

APPETIZERS

SHRIMP COCKTAIL

five jumbo shrimp with our zingy cocktail sauce and mini Tabasco. 19

GARLIC SHRIMP

served in a rich creamy paprika sauce with garlic and chardonnay. 15

CRISPY CALAMARI

fresh domestic squid lightly dusted, flash fried, tossed with Parmesan cheese and served with banana peppers, cocktail sauce, remoulade, lemon. 17

BILLIONAIRE'S BACON

It's Famous For A Reason!! center cut Applewood smoked pork belly slow roasted with sweet and hot things. 7 per slice

SOUP and SALAD

LOBSTER BISQUE

rich lobster stock, sherry wine, cream and chopped lobster. 12`

FRENCH ONION GRATINÉE

beefy and herbaceous broth with garlic croutons, Swiss and Parmesan cheeses and green onion. 11

BLACK BEAN CHILI

prime ground rib eye, Cajun ground sausage, sharp cheddar, pickled onions, cilantro, jalapeños, sour cream. 8

CLASSIC CAESAR

romaine lettuce, our classic dressing, sour dough croutons, Parmesan crisp 11
add white anchovies 3

NAPA VALLEY

baby spinach, strawberries, granola, goat cheese, golden raisins and vinaigrette dressing. 11

add chicken 6 / shrimp skewer 9 / grouper 15
salmon 10 / tenderloin skewer 12

BASCOM'S HOUSE SALAD

spring mix and iceberg lettuce tossed with julienned ham and Swiss, chopped green olives, heirloom tomatoes and Parmesan vinaigrette. 11

TENDERLOIN SKEWER SALAD

fresh mixed greens, iceberg lettuce, vinaigrette, bleu cheese crumbles, onion straws and marinated tenderloin. 18

SEAFOOD COBB

fresh greens with Parmesan vinaigrette, cocktail shrimp, jumbo lump crab, avocado, smoky herbed heirloom tomatoes, hard egg, gorgonzola crumbles, bacon and lobster salad. 31

THE WEDGE

iceberg lettuce, crisp bacon, red onion, smoky herbed tomatoes, bleu crumbles, shredded carrots, ranch dressing. 13

HANDHELD

served with French fries or add a side salad for only +2

GROUPE SANDWICH

local black grouper grilled, blackened or fried on a brioche bun with chipotle aioli & LTO. 22

BLACKENED GROUPE TACOS

2 grilled flour tortillas, local grouper, queso fresco, cabbage, pico and sriracha ranch. 18

WAGYU STEAK AND CHEESE

toasted ciabatta roll, shaved Wagyu with red onion confit, mushrooms, Swiss cheese and chipotle mayo. 19

CLASSIC CHEESEBURGER

8oz house ground burger with LTO and American cheese. 14

BACON STACK BURGER

American cheese, onion jam, chipotle mayo and Applewood smoked bacon. 16

SHAVED PRIME RIB

beef, herbed ciabatta roll, Swiss cheese, onion straws and au jus. 16

COMPOSED DISHES

TENDERLOIN TIPS STROGANOFF

pappardelle egg noodle, sherry pepper cream, red peppers, broccolini, mushrooms, Parmesan cheese. 19

SALMON FLORENTINE

pan seared verlasso salmon, creamy spinach, Parmesan cheese, rice pilaf, asparagus and lemon thyme beurre blanc. 19

GROUPE OSCAR

pan seared local black grouper on a bed of rice pilaf with lump crab, asparagus & Hollandaise sauce. 33

"SORRY MOMMA" MEAT LOAF

with tangy ketchup glaze, mushroom marsala sauce, garlic mashed and onion straws 15

PRIME RIB AU JUS

10oz of our slow roasted prime rib served with mashed potatoes, horseradish and onion straws. 24

PISTACHIO CRUSTED GROUPE

6 oz of local black grouper, lemon thyme beurre blanc, broccolini and rice pilaf. 26

CHICKEN MARSALA

organic farm raised chicken breast, mushroom Marsala wine reduction, roasted garlic mashed potatoes and asparagus. 15

BACON WRAPPED FILET MEDALLIONS

marsala sauce, garlic mashed potatoes and broccolini. 35

SEAFOOD JAMBALAYA

tomatoes, bell pepper, onion, celery, creole & Cajun spice, shrimp, andouille sausage, crawfish and rice pilaf. 18

STEAKS and CHOPS

Served with half side of your choice and onion straw garnish

CREEKSTONE FARMS BONE IN RIBEYE

all natural 22oz of well marbled beef. 49

PORK CHOP

delicious double cut chop 16 oz 29
add bleu cheese crust +3

FILET MIGNON

very tender with little marbling.
6oz 35 / 10oz 49

NEW YORK STRIP

USDA Prime, medium marbling with firmer texture 12oz 39 / 16oz 49

RIBEYE

USDA Prime highly marbled
14oz 45 / 18oz 54

PORTERHOUSE

best of both worlds...tenderloin and strip steak on a bone. 26oz 59

LAMB CHOPS

domestic double cut chops with Dijon mustard & rosemary crust. 64
add third chop 29

ENHANCEMENTS

SAUCES 3

HOLLANDAISE / BÉARNAISE / CABERNET REDUCTION
SHERRY PEPPER CREAM / CHIMICHURRI
TRUFFLE BONE MARROW BUTTER

ADD THIS

1/2 lb lobster tail 31 / 1/2 lb king crab mkt
crab Oscar style 12 / diver scallop 8

TAMPA BAY'S BEST STEAKHOUSE

Bascom's Chop House

private events catering bascoms.com

SIDES

MUSHROOM & ONION 9
GRILLED ASPARAGUS 9
CREAMED SPINACH 8
FRENCH FRIES 6
GARLIC MASHED POTATOES 7
BROCCOLINI 9
MUSHROOM MEDLEY 11
BLACK BEANS AND RICE 7

The prices displayed represent our cash discount prices. Credit card payments will incur a 4% surcharge.
Consuming raw or under cooked oysters, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have a medical condition.
20% Gratuity will be added to parties of six or more. Limit 2 separate checks per table.