

Basil's Lunch

STARTERS

FRENCH ONION SOUP | \$8

House broth, caramelized onions, brioche, provolone

FRENCH FRIES | \$10

Add truffle \$2

HOUSE-MADE POTATO CHIPS | \$10

French onion dip

AVOCADO HUMMUS | \$14

Red pepper salsa, fresh vegetables, pita chips

SALADS

CHEF SALAD | \$16

Baby lettuces, iceberg, julienne ham, turkey, Swiss cheese, Kalamata olives, hard-boiled eggs, chopped tomatoes, English cucumber

Choice of dressing House-made: Ranch, Caesar, Champagne vinaigrette

MARQUETTE SALAD | \$16

Mixed greens, micro herbs, dried cranberries, pumpkin seeds, pistachios, smoked gouda, roasted hazelnut vinaigrette, lavash cracker

CAESAR | \$14

Romaine, Parmigiano Reggiano, focaccia croutons

CHOP | \$18

Iceberg, roasted chicken, bacon, goat cheese, cucumbers, tomato, avocado, olives, pickled onion, ranch dressing

Add: Roasted pulled chicken \$8 | Skuna Bay salmon \$12 | Grilled shrimp \$16

HANDHELDS

All handhelds come with fries

AMERICAN WAGYU BURGER | \$20

Double patty, American cheese, lettuce, tomato, house pickles, house sauce, brioche bun

Add: Applewood smoked bacon \$4

CLUB SANDWICH | \$16

Smoked turkey breast, applewood smoked bacon, white cheddar, lettuce, tomato, mayonnaise, toasted sourdough

REUBEN | \$17

House-braised corned beef, sauerkraut, 1,000 Island dressing, Swiss cheese, marble rye

BUTTERMILK FRIED CHICKEN SANDWICH | \$17

Slaw, Dijon aioli, pickle, brioche bun