

DINNER

APPETIZER

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

SOUP & SALAD

New England Clam Chowder Bacon Aromatic Vegetables	11
Classic French Onion Gruyere & Emmental Cheese	12
Traditional Caesar Salad	9
House Salad Buttermilk Balsamic Crispy Onion Asiago Tomato Carrot	9
Wedge Salad Bleu Cheese Bacon Tomato Shallot Avocado	9
Add Protein	
Grilled Shrimp	4
Grilled Chicken	6
Grilled Salmon	10

ENTREE

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

SEAFOOD

Grilled Salmon Roasted Miatake Mushrooms Celery Root Puree Sherry Maple Gastrique	34
Seared Sea Scallops Chorizo and Vegetable Hash Corn Puree	35
Jerk Grilled Swordfish Autumn Chutney Carrot Ginger Puree Asparagus	29
Seabass Clams Fregola Spiced Tomato Broth Fennel	44

THE NEW STANDARD

STEAK

Certified Angus Beef® All of our steaks are seared and lovingly basted with butter and served over demi glace

16 oz. Ribeye*	48	16 oz. Piedmontese Ribeye*	70
8 oz. Filet*	50	7 oz. A5 Wagyu Strip Loin	110
14 oz. Niman Prime Strip*	75	32 oz. Prime Tomahawk*	150
14 oz. Piedmontese Strip*	59	Butcher's Board for 2 185 14 oz. Piedmontese Strip 10 oz. Imperial Wagyu 10 oz. Lobster Tail Black Truffle Bearnaise Korean Steak Butter Veal Demi Glace	
10 oz. Imperial Wagyu Filet*	90		
14 oz. Dry Age Prime Strip*	80		

SIDES

Roasted Heirloom Carrots w/Calabrian Chili Honey	9
Creamed Spinach	8
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

ADD ON

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

Chef's Way 25

Butter Poached King 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.