

BREAD SERVICE

Warm, rustic baguette served with whipped butter & mint chimichurri. 4

APPETIZERS

Lobster "Cargot"
lobster with white truffle bone marrow butter and topped with Swiss and Parmesan cheese. 23

COLOSSAL CRAB MARTINI
mixed greens, house remoulade & cocktail sauce. 27

BILLIONAIRE'S BACON
center cut Applewood smoked pork belly slow roasted with sweet and hot things. 7 per slice

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

FRIED LOBSTER
chunks of warm water lobster flash fried with orange pepper glaze and zesty garlic cream. 34

SOUP and SALAD

LOBSTER BISQUE
rich lobster stock, chopped lobster, sherry wine, and cream 13

FRENCH ONION GRATINÉE
beefy and herbaceous broth with garlic croutons, Swiss and Parmesan cheeses and green onion. 12

THE WEDGE
iceberg lettuce, crisp bacon, red onion, smoky herbed tomatoes, bleu crumbles, shredded carrots, ranch dressing. 13
add billionaire's bacon 7

NAPA VALLEY
spinach and arugula mix, orange segments, blueberries, strawberries, toasted pistachio, whipped herbed & brulee goat cheese, balsamic port vinaigrette 16

WATERMELON SALAD
arugula, baby spinach, red onion, grape tomato, balsamic glaze, feta cheese, candied pecans, house dressing. 14

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

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

SEAFOOD COBB
fresh greens with Parmesan vinaigrette, cocktail shrimp, jumbo lump crab, avocado, smoky herbed heirloom tomatoes, hard egg, bacon, gorgonzola crumbles, and lobster salad. 32

add to any salad: chicken +6 / 6 harissa shrimp +9 / grouper +15 / salmon +10 / tenderloin skewer +12

HANDHELD

all sandwiches served with house potato chips or add fries +2 or side salad +3

GROUPE SANDWICH
local black grouper grilled, blackened or fried on a brioche bun with chipotle aioli & LTO. 23

BLACKENED GROUPE TACOS
two flour tortillas, cabbage slaw, chipotle aioli, pico, queso fresco, pickled onions and lime. 19

WAGYU STEAK AND CHEESE
toasted baguette, caramelized onion, mushroom medley, sliced wagyu beef, smoked Gouda cheese sauce. 24

CLASSIC CHEESEBURGER
8oz house ground burger with LTO and choice of cheese. 15
add billionaire's bacon 7

SHAVED PRIME RIB
beef, herbed ciabatta roll, Swiss cheese, onion straws and au jus. 17

COMPOSED DISHES

CHICKEN MARSALA
organic farm raised chicken breast, mushroom Marsala wine reduction, roasted garlic mashed potatoes and asparagus. 16

TENDERLOIN TIPS STROGANOFF
cavatapi, sherry pepper cream, red peppers, broccolini, mushrooms, Parmesan cheese. 19

GROUPE PICATTA
capers, lemon butter sauce with garlic mashed potatoes. 28

ATLANTIC SALMON
pan seared verlasso salmon, spaghetti squash, spinach, nutmeg & chardonnay mustard reduction. 26

PRIME RIB AU JUS
10oz of our slow roasted prime rib served with mashed potatoes, horseradish and onion straws. 25

"SORRY MOMMA" MEAT LOAF
with tangy ketchup glaze, mushroom marsala sauce, garlic mashed and onion straws 16

STEAKS and CHOPS

All steaks and chops are brushed with butter and served with garnish of onion straws and your choice of a half side

FILET MIGNON
very tender with little marbling.
6oz 39 / 10oz 54 / 14oz 69

NEW YORK STRIP
USDA Prime, medium marbling, firmer texture
14oz 48

RIBEYE
USDA Prime highly marbled
14oz 49 / 18oz 61

BUTCHER'S RESERVE

served a la carte with onion straw garnish

JAPANESE WAGYU RIBEYE
The FINEST BEEF IN THE WORLD
MIYAZAKI, A5 BMS 11+
5 oz 115/ 10oz 189

TOMAHAWK RIBEYE
USDA PRIME, 38OZ AVERAGE 125

AUSTRALIAN WAGYU STRIP
HIGHEST GRADE A5, HIGHLY MARBLED BEEF
14OZ 88

CREEKSTONE FARMS BONE IN RIBEYE
all natural 22oz of well marbled beef. 54

PORTERHOUSE
best of both worlds...prime tenderloin and strip
steak on a bone 26oz 63

LAMB CHOPS
ALBA WHITE LAMB, three double cut chops.
57

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

ENHANCEMENTS

SAUCES 4

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 9

TAMPA BAY'S BEST STEAKHOUSE

Bascom's Chop House

private events catering bascoms.com

SIDES

GRILLED ASPARAGUS 9
CREAMED SPINACH 8
FRENCH FRIES 6
GARLIC MASHED POTATOES 7
BROCCOLINI 9
MUSHROOM MEDLEY 11

*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.