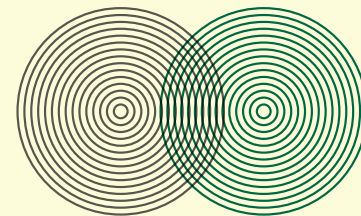


DINNER ALLOWS TIME FOR RELAXING WITH YOUR MEAL, PROVIDING RESPITE AT THE END OF A BUSY DAY.

DINING IS TRULY FINE WHEN COUPLED WITH A FAVORITE PERSON, A FAVORITE DRINK AND TIME TO ENJOY BOTH.

**COMBINE**  
A BASS ★ STREET RESTAURANT



## APPETIZERS

### Bacon Brussels . . . \$10

Garlic-butter brussels, house-smoked bacon, maple-sherry glaze

### Tuna Street Tacos . . . \$10

Blackened sushi grade tuna, wonton shell, Asian cabbage slaw, pickled ginger, wasabi-soy aioli

### Shrimp & Sausage Skewer . . . \$12

Jumbo shrimp, black oak smoked sausage, arugula, basil hayden BBQ

### Duck Bacon Wonton . . . \$12

Sweet corn, cream cheese, duck bacon, cilantro-jalapeno sauce

### Sweet Corn Chorizo Fritters . . . \$11

Chorizo, fresh corn, green onions, fresh herbs, garlic aioli

## SOUPS

### Soup du jour Cup . . . \$5

This soup will change often to bring you the freshest ingredients

## SALADS

ADD PROTEIN TO ANY SALAD:

Chicken...\$3 / Salmon...\$5 / Steak...\$5 / Shrimp...\$5

### Fried Cold Smoked Chicken Breast \$6

### Combine Chop Salad . . . \$13

Chopped romaine, bacon, egg, cheddar, blue cheese, grilled corn, red onion, bell pepper, tomato, brioche crouton, sweetcorn-avocado ranch

### Harvest Salad . . . \$13

Mixed greens, apple, pecans, feta cheese, pepitas, dried cranberries, roasted sweet potatoes, apple cider vinaigrette

### Classic Caesar . . . \$12

Chopped romaine, herbed parmesan brioche croutons, shaved parmesan, anchovies

May substitute Plantation dressing

### Combine Wedge . . . \$13

Iceberg, red onion, heirloom cherry tomatoes, blue cheese, bacon crumble, blue cheese dressing

## FLATBREADS

### Sweet Chicken Chili . . . \$14

Grilled organic chicken, sweet Thai chili sauce, asian slaw, Thai chilis, cilantro, scallion, coconut milk aioli

### Pepperoni . . . \$12

Tomato sauce, deli style pepperoni, buffalo mozzarella

### Margherita . . . \$13

Buffalo mozzarella, heirloom tomatoes, fresh basil

### The Farm Boy. . . \$15

Tomato sauce, deli style pepperoni, Chicago style Italian sausage, house smoked bacon, cherrywood house-smoked ham, buffalo mozzarella

### Wild Mushroom & Sausage . . . \$13

Pesto sauce, Chicago style Italian sausage, wild mushrooms, caramelized onions, buffalo mozzarella

### BLT . . . \$13

Buffalo mozzarella, heirloom cherry tomatoes, crisp romaine lettuce, bacon crumbles, garlic aioli

## SANDWICHES

All burgers are Half Pound USDA Prime Ground Ribeye, served with fries  
SUBSTITUTE SWEET POTATO WAFFLE FRIES OR TATER TOTS FOR \$2

### The Combine Burger . . . \$16

House smoked bacon, lettuce, tomato, red onion, pickle, hand sliced smoked cheddar, sweet corn aioli, brioche

### Prime Burger . . . \$12

Amish blue cheese, lettuce, tomato, red onion, prime sauce, brioche

### Bison Burger. . . \$15

1/3 pound Bison patty, garlic-parsley mayo, caramelized onion, arugula, brioche

### Beyond Burger . . . \$14

Vegetable based burger patty, lettuce, tomato, red onion, herbed vegan mayo, vegan bun

### Grilled Ham & Gouda . . . \$16

Smoked Gouda cheese, soppressata, black forest ham, house smoked bacon, baby spinach, caramelized onions, parmesan crusted sourdough

### Salmon BLT . . . \$14

Grilled cold-smoked salmon, house smoked cherry wood bacon, tomato, leaf greens, ginger-lemon grass aioli, honey-wheat bread

### Fried Cold Smoked Chicken Sandwich . . . \$14

Lettuce, tomato, red onion, pickle, garlic aioli, brioche

Add bacon to any sandwich...\$2

## ENTREES

### Ribeye . . . \$36

12oz Iowa Premium ribeye, parmesan-sweetcorn crust, asparagus, smashed garlic-butter potatoes

### Prime Strip . . . \$32

12oz USDA Prime NY strip, crispy Shiitake mushrooms, marrow butter, garlic-parsley roasted fingerling potatoes

### Iowa Premium Filet . . . \$37

6oz filet, blue cheese crust, bordelaise, wilted greens, smashed garlic parsley fingerling potatoes

### Salmon . . . \$27

Cold smoked and grilled, heirloom tomatoes, lemongrass risotto, feta, tender leaf greens

### Braised Duck . . . \$24

Decoy Cabernet slow-braised duck hindquarter; fresh herbs, dried fruits, served with creamy mushroom-parmesan polenta

### Chicken . . . \$21

Cold smoked & fried Coleman organic chicken, bacon blue cheese gnocchi gratin

### Add hot honey sauce \$2

### All Day Bolognese. . . \$17

Traditional Bolognese sauce slow cooked for 6 hours, penne pasta, shaved parmesan, grilled garlic-parsley bread

### Shrimp Rosé. . . \$18

Pan-seared shrimp, lemongrass, heirloom tomatoes, leaf greens, basil, fettucine, creamy Rosé sauce

Add side salad \$4, side Caesar or Plantation \$6

COME TOGETHER.  
EAT. DRINK. COMBINE

JEFFERY HARROP, MANAGING PARTNER  
GREG SANDERS, EXECUTIVE CHEF  
MARK GROTELUESCHEN, OPERATIONS MANAGER

WWW.BASSSTREETCOMBINE.COM

PROUD PEOPLE WORKED HERE, NEAR  
WATER AND EARTH, USING THEIR  
HANDS TO CREATE AND BUILD,  
CHANGING THE MIDWEST.

THE COMBINE SALUTES ALL WHO COME  
TOGETHER TO MAKE THINGS BETTER.