



EVERY NITE - DINE IN OR TAKE OUT —
A SHARED APPETIZER, 2 ENTRÉES + A BOTTLE OF WINE -- ONLY \$44!

appetizer SELECT ONE TO SHARE

PULLED PORK NACHOS

House smoked pulled pork, crisp tortilla chips, cheese sauce, bell peppers, scallions, barbecue drizzle, sour cream

Two Cups of the **SOUP OF THE DAY**

Choice of: **ARCADIAN HOUSE SALAD** or **CAESAR SALAD** for each

WARM CRABMEAT & ARTICHOKE DIP

Fontinella crumb crust, crisp tortilla chips

HAVARTI STIXS

Fried, served with tomato vinaigrette

FLASH FRIED CALAMARI

House marinara, sprinkle of cheese

main course SELECT TWO

PENNE PASTA

Fire grilled chicken, tomatoes, garlic, spinach, roasted peppers, basil butter, scallions, Romano cheese

FALL SALMON

Mixed grains with vegetables, butternut squash & spinach, basil vinaigrette, balsamic paint

GRILLED CHICKEN with GOAT CHEESE

Chicken breast, fresh local goat cheese, spinach, sundried tomato pesto, served over garlic herb capellini

ROASTED PORK LOIN

Potato pancake with gravy, broccoli, house apple sauce

CERTIFIED ANGUS BEEF* BURGER

Lettuce, tomato, pickle

LITTLE PLATE TENDERLOIN

Yukon Gold mashers, green beans, bourbon pepper demi

GRILLED CHICKEN & BACON RANCH WRAP

Red pepper wrap, Applewood smoked bacon, Monterey Jack cheese, ranch aioli, lettuce & tomato

SOUTHWEST CHICKEN SALAD

Creamy cilantro-lime dressing, grilled Cajun chicken, avocado, sweet corn salsa, tomatoes, red onion, pepper jack cheese

select a bottle of wine

TWO VINES RIESLING
SALMON CREEK PINOT GRIGIO
BASS LAKE CHARDONNAY
BASS LAKE MERLOT
BASS LAKE CABERNET SAUVIGNON
MONDAVI "WOODBIDGE" MALBEC
LINDEMAN'S MOSCATO

Management Team

MARI ZARACK | COURTNEY CALL

Executive Chef | ERIK GAIZUTIS

If you have food allergies be aware that not all ingredients are listed. Please consult your server.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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