


To Go Menu

THE BASIL

Creative Thai Cuisine



Carson City, Nevada

Visit us on the web at www.thebasilrestaurant.com

The Basil Appetizers

- A1. Fresh Mango Roll**.....\$6.95
Lettuce, sweet basil, mangos, tofu, cucumbers and rice noodles, wrapped in a delicate rice sheet, and served with homemade peanut sauce.
- A2. Bangkok Spring Roll**.....\$6.95
Glass noodles, cabbage, celery, carrots, loosely wrapped in rice sheet, and deep-fried till golden brown.
- A3. Curry Puff**.....\$6.95
Diced potato cooked with yellow curry, wrapped in wonton skin and deep-fried till golden brown, served with homemade peanut sauce and cucumber salad.
- A4. Full Moon**.....\$6.95
Tasty deep-fried marinated chicken, black pepper and cilantro, served with special sweet and sour sauce.
- A5. Charbroiled Satay** (your choice of Chicken or Tofu).....\$6.95
Tender tasty chicken or tofu, marinated in coconut juice, and charbroiled to perfection, served with peanut sauce and cucumber salad.
- A6. Shrimp Cake**.....\$7.95
Lightly blended shrimp with black pepper, served with cucumbers and ground peanut salad.
- A7. Angel Wings**.....\$7.95
Deep-fried chicken wings, stuffed with glass noodles, mushrooms, served with sweet & sour cucumber sauce.
- A8. Tasty Shrimp Toaster**.....\$7.95
Deep fried golden shrimp, chopped with black pepper and sesame seeds, served with cucumber salad, and sweet & sour sauce.
- A9. The Basil Sample Platter**.....\$13.95
Combination platter of The Basil's five most popular appetizers: Angel Wings, Spring Rolls, Tasty Shrimp Toaster, Curry Puff, and Vegetable Tempura, served with a combination of sauces.

House Special Salads

- S1. Thai Salad**.....\$8.95
Garden vegetables, tomatoes, shrimp, chicken, tofu, sliced eggs, & crispy onions served with peanut sauce.
- S2. Green Papaya Salad**.....\$8.95
Shredded green papaya marinated in lime juice, tossed with tomato chilis, and garlic.
- S3. Ground Chicken Salad**.....\$10.95
Build your own lettuce wraps with spiced-lime juice, ground chicken breast, in special homemade dressing.
- S4. Beef Salad**.....\$10.95
Grilled beef and vegetables tossed with cilantro and mint leaves in special homemade dressing.
- S5. Shanghai Salad**.....\$10.95
Light and easy salad, marinated in Thai spiced lime juice with shrimp and chicken, served with special homemade sauce.
- S6. Shrimp Salad**.....\$12.95
Lightly-barbecued shrimp, with lemon grass, mint leaves, and roasted Thai chili paste.
- S7. Andaman Sea Salad**.....\$14.95
Shrimp, scallops, mussels & calamari marinated in lime juice with chilis, garlic, & onions, topped with our homemade dressing.

Soup of Siam

	Sm.	Med.	Lg.
1. Wonton Soup	\$6.95	\$8.95	\$10.95
Ground shrimp and pork, combined and wrapped in traditional wonton skin, served in house-special vegetable soup.			
2. Silver and Gold Soup	\$6.95	\$8.95	\$10.95
Thai glass noodles, with marinated shrimp and egg flour, served in house-special vegetable soup.			
3. Bean Curd Soup	\$6.95	\$8.95	\$10.95
Special soft tofu, snow peas, spinach, napa cabbage and cilantro, boiled to perfection in homemade chicken broth.			
4. Coconut Soup	\$6.95	\$8.95	\$10.95
Chicken slowly simmered to perfection in creamy coconut milk with fresh lime juice, straw mushrooms, cilantro & galanga.			
- Steamed and served in a fresh coconut.....			
	\$7.95		
5. Hot and Sour Tom Yum Soup	\$6.95	\$9.95	\$12.95
Fresh shrimp, straw mushrooms, lemon grass, galanga, Kaffir leaves & Thai chili peppers, slowly cooked in rich chicken broth, served in a fresh coconut.			
- Steamed and served in a fresh coconut.....			
	\$7.95		
6. Alaskan Pacific Sea Soup			\$19.95
Spicy and sour soup, combined of Alaskan King Crab, scallops, shrimp, mussels, calamari, mushrooms galanga & sweet basil, with an added touch of lemon grass.			

