

DINNER

APPETIZER

Whipped Feta Infused Herb & Garlic Oil Ciabatta	16
Applewood Smoked Thick Cut Bacon Vermont Maple Syrup & Cracked Black Pepper	16
Cauliflower Steak Sun-dried Tomato Goat Cheese Chimichurri	14
Crab Cake Avocado-Lime Puree Coleslaw Cajun Remoulade Cilantro	24
Beef Carpaccio* Black Truffle Aioli Arugula Shallot Fried Capers Balsamic	29
Seafood Platter Oysters Cocktail Shrimp Lobster Blue Crab B&B Pickles Apple-Jalapeno Mignonette Cocktail Sauce Lemon-Raspberry Granita	95

SOUP & SALAD

French Onion Soup Housemade Croutons Gruyere & Emmental Cheese	12
Caesar Parmesan Cheese Housemade Croutons	12
Chopped Dried Cherries Candied Pecans Bleu Cheese Crumbles Fried Onions Honey Balsamic Vinaigrette	11
Wedge Bacon Bleu Cheese Crumbles Tomato Shallot Avocado Black Pepper Ranch	12
Seasonal [Check with your server for this season's salad]	MKT

ENTREES

Chicken Goat Cheese Pancetta Grits Brussels Sprouts	39
Lamb Chops Garlic Mashed Potatoes Asparagus Chimichurri	58
Short Rib Fried Rice Kimchi Aioli Cilantro	42
Salmon Skuna Bay Salmon Warm Farro Salad Pomegranate Roasted Red Pepper Romesco	39
Scallops Jerk Grilled Scallops Key Lime Beurre Blanc Grits	48
Halibut Miso Marinade Jasmine Rice Sweet Chili Bok Choy Pickled Ginger Vinaigrette	48
Tuna Avocado Puree Watermelon Radish Garlic Chips Sudachi Soy	39
Spaghetti Puttanesca Arrabbiata Black Olives Capers Tomatoes Herbed Parmesan	26

Butcher's Board for Two*

24 oz. Cowboy Ribeye | 6 oz. Filet | 8 oz. Lobster Tail

Black Truffle Bearnaise | Korean Steak Butter | Veal Demi Glace

195

PROTEIN ADD-ONS

Chicken 6	Shrimp 4	Steak 24
Salmon 17	8 oz. Lobster Tail 50	Scallops 10

STEAK

Benchmark proudly serves Certified Angus Beef®. Our steaks are broiled, basted with butter & served over demi glace.

6 oz. Filet*	60	8 oz. Prime Filet*	85
12 oz. New York Strip*	50	24 oz. Bone-In Cowboy Ribeye*	90
14 oz. Ribeye*	60	Rotating Butcher's Cut*	MKT
20 oz. Bone-In Strip*	65		

SIDES

Brussels Sprouts w/ Honey Balsamic	9
Garlic & Herb Mashed Potatoes	9
Grilled Asparagus w/ Black Truffle Bearnaise	11
Smoked Gouda Mac 'N Cheese w/ Bacon	12
Twice Baked Potato w/ Bacon & Cheese	12
Caribbean Grits w/ Sweet Corn & Peppers	8
Parmesan & Herb Hand-Cut Fries	8
Honey Garlic Green Beans w/ Garlic Chips	9
Hashbrown w/ Sunny Side Up Egg & Sun-Dried Tomato Relish	12

ACCOMPANIMENTS

Black Truffle Bearnaise	4	Button Mushrooms	8
Korean Steak Butter	3	Horseradish Cream	3
Benchmark Zip Sauce	3	Confit Garlic Crust	6
Maytag Bleu Cheese	8	Chimichurri	3
		Caramelized Onions	8

Chef's Way 30

Butter Poached Blue Crab | Korean Steak Butter
Black Truffle Bearnaise | Asparagus

BENCHMARK

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For parties of 8 or more guests, a 20% gratuity charge will be added to final check | Credit card payments will be subject to a 3% processing fee.