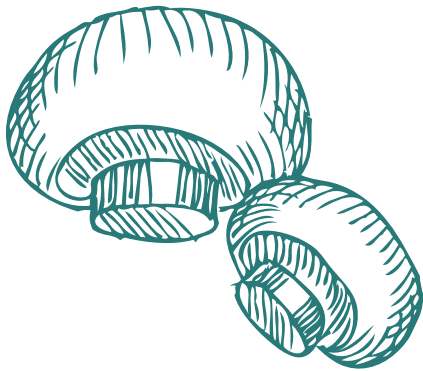


Gluten Friendly Menu



Appetizers and Salads

Seared Tuna 16

Sesame crusted and sliced then served over mixed greens with a spicy aioli and glaze

Aioli French Fries 12

fried crispy and topped with our chipotle aioli, crispy bacon and scallions

Mussels 14

steamed and tossed in a sweet and spicy cream sauce topped with shaved parmesan and green onion
-ask for no bread

House Salad sm 5 lg 8

Mixed greens, cherry tomato, cucumber, shredded carrot and your choice of dressing

Wedge Salad 10

Ice burg wedge with blue cheese crumbles, bacon, cucumber, and cherry tomato served with our house blue cheese dressing

Chicken Salad 16

Grilled Chicken over mixed greens, cherry tomato, onion and bacon with chipotle ranch

Steak Salad 24

Filet tips, served over baby spinach with kalamata olives, cherry tomato, feta cheese and finished with our homemade balsamic dressing

Entrees

8OZ Filet 39

Hand cut and cooked to temperature, served with your choice of side and the vegetable of the day

12 Ribeye 42

Cooked to temperature and served with your choice of side and the vegetable of the day

16oz Porterhouse Pork Chop 28

Cooked to medium and served with garlic mashed red potatoes the vegetable of the day and finished with a herb bleu cheese compoud butter

Lemon Grouper or Chicken C-24 G-34

Grilled and served over garlic mashed potatoes with sauteed cherry tomatoes and spinach with a lemon burr blanc

Panhandle Grouper 34

Grilled and served on a bed of sauteed spinach then topped with grilled gulf shrimp and chilled marinated tomatoes with basil

Grouper Risotto 34

Bronzed grouper over parmesan risotto and topped with sauteed spinach

Shrimp and Grilts 24

Gulf shrimp served over smoked gouda cheese grits and topped with an andouille bacon brown gravy and scallions



Follow us at @BasilandBaxtersKitchen for announcements, events, and much more!
Menu is subject to prices and availability