DINNER

APPETIZER

Whipped Feta 16
Infused Herb & Garlic Oil | Ciabatta

Applewood Smoked Thick Cut Bacon 16
Vermont Maple Syrup & Cracked Black Pepper

Cauliflower Steak 14
Sundried Tomato | Goat Cheese | Chimichurri

Crab Cake 24
Avocado-Lime Puree | Coleslaw | Cajun Remoulade | Cilantro

Beef Carpaccio* 29
Black Truffle Aioli | Arugula | Shallot | Fried Capers | Balsamic

Seafood Platter 95
Oysters | Cocktail Shrimp | Lobster | Blue Crab | B&B Pickles
Apple-Jalapeno Mignonette | Cocktail Sauce | Lemon-Raspberry Granita

SOUP & SALAD

French Onion Soup 12
Housemade Croutons | Gruyere & Emmental Cheese

Caesar 12
Parmesan Cheese | Housemade Croutons

Chopped 11
Dried Cherries | Candied Pecans | Bleu Cheese Crumbles
Fried Onions | Honey Balsamic Vinaigrette

Wedge 12
Bacon | Bleu Cheese Crumbles | Tomato | Shallot | Avocado
Black Pepper Ranch

Seasonal MKT
[Check with your server for this season's salad]

ENTREES

Chicken 39
Goat Cheese | Pancetta | Grits | Brussles Sprouts

Lamb Chops 58
Garlic Mashed Potatoes | Asparagus | Chimichurri

Short Rib 46
Guiness Braised Short Rib | Grits | Sauteed Spinach | Arugula

Salmon 41
Skuna Bay Salmon | Green Apple & Fresno Slaw | Sweet Potato Puree
Honey Garlic Green Beans | Maple Bourbon Molasses

Scallops 46
Smoked Tomato Rissoto | Feta | Lemon Chive Oil | Arugula

Halibut 49
Potato & Parmesan Crusted | Fresh Spaghetti | Brown Butter
Lemon Caper Cream Sauce

Tuna 39
Avocado Puree | Watermelon Radish | Garlic Chips | Sudachi Soy

Pappardelle 29
Wild Mushrooms | Mirepoix Demi Glace | Shaved Parmesan

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
215

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*	80
12 oz. New York Strip*	55	24 oz. Bone-In Cowboy Ribeye*	115
14 oz. Ribeye*	68	Rotating Butcher's Cut*	MKT
16 oz. Dry-Aged Bone-In Strip	85		

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
Cheese Grits w/ Maple Syrup & Bacon	8
Parmesan & Herb Hand-Cut Fries	8
Honey Garlic Green Beans w/ Garlic Chips	9
Hashbrown w/ Fried Egg & Smoked Chipolte Aioli	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.