

DINNER

APPETIZER

Whipped Feta Garlic Ciabatta Spring Snap Pea Salad	14
Grilled Octopus Saffron Yogurt Sauce Couscous Fingerling Potato Chips Paprika Oil	20
Applewood Smoked Thick Cut Bacon Vermont Maple Syrup	14
Hamachi Crudo Yuzu Kosho Vinaigrette Cilantro Avocado Scallion Radish	19
Crab Cake Jumbo Blue Lump Crab Cajun Lobster Cream	24
Prime Tenderloin Carpaccio* Black Truffle Aioli Arugula Capers	24

SOUP & SALAD

Carrot Duck Confit Duck Fat Crunch Curry Crispy Carrot Ribbons	10
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	11
Burratta Salad Prosciutto Tomatoes Aged Balsamic Vinegar Basil Oil	22

ENTREE

Stuffed Chicken Goat Cheese Pancetta Grits Brussels Sprouts	31
Agnolotti Ricotta Cheese Stuffed Pasta Aged Balsamic Vinegar Charred Onion Oil King Trumpet Mushroom Fresh Sorel	24
Lamb Chop Seven Spice Hummus Crispy Harissa Spiced Chickpeas Roasted Tomatoes Saffron Yogurt Sauce	51
Duck Sliced Duck Breast Confit Duck Leg Grilled Radicchio Turnip Turnip Puree Balsamic	42

SEAFOOD

Grilled Salmon Parmesan & Corn Risotto Lemon Basil Aioli	33
Tuna Za'atar Rub Lebneh Yogurt Sugar Snap Peas Pistachios	32
Miso Seabass Pineapple & Crystallized Ginger Sauce Rice Bok Choy Peanuts Cucumber	54
King Crab Miso Lime Aioli Yuzu Ponzu Sauce Cilantro Pickled Serrano Peppers Crab Fried Rice	100



STEAK

Benchmark proudly serves Certified Angus Beef®. Our steaks are broiled, basted with butter & served over demi glace.

8 oz. Filet*	60	10 oz. Prime CAB Filet*	82
12 oz. Filet*	91	14 oz. Prime Niman New York Strip*	70
16 oz. Ribeye*	53	16 oz. Prime Ribeye*	69
24 oz. Cowboy Ribeye*	82	Butcher's Board for Two 175 24 oz. Cowboy Ribeye, 8 oz. Filet, 8 oz. Lobster Tail, Black Truffle Bearnaise, Korean Steak Butter, Veal Demi Glace	
16 oz. New York Strip*	54		
20 oz. Bone-in New York Strip*	58		

SIDES

Brussel Sprouts w/ Honey Bacon Aioli	10
Creamy Elote Corn w/ Candied Jalapeno	11
Grilled Jumbo Asparagus w/ Black Truffle Bearnaise	11
Hasselback Sweet Potato w/ Bacon, Pecans & Marscarpone	12
Twice Baked Potato w/ Bacon & Cheese	12
Cheese Grits w/ Maple Syrup & Bacon	8
Parmesan & Herb Hand-Cut Fries	7
Onion Straws	8

ADD ON

Black Truffle Bearnaise Sauce	4	Maitake Mushrooms	12
Korean Steak Butter	2	Seared Scallop	8
Boursin Blue Cheese Topping	4	Jumbo Grilled Shrimp	4
Carmelized Cipollini Onions	11	8 oz. Lobster Tail	45

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.
 For parties of 8 or more guests, a 20% gratuity charge will be added to final check | Credit card payments will be subject to a 3% processing fee.