

THE NEW STANDARD
BENCHMARK
 RESTAURANT

DINNER MENU

APPETIZER

Whipped Feta Garlic Ciabatta Marinated Vegetables	13
Mussels Coconut Bone Broth Garlic Ciabatta	15
Shrimp Cocktail Jumbo Shrimp Cocktail Sauce	22
Applewood Smoked Thick Cut Bacon Vermont Maple Syrup	14
Hot Crab Dip Blue Crab Garlic Ciabatta Vegetable Crudite	16
Tenderloin Carpaccio* Black Truffle Aioli Arugula Capers	22
Black Truffle Pierogies Braised Cabbage Mustard Cream Andouille Sausage	16

SOUP & SALAD

White Bean & Sausage Italian Sausage Cannelini Beans Kale	8
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

Roasted Baby Carrots w/ Citrus Yogurt & Chimichurri	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
Baked Sweet Potato w/ Miso Brown Butter	8
Mashed Yukon Gold Potatoes	8

ENTREE

Stuffed Chicken Goat Cheese Pancetta Cheese Grits Brussels Sprouts	26
12 oz. Veal Chop Parmesan Tomato Sauce Mozzarella Cheese Spaghetti	39
Korean Braised Short Rib Sushi Rice Radish Cilantro Sweet Potato	26
Chicken Schnitzel Breaded & Pan Seared Prosciutto Arugula Salad Lemon Parmesan Cream Sauce	22
Steakhouse Burger* Waygu Gruyere Mushroom & Bearnaise Sauce French Fries	19
Beef Bourguignon Bacon Mushrooms Aromatics Mashed Potatoes	23

SEAFOOD

Blackened Shrimp & Salmon Cajun Lobster Cream Sauce Grits	34
Grilled Halibut Roasted Red Pepper Sauce Olives Asparagus Mashed Potatoes	40
Seared Tuna Bowl* Sushi Rice Pickled Raw Vegetables Black Truffle Ponzu Sriracha Mayo	36
Scallops Root Vegetable Hash Chorizo Romesco	33
Swordfish Piccata Lemon Caper White Wine Spaghetti Asparagus	33
Cioppino Traditional Fish Stew Saffron Baguette <i>** ask how to take it up a notch **</i>	34

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	Chimichurri	2
Korean Steak Butter	2	Maytag Bleu Cheese	4
Black Truffle Bearnaise	4	Scallop	8
		Jumbo Grilled Shrimp	4

Chef's Way 19

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