

DINNER

APPETIZER

Whipped Feta Infused Herb & Garlic Oil Ciabatta	14
Pierogies Braised Cabbage Andouille Sausage Stone Mustard Creme	20
Applewood Smoked Thick Cut Bacon Vermont Maple Syrup	14
Shrimp Cocktail Radish Salad Miso Lemon Crema Spicy Cocktail Sauce	22
Crab Cake Jumbo Lump Blue Crab Cajun Lobster Cream	24
Steak Tartare* Arugula Dijon Mustard Capers Egg Yolk Ciabatta	19

SOUP & SALAD

Classic French Onion Soup Gruyere & Emmental Cheese	12
Gumbo Confit Duck Andouille Sausage	12
Traditional Caesar Salad House Made Croutons Parmesan Cheese	9
House Salad Buttermilk Balsamic Crispy Onion Asiago Tomato Carrot	9
Wedge Salad Bleu Cheese Bacon Tomato Shallot Avocado	11
Beet Carpaccio Green Apple Pistachio Frisee Herb Goat Cheese Sugar Honeycomb	17

ENTREE

Stuffed Chicken Goat Cheese Pancetta Grits Brussels Sprouts	31
Veal Schnitzel Braised Cabbage German Potato Salad Lemon Creme	39
Lamb Chop Mashed Potatoes Brussels Sprouts Pickled Mustard Seed Demi	51
Short Ribs Mashed Potatoes Braised Cabbage Pickled Relish Broccoli	35

SEAFOOD

Blackened Salmon King Crab Spaghetti Calabrian Cream Asparagus	39
Scallops Caramelized Onion Puree Confit Garlic Broccoli Pickled Lemon Chicken Au Jus	39
Clam Pasta Middleneck Clams Garlic Herb Cream Spaghetti Waygu Breadcrumbs	35
Shrimp & Grits New Orleans BBQ Andouille Sausage Okra	29



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 Filet*	82
16 oz. Ribeye*	53	16 oz. Prime Ribeye*	69
24 oz. Cowboy Ribeye*	82	Rotating Butcher's Cut*	MKT
16 oz. New York Strip*	54	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	
20 oz. Bone-in New York Strip*	58		

SIDES

Brussels Sprouts w/ Honey Balsamic	9
Fried Cauliflower w/ Capers & Golden Raisin	9
Grilled Jumbo Asparagus w/ Black Truffle Bearnaise	11
Mashed Potatoes	10
Twice Baked Potato w/ Bacon & Cheese	12
Cheese Grits w/ Maple Syrup & Bacon	8
Parmesan & Herb Hand-Cut Fries	7

ADD ON

Black Truffle Bearnaise Sauce	4	Button Mushrooms	8
Korean Steak Butter	2	Seared Scallop	10
The Benchmark Steak Sauce	2	Au Poivre	4
Maytag Bleu Cheese Topping	10	Jumbo Grilled Shrimp	4
Caramelized Onions	8	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.