The Best Noodles

Noodle entrées (No. 7 - No. 12) served with the meat of your choice:

- Chicken and shrimp **(\$10.95)**
- Shrimp only **(\$11.95)**

7. **Pad Thai Noodles**
This famous noodle dish of Thailand, features the classic small rice noodles, sweetly pan-fried, with eggs.
8. **Pad See Eew Noodles**
Jumbo flat rice noodles, pan-fried in special soy sauce base, with eggs, and broccoli.
9. **Chow Mein Noodles**
Chow mein egg noodles, home style pan-fried in special soy sauce base, with eggs and fresh garden variety vegetables.
10. **Silver Noodles**
Thai glass noodles, specially pan-fried in special house sauce with eggs, and garden vegetables.
11. **Rard Nar Noodles**
Special jumbo flat rice noodles, wok-fried on open-flame, topped with special homemade brown soy sauce gravy and broccoli.
12. **Spicy Basil Noodles**
Classic flat rice noodles, pan-fried with egg, bell peppers, onions, and sweet basil.
13. **Spicy Basil Seafood Noodles**.....**\$13.95**
Classic flat rice noodles, slowly pan-fried with shrimp, scallops, mussels, calamari, onions, bell peppers, eggs, and sweet basil.

Our food comes into contact with the following: egg, peanuts, wheat and other allergen products.
Please check with you server before ordering.

Nevada Rice Specialties

Main entrée served with the meat of your choice:

- Chicken **(\$ 9.95)**
- Beef **(\$ 9.95)**
- Pork **(\$ 9.95)**
- Shrimp **(\$12.95)**
- Tofu & Vegetables **(\$ 9.95)**

You may choose from two different types of rice for your fried rice entrée:

- Steamed Jasmine rice
- Steamed Brown rice

14. Bangkok Fried Rice

Classic Bangkok-style fried rice, stir-fried on open flame, with eggs, peas, carrots, onions, and scallions.

15. Spicy Basil Fried Rice

House specialty fried rice, stir-fried with specially prepared Thai chilis, eggs, bell peppers, onions and sweet basil.

16. Carson Combination Fried Rice

The supreme combination fried rice, slowly stir-fried on open flame, with shrimp, squid, chicken, beef, pork, eggs, tomatoes, peas, onions and scallions.

.....\$13.95

17. Hawaiian Fried Rice

This famous Thai rice dish features the combination of shrimp, chicken, cashew nuts, pineapple chunks, scallions, and raisins, specially wok-fried over open flame and specially served in a freshly carved pineapple shell topped with onions.

.....\$14.95

Tasty Curry

Curry entrée served with the meat of your choice:

- Chicken **(\$11.95)**
- Beef **(\$11.95)**
- Pork **(\$11.95)**
- Shrimp **(\$13.95)**
- Tofu & Vegetables **(\$11.95)**

18. Yellow Curry

Traditional Thai yellow chili curry paste, gently stirred with potatoes, carrots and coconut milk.

19. Red Curry

Classic Thai red chili curry paste, combined with fresh squash, bell peppers, sweet basil and coconut milk.

20. Green Curry

Mild Thai green chili curry paste, combined with egg plant, green beans, squash, peas, sweet basil and coconut milk.

21. Panang Curry

A Thai classic curry with Kaffir leaves, bell peppers, crushed peanuts and coconut milk.

22. Roast Duck Curry in Pineapple

Boneless duck slowly simmered in Thai red curry, tomatoes, pineapple chunks, sweet basil and coconut milk, served in freshly carved pineapple shell.

