

THE NEW STANDARD
BENCHMARK
 RESTAURANT

DINNER MENU

APPETIZER

Whipped Feta Garlic Ciabatta Marinated Vegetables	13
Mussels Coconut Bone Broth Garlic Ciabatta	15
Sliced Steak* Sourdough Prime Strip Steak Korean Steak Butter Arugula	17
Applewood Smoked Thick Cut Bacon Vermont Maple Syrup	14
Cajun Crab Dip Blue Crab Garlic Ciabatta Vegetable Crudite	16
Grilled Oysters BBQ Butter Parmesan	18
Prosciutto & Honey Ciabatta Goat Cheese Prosciutto Di Parma Truffle Honey	14

SOUP & SALAD

Potato & Leek Cream Pancetta Chive	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
Corn Salad w/ Red Bell Pepper Onion, Cilantro, Queso Fresco	8
Sliced Heirloom Tomatoes w/ Aged Balsamic, Olive Oil & Sea Salt	8
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
Mashed Yukon Gold Potatoes	8

ENTREE

Stuffed Chicken Goat Cheese Pancetta Cheese Grits Brussels Sprouts	26
Steak & Fries* Sliced Hanger Steak Black Truffle Bearnaise Korean Butter French Fries	34
Agnolotti Spring Pea & Ricotta Stuffed Pasta Pea Puree Mint Balsamic	24
Chicken Schnitzel Breaded & Pan Seared Prosciutto Arugula Salad Lemon Parmesan Cream Sauce	22
Waygu Burger Cheddar Bacon Onions Heirloom Tomatoes Lettuce Mayo	19
Rack of Lamb New Zealand Rack of Lamb Veal Demi Glace Mashed Potatoes Roasted Carrots	40

SEAFOOD

Blackened Shrimp & Salmon Cajun Lobster Cream Sauce Grits	34
Linguini & Clams Garlic Butter White Wine Herbs Bread Crumbs	25
Seared Tuna Bowl* Sushi Rice Pickled Raw Vegetables Black Truffle Ponzu Sriracha Mayo	36
Sea Bass Miso & Soy Marinated Baby Bok Choy Rice	46
Sicilian Swordfish Fresh Herb & Garlic Sauce Roasted Cherry Tomatoes Spaghetti	32
Artic Char En Papillote Asparagus Tomato Lemon New Potatoes Baby Bok Choy	32

STEAK *Certified Angus Beef®*

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

CHOICE		PRIME	
6 oz. Filet*	39	10 oz. Filet*	74
16 oz. Ribeye*	52	14 oz. Niman Ranch NY Strip*	69
12 oz. NY Strip*	45	24 oz. Niman Cowboy Ribeye*	90

TOMAHAWK FOR TWO* 150

36 oz. Prime Dry-Aged American Tomahawk Ribeye Sliced to Share

ADD ON

Caramelized Onions	5	Maytag Bleu Cheese	4
Sliced Mushroom Blend	8	Scallop	8
Korean Steak Butter	2	Jumbo Grilled Shrimp	4
Black Truffle Bearnaise	4	Chimichurri	2

Chef's Way II 19**

Shrimp | Scallop | 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. **Blame it on Putin