CENTRO BASCO

Restaurant

THE STORY OF CENTRO BASCO

A TRADITION AND LANDMARK IN CHINO, CALIFORNIA

Centro Basco Restaurant was founded in 1940~Originally as a hotel and boarding house for the Basque immigrants. Today, we are the oldest and finest Basque restaurant in Southern California. Our facilities comprise of our lovely Dining room with mini bar, the Zazpiak Bat room for banquet accomodations, the Red room with long tables for family style dining and the Mus room for cocktail parties adjacent to our fully stocked main bar. We also have a handball court that is still in use today. This allows us to showcase a full Basque dining and entertainment experience to our patrons.

The current proprietors are the Berterretche family: Originally the Beloved Pierre & Monique, who hailed from the French Basque town of St. Jean Pied de Port, a 12th Century town in the Basque countryside. Today, their children have taken the reins, Joseph as the chef and his sister Bernadette as hostess and manager. This family enterprise proudly serves the Southern California's largest Basque poplulation as well as the local residents and tourists with warmth and hospitality.

The Basque country is nestled along the Pyrenees mountain range and straddles both Spain and France. The Basque countrymen have been described as "peppery as the Welsh, proud as Lucifer and combustible as his matches." Our culture dates back over 50,000 years, and our language is unlike any spoken in the world. We Basques have a distinct ancestry~descending from an unknown origin. The Basques have resisted more invasions than any other people on earth, thus developing the strength and proud spirit they still retain. Of all their traditions, the most delightful is the pride Basques have in their food. It is a symbol of deep regional pride, and preoccupation of Basque society. In the 19th Century, the Basques established gastronomic societies which originally excluded women. When a modern passion for gastronomy developed in the 1980's, the Basque were at the forefront. Thus, a new style of cooking was fashioned drivinging Basque chefs and Basque cuisine to greatness and worldwide acclaim.

That pride and tradition of Basque cooking exists today at Centro Basco Restaurant.

WE APPRECIATE YOUR PATRONAGE.

BON APPETIT!!

SHAREABLES

Basco Poppers 16
Bacon wrapped jalapeños stuffed with cream cheese

Chicken Wings 17
Fresh Garlic Parmesan or classic buffalo sauce

Poutine 14
French Fries, melted jack cheese and Monique's mushroom gravy
Oxtail Gravy +2 (upon availability)

Calamari Strips 19
Strips of calamari steak sautéed in butter, garlic, and spices

Shrimp Cocktail 14
Horseradish cocktail sauce

Escargots 18
½ dozen escargots baked in a garlic butter sauce, served with bread

Salami & Cheese plate 14
Hard dry cured pork salami, monterey jack cheese, bread & butter.

Shishito peppers 8
Seasoned

Lukinka Bites 10
Served with Basquaise sauce

PLATES

Served with choice of potato and vegetable du jour

Roasted Chicken 19
Free range ½ roasted chicken in its natural juices

Chicken Parmesan 21
Grilled chicken breast topped with Basquaise sauce and jack cheese

Chicken Cordon Bleu 21
Chicken Breast stuffed with ham and cheese breaded and baked

Pork Chops 23
Lightly breaded and grilled

Full Rack of Lamb 14oz 51
Oven roasted with fresh garlic & herbs

Lamb Chops 16 oz 48
Locally raised grilled chops

Entrecote 44
10oz Ribeye Steak

Flat Iron 36
8oz Top-blade cut

Poulet Basque 21
Roasted Chicken with our signature Basque sauce

Veal Cutlet 26
Lightly Breaded and grilled
Make it Parmesan Style or Taylors style (Jack cheese & mushroom gravy) +5

Calamari Steak 21
Lightly breaded and grilled with choice of Basquaise or meuniere sauce

Oven Baked Salmon 27
Chilean salmon topped with a meuniere sauce

Baked Alaskan Cod 24
Topped with piccata sauce

Shrimp Scampi 21
8 jumbo shrimp in a garlicky butter sauce

Fettuccine Alfredo 18
Add chicken 7
Add shrimp 8

SOUP DU JOUR

Wednesday
Potato Leek

Thursday
French Onion / Tomato Basil

Friday
Vegetable

Saturday
Split Pea

Sunday
Fideo

A LA CARTE

French Onion au Gratin 11

Oxtail Stew 16oz 29

Basque Breakfast 20

Basque Omelet 12

Spaghetti Full Order 14|Half Order 8
With meat sauce or garlic butter
or Vegetarian
add Garlic Bread 3

Chicken Tenders 12
Chicken breast & French fries

The Amatxi (set-up) 20
Soup, Salad, Tongue & Tomatoes, Spaghetti

Lukinka & Noodles 16
Served over butter garlic pasta
Basque pork sausage links.

Tongue & Tomato (2) 5|(4) 9|(10) 22

SANDWICHES & BURGERS

Choice of sides: fries, salad, beans or cup of soup

Basco Burger 15
Angus beef, lettuce, tomato & onion
add cheese +2

Impossible Burger 15
Vegan

French Dip 18
Beef or lamb
Grilled onion +2, Cheese +2

Rib-Eye Steak 26
On grilled sourdough, with butter & msutard spread.
Grilled onion +2, Cheese +2

Lukinka Sandwich 17
Homemade pork sausage on French roll

Basque Ham Sandwich 17
Homemade cured ham on grilled sourdough

Tuna Melt 15
Tuna with melted jack cheese on grilled sourdough bread
Optional, Cold Tuna sandwich 14

Chicken Sandwich 17
Grilled chicken breast, lettuce, tomato & onion

Grilled Cheese 15
Monterey jack cheese on grilled sourdough

KIDS MENU

(12 and under)

Spaghetti w/ Meat Sauce 10

Hamburger & French Fries 12
add Cheese +1

Grilled Cheese & French Fries 10

Chicken Tenders & French Fries 10

Quartered Roasted Chicken & French fries 11

BEVERAGES

Iced Tea 5

Lemonade 5

Strawberry Lemonade 5

Hot Tea 5

Hot Cocoa 5

Coffee 5

Arnold Palmer 5

Perrier 5

Sodas 5

Juice 5
Apple Juice, Pineapple Juice, Cranberry Juice, Orange Juice, Grapefruit juice, Tomato Juice

Milk 5

Espresso 6

DESSERT

Fait Maison

Basque Burnt Cheesecake 8
Light & fluffy rustic cheesecake

Monique's Gateau Basque 8
Double crust pastry filled with Almond cream

Basque Flan 7
Rum caramel custard

Betta's Butter Rum Cake 8
Moist buttery bundt cake.

Carrot Cake 8
Great with coffee

Thrifty Ice Cream
Vanilla 5
Chocolate 5
Strawberry 5