.....\$15.95

23. Alaskan King Crab and Jumbo Shrimp Curry

Sautéed King Crab and Jumbo Shrimp in specially prepared yellow curry with bell pepper, celery and onions.

.....\$21.95

24. Alaskan King Crab and Pacific Seafood Curry

The ultimate seafood combination of Alaskan King Crab, Pacific scallops, mussels, calamari and jumbo shrimp prepared in our house special sweet and spicy curry sauce, with a touch of coconut milk.

.....\$21.95

Main House Entrées

Main entrée (No.25 - No.34) served with the meat of your choice

- Chicken (\$10.95) - Beef (\$10.95) - Pork (\$10.95) - Tofu & Vegetables (\$10.95) - Shrimp (\$12.95)

25. Green Garden

The meat of your choice, pan-fried with fresh snow peas, baby bok choy, carrots, napa cabbage, and broccoli, with oyster mushroom sauce.

26. Fresh Ginger Roots

The meat of your choice, slowly sautéed with a touch of ginger roots, scallions and vegetables, served with our homemade sauce.

27. Garlic Carson

The meat of your choice slowly sautéed with fresh garlic, black pepper, and oyster sauce, served over fresh hand-leafed lettuce.

28. Spicy Cashew Nuts

Specially sautéed cashew nuts, combined with the meat of your choice, yellow onions and scallions, and served with Thai chili sauce.

29. Spicy Basil

The meat of your choice, slowly pan-fried with Thai Chilis, bell peppers, garlic, yellow onions, and fresh basil.

30. Spicy Fresh Chili

The meat of your choice, pan-fried with Thai chilis, bell peppers, garlic, yellow onions and jalapeño chili peppers.

31. Spicy Green Bean

Fresh stir-fried green beans, with the meat of your choice, and served in special red curry sauce.

32. Broccoli Oyster Sauce

Fresh broccoli, slowly sautéed with the meat of your choice in a light oyster sauce.

33. Sweet and Sour Lover

Fresh-cut pineapple chunks, cucumbers, onions, bell peppers, tomatoes & meat of your choice, pan-fried in sweet & sour sauce.

34. Abalone Mushrooms and Snow Peas

Stir-fried fresh abalone mushroom and snow peas with special sauce and meat of your choice.

35. Pra-Ram Beef, Chicken or Pork **\$11.95**
 Freshly cooked spinach and broccoli, served with the meat of your choice, all topped with peanut dressing. Shrimp **\$13.95**

36. Spicy Eggplant Beef, Chicken or Pork **\$11.95**
 The meat of your choice, sautéed with Thai chilis, eggplant and fresh sweet basil, with a touch of spice. Shrimp **\$13.95**

37. Crispy BBQ Chicken **\$11.95**
 Tender tasty chicken marinated in BBQ sauce and deep fried till golden brown, served with sweet & sour sauce.

38. Thai Teriyaki Chicken **\$11.95**
 Grilled marinated chicken and steamed broccoli, topped with The Basil's homemade teriyaki sauce.

39. Honey Duckling **\$16.95**
 Deep fried honey roasted duck over spinach, and broccoli, served with sweet and sour sauce.

40. Ginger Duckling **\$16.95**
 Sautéed boneless duck, with ginger roots and vegetables, served with house special ginger sauce.

41. Thai Teriyaki Salmon **\$15.95**
 Grilled marinated salmon and steamed broccoli, topped with The Basil's homemade teriyaki sauce.

42. Topless Seafood **\$14.95**
 Specially prepared light Thai curry sauce, with scallop, shrimp, bell pepper, and coconut milk.

43. Butterfly Shrimp **\$14.95**
 Golden fried shrimp stuffed with real crab meat, marinated in garlic and pepper, served with our homemade light spicy sauce.

44. Soft Shell Crab **\$19.95**
 Deep-fried soft shell crab sautéed with thick pasty shushie curry, and garnished with asparagus.

