

THE NEW STANDARD  
**BENCHMARK**  
 RESTAURANT

DINNER MENU

**APPETIZER**

<b>Whipped Feta</b> Garlic Ciabatta   Marinated Vegetables	13
<b>Yukon Gold Pierogis</b> Andouille Sausage   Braised Cabbage Stone Ground Mustard Cream	17
<b>Applewood Smoked Thick Cut Bacon</b> Vermont Maple Syrup	14
<b>Cajun Grilled Oysters</b> Arugula   Grilled Lemon	17
<b>Fried Shrimp</b> Lemon Caper Aioli   Arugula & Herb Salad   Lemon Vinaigrette	18
<b>Prime Tenderloin Carpaccio*</b> Black Truffle Aioli   Arugula   Capers	24

**SOUP & SALAD**

<b>Gumbo</b> Duck Confit   Andouille Sauce	10
<b>Classic French Onion</b> Gruyere & Emmental Cheese	12
<b>Traditional Caesar Salad</b>	9
<b>House Salad</b> Buttermilk Balsamic   Crispy Onion Asiago   Tomato   Carrot	9
<b>Wedge Salad</b> Bleu Cheese   Bacon Tomato   Shallot   Avocado	9
<b>Add Protien</b> Grilled Shrimp	4
Grilled Chicken	6
Grilled Salmon	10

**SIDES**

Roasted Heirloom Carrots w/ Calabrian Chili Honey	9
Braised Collard Greens	9
Grilled Jumbo Asparagus w/ Bearnaise	9
Parmesan & Herb Hand-Cut Fries	7
Twice Baked Potato w/ Bacon & Cheese	9
Cheese Grits w/ Maple Syrup & Bacon	8
Roasted Marble Potatoes w/ Blackening Butter	8

**ENTREE**

<b>Stuffed Chicken</b> Goat Cheese   Pancetta   Roasted Carrots   Cheese Grits	26
<b>Birkshire Pork Chop</b> Braised Collard Greens   Sweet Potato Puree	39
<b>Braised Short Rib</b> Red Wine Reduction   Roasted Root Vegetables   Cheese Grits	30
<b>Benchmark Burger</b> Two Dry Aged Beef Patties   Bacon   Dijonaise   Cheddar Cheese   Pickles   French Fries	17
<b>Rack of Lamb</b> New Zealand Rack of Lamb   Veal Demi Glace   Roasted Potatoes   Roasted Carrots	40
<b>Butternut Squash Risotto</b> Roasted Butternut Squash   Pumpkin Seeds   Sage Oil	18

**SEAFOOD**

<b>Grilled Salmon</b> Roasted Miatake Mushrooms   Celery Root Puree   Sherry Maple Gastrique	34
<b>Seared Sea Scallops</b> Chorizo and Vegetable Hash   Corn Puree	35
<b>Jerk Grilled Swordfish</b> Autumn Chutney   Carrot Ginger Puree   Asparagus	29
<b>Seabass</b> Mizo Glaze   Fregola   Clams   Roasted Leeks	44

**STEAK** *Certified Angus Beef®*

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

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

**7 OZ. JAPANESE A-5 WAYGU STRIP LOIN 110**

**ADD ON**

Creamy Horseradish	3
Caramelized Onions	5
Maytag Bleu Cheese	4
Roasted Miatake Mushrooms	9
Scallop	8
Korean Steak Butter	2
Jumbo Grilled Shrimp	4
Black Truffle Bearnaise	4
10 oz. Lobster Tail	45

**CHEF'S WAY 25**

Butter Poached 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.*