

THE NEW STANDARD
BENCHMARK
RESTAURANT

DINNER MENU

APPETIZER

Whipped Feta Garlic Ciabatta Marinated Vegetables	13
Fried Calamari Pickled Cherry Peppers Spicy Marinara Roasted Garlic Aioli	15
Salmon Poke* Ponzu Avocado Macadamia Nuts Fried Wonton Chips	14
Applewood Smoked Thick Cut Bacon Vermont Maple Syrup	14
Bone Marrow Garlic Ciabatta Bread Crumbs Chimichurri Parsley Salad	15
Tenderloin Carpaccio* Black Truffle Aioli Arugula Capers	22
Black Truffle Pierogies Braised Cabbage Mustard Cream Andouille Sausage	16

SOUP & SALAD

Gumbo Duck Confit Andouille	10
Classic French Onion Gruyere & Emmental Cheese	12
Traditional Caesar Salad	9
House Salad Buttermilk Balsamic Fried Onion Asiago Tomato Carrot	9
Wedge Salad Bleu Cheese Bacon Tomato Shallot Avocado	9

SIDES

Green Beans w/ Aioli	8
Grilled Jumbo Asparagus	9
Fried Cauliflower w/ Raisins, Lemon & Capers	9
Crispy Brussels Sprouts w/ Honey Balsamic	8
Cheese Grits w/ Bacon & Maple Syrup	7
Parmesan & Herb Hand-Cut Fries	7
Twice Baked Potato w/ Bacon & Cheese	9
Mac & Cheese w/ Bread Crumbs	10

ENTREE

Stuffed Chicken Goat Cheese Pancetta Cheese Grits Brussels Sprouts	26
12 oz. Veal Chop Parmesan Tomato Sauce Mozzarella Cheese Spaghetti	39
Thai Steak & Noodle Salad* Prime Skirt Steak Lo Mein Noodles Carrot Mango Avocado Chili Vinaigrette	37
Chicken Shnitzel Breaded & Pan Seared Prosciutto Arugula Salad Lemon Parmesan Cream Sauce	22
Steakhouse Burger* Waygu Gruyere Mushroom & Bearnaise Sauce French Fries	19
Pork Tenderloin Marsala Beech & King Trumpet Mushrooms Pancetta Grits Brussels Sprouts	29

SEAFOOD

Blackened Shrimp & Salmon Cajun Lobster Cream Sauce Grits	34
Grilled Halibut Avocado Relish Green Beans	39
Seared Tuna Bowl* Sushi Rice Pickled Raw Vegetables Black Truffle Ponzu Sriracha Mayo	36
Scallops Root Vegetable Hash Chorizo Romesco	33
Mussel Fra Diavolo Spaghetti Spicy Marinara Cured Pork	24
Swordfish Piccata Lemon Caper White Wine Spaghetti Asparagus	33

STEAK *Certified Angus Beef®*

All of our steaks are seared and lovingly basted with butter & herbs and served over demi

CHOICE

6 oz. Filet*	39
16 oz. Ribeye*	52
12 oz. NY Strip*	45

PRIME

10 oz. Filet*	74
14 oz. Niman Ranch NY Strip*	69
24 oz. Niman Cowboy Ribeye*	90

BENCHMARK BUTCHER'S BOARD* 215

Built for two; Lobster Tail, Prime Filet, Prime Strip, Scallops, Shrimp & Sauces

ADD ON

Caramelized Onions	5	8 oz. Maine Lobster Tail	45
Sliced Mushroom Blend	8	Maytag Bleu Cheese	4
Korean Steak Butter	2	Scallop	8
Black Truffle Bearnaise	4	Jumbo Grilled Shrimp	4
Bone Marrow	8	Chimichurri	2

Chef's Way 19

King Crab | Korean Steak Butter | Black Truffle Bearnaise | Asparagus

PERRYSBURG, OHIO

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*