45. Fillet of Fish Chef's Choice **Sea Bass \$20.95**
 Your choice of deep-fried or steamed fish, served with Chef's choice of sauces and garnishes. **Halibut \$18.95**
 (Choice of sauce: shushie sauce, pineapple sauce, tamarind sauce or basil sauce) **Cat Fish \$17.95**

The Basil's Lunch Specials

- Lunch specials are served between 11:00am - 2:30pm, Monday - Friday
- No lunch specials available on Saturday, Sunday and Holidays
- Each special entrée comes complete with steamed rice, Thai salad, and appetizer of the day.

Special entrée served with the meat of your choice:

- Tofu & Vegetables **(\$8.95)** - Chicken **(\$8.95)** - Beef **(\$8.95)** - Pork **(\$8.95)** - Shrimp **(\$9.95)**

L-1. Green Garden

Sautéed snow peas, carrots, cabbage, broccoli, zucchini, with oyster mushroom sauce.

L-2. Fresh Ginger Roots

Sautéed fresh ginger, scallions and vegetables, with special house sauce.

L-3. Garlic Carson

Sautéed fresh garlic, black pepper, with garlic sauce, served over lettuce.

L-4. Spicy Cashew Nuts

Sautéed cashew nuts, yellow onions, scallions, with Thai chili sauce.

L-5. Spicy Basil

Pan Fried Thai chilis, bell peppers, garlic, yellow onions, and basil.

L-6. Spicy Fresh Chili

Pan-fried Thai chilis, bell peppers, garlic, yellow onions and jalapeño peppers.

L-7. Spicy Green Bean

Pan-fried green beans in red curry sauce.

L-8. Yellow Curry

Cooked with Thai yellow chili paste, potatoes, carrots, onions and coconut milk.

L-9. Red Curry

Thai red chili curry paste, bell peppers, fresh squash, sweet basil and coconut milk.

L-10. Green Curry

Thai green chili curry paste, eggplant, green beans, sweet basil, squash and coconut milk.

L-11. Panang Curry

A Thai classic curry with bell peppers, Kaffir leaves, crushed peanuts, and coconut milk.

L-12. Sweet and Sour Lover

Fresh-cut pineapple chunks, cucumbers, onions, bell peppers, in sweet & sour sauce.

L-13. Crispy BBQ Chicken..... \$8.95

Tender and tasty chicken, marinated in BBQ sauce, deep fried, and served with sweet and sour sauce.

L-14. Thai Teriyaki Chicken..... \$8.95

Grilled marinated chicken and steamed broccoli, topped with The Basil's homemade teriyaki sauce.

L-15. Thai Teriyaki Salmon..... \$9.95

Grilled marinated salmon and steamed broccoli topped with The Basil's homemade teriyaki sauce.

L-16. Roast Duck Gravy..... \$9.95

Thai marinated roasted duck with Chinese sausage, served over steamed jasmine rice with gravy.

NOODLE DISHES

L-17. Pad Thai Noodles (Chicken and Shrimp)..... \$8.95

Pad Thai Noodles (Shrimp Only)..... \$9.95

Pan-fried rice noodles, with egg, tofu, bean sprouts, scallions and ground peanuts.

L-18. Pad See Eew Noodles (Chicken and Shrimp)..... \$8.95

Pad See Eew Noodles (Shrimp Only)..... \$9.95

Pan-fried flat rice noodles with broccoli, eggs, and stir fried with special soy sauce base.

L-19. Spicy Basil Noodles (Chicken and Shrimp)..... \$8.95

Spicy Basil Noodles (Shrimp Only)..... \$9.95

Pan-fried flat rice noodles with egg, bell peppers, onions & fresh basil, served with Thai chili sauce.

L-20. Wonton Soup (Does not include soup of the day)..... \$8.95

Ground shrimp & pork, wrapped in wonton skins, served with house special vegetable soup.

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Please check with you server before ordering.

Minimum charge on credit cards \$20.00 or \$1.00 processing fee will be applied.
All prices subject to change without notice.