

# BASIES™

## RESTAURANT

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### Dinner Menu

Dinner is served from 5:00 pm to close

### Appetizers

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#### Alaskan King Crab \$17

Already split for your convenience and served with drawn butter

#### Bruschetta \$7

Sliced baguette lightly sautéed in olive oil and topped with fresh Roma tomatoes, basil, and garlic

#### Artichoke Dip \$8

Our famous artichoke dip topped with a five cheese blend and baked golden brown served with ciabatta bread

#### Shrimp Cocktail \$11

Fresh shrimp served on top of spring greens with two kinds of cocktail sauce

#### Bacon Wrapped Scallops \$14

Three large sea scallops wrapped in apple wood smoked bacon served with Dijon caper sauce

#### Fresh Steamed Mussels \$9

One pound of fresh Mussels tossed in a red Thai curry

#### Alejadros \$9

Won tons stuffed with egg, cilantro, jalapenos, black olives and green onions lightly fried and served with Spanish Remoulade

#### Seared Ahi Tuna Salad \$13

Sushi grade Ahi tuna seared to perfection, served with spring greens tossed in an Asian plum vinaigrette with crispy wontons and a mango ginger sauce

#### Seafood Cocktail \$29

We start out with two Alaskan King Crab legs, three quarters of a pound of shrimp and topped with a oyster served with cocktail sauce in a gigantic martini glass  
Our signature appetizer feeds 3 to 4 people

### Soups

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Crab and Whiskey Bisque \$5

Baked Potato Soup \$3

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A 15% gratuity will be added for groups of eight or more guests.  
Thank You for choosing Basies.

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### Dinner Menu

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#### Salads

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##### Caesar Salad \$3

Romaine lettuce, croutons and Parmesan cheese tossed with our home made Caesar dressing

##### The Wedge \$3

A wedge of iceberg lettuce topped with crumbled bleu cheese, fresh tomatoes and bleu cheese dressing

##### Garden Salad \$3

Romaine lettuce, cucumbers and Roma tomatoes with your choice of dressing

##### Chefs Seafood Salad \$14

Romaine lettuce topped with shrimp, diced ham, Turkey, Roma tomatoes, cojack cheese and black olives. Served with your choice of dressing

##### Zellers Cobb Salad \$10

Romaine lettuce with grilled chicken, grilled corn, black beans, fresh tomatoes, diced bacon, black olives, cojack cheese, and sliced egg, drizzled with ancho chili aioli, topped with tortilla strips

##### Caprese Salad \$10

For a simple and light salad of fresh Buffalo Mozzarella, vine ripened beef steak tomatoes and fresh basil, served with olive oil and Balsamic Reduction

#### Pasta

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##### Fettuccini Alfredo \$12

Alfredo tossed with fettuccini, topped with Parmesan cheese  
add chicken for \$2 or shrimp for \$3

##### Spaghetti and Giant Homemade Meatballs \$14

Our own Marinara sauce tossed with spaghetti, 4 oz meatballs, garnished with Parmesan

##### Gorgy Pasta \$15

Grilled chicken and Shiitake mushrooms in a Gorgonzola cream sauce over linguini

##### Baked Spaghetti \$12

Spaghetti and Marinara baked with a five cheese blend  
Add chicken or Meatball for \$2

##### Mussels and Crab Pasta \$15

Fresh Mussels and Alaskan King Crab sautéed in garlic, white wine and finished in our Red Thai curry over linguini

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Thank You for choosing Basies

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Welcome!

Thank you for choosing Basies, Fargo's premier steak, seafood, and pasta restaurant. Be ready for an experience that you will not soon forget. Inspired by the classic steakhouses of Minneapolis, Chicago, and New York, Basies has assembled an incredible selection of steaks and seafood that will rival the nation's best.

Our steaks are US Prime – the finest steak quality available. Our seafood and fish selections represent the best available anywhere.

At Basies we take steaks seriously. Our cuts are dramatic and the best you'll find anywhere in the State of North Dakota. We take it two steps further by utilizing a 1,000 degree broiler to sear the steak so that it is extremely tender and loaded with flavor. We also hand-rub our steaks with a mix of signature rubs.

Basies has introduced six signature rubs that will make your steak experience even more special. We have prepared these rubs from the freshest of spices and herbs. Each rub represents an exciting and dramatic taste, sure to give you a sense of the region that has inspired it. Take a few minutes to look over these rubs and by all means ask your server for advice.

**The Basics** (salt, pepper, garlic)

**Kansas City Style** (sweet and smokey)

**Texas Rub** (bold Southwest flavors and spicy)

**Jamaican Jolt** (sweet and hot)

**Puerto Rican** (Southwestern flavor with very little heat)

**Mediterranean** (tangy and lively with elements of garlic)

In the spirit of the great steakhouses, the Basies menu is *à la carte*. Look through the Side Offerings, Salads, and Soups. Our Side Offerings are dramatic, both in taste and in quantity. Each Side will easily accommodate two to three guests, so have fun and share!

Desserts at Basies are not just another course, but a passion! Our dessert menu will be brought to you after your dinner. We have assembled an incredible selection of desserts that will be a perfect way to end your dinner. Again, most of our desserts are meant to be shared, making dessert a much more social event.

We hope you have a wonderful evening with us tonight. We are passionate about our food and your experience. Now relax, explore, and savor the making of a legendary steakhouse.

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Thank You for beginning your day at Basies

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## RESTAURANT

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### Dinner Menu

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### Main Courses

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- 10 oz Filet Mignon \$29
- 14 oz Filet Mignon \$35
- 12 oz Dry Aged Top Sirloin \$17
- 20 oz New York Steak \$29
- 22 oz Bone-in Rib Eye Steak \$33
- Chicken Confit \$15
- 14 oz Double Boned Pork Chop \$14
- Pecan Crusted Walleye with Peach Chutney \$17

### Seafood

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- 1 pound of Alaskan King Crab \$29
- 20 oz Australian Cold Water Lobster Tail \$75
- 12 oz Salmon with Dijon Caper Sauce \$17
- 10 oz Soybean Crusted Alaskan Halibut with Wasabi Aioli \$23
- 10 oz Seared Ahi Tuna with Mango Ginger Glaze \$25

### Side Offerings

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- One Pound Baked Potato \$5
- Roasted Garlic Mashed Potatoes \$5
- Basies Browns \$5
- Fresh Creamed Spinach \$5
- Asparagus Spears with Béarnaise \$5
- Fresh Seasoned Vegetable Medley \$5

### Additions

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- Oscar ( Béarnaise and Crab to your steak) \$7
- Sauteed Mushrooms in Demi Glace \$3
- Sauteed Onions \$2
- Gorgonzola Cheese \$3
- Red Wine Demi Glace \$2
- Sauteed Mushrooms and Onions in Demi Glace topped with Gorgonzola \$7

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