

DINNER

APPETIZER

Whipped Feta Infused Herb & Garlic Oil Ciabatta	14
Applewood Smoked Thick Cut Bacon Vermont Maple Syrup	15
Cauliflower Steak Lemon Cous Cous Yogurt Chermoula Harrissa Chili Oil	18
Crab Cake Sweetcorn and Tasso Ham Succotash Avocado Mousse	24
Beef Carpaccio* Black Truffle Aioli Arugula Shallot Fried Capers Balsamic	22

SOUP & SALAD

Classic French Onion Soup Gruyere & Emmental Cheese	12
Traditional Caesar Salad House Made Croutons Parmesan Cheese	10
House Salad Buttermilk Balsamic Crispy Onion Asiago Tomato Carrot	9
Wedge Salad Black Pepper Ranch Bacon Tomato Shallot Avocado	11
Peach & Heirloom Tomato Salad Cottage Cheese Basil Olive Oil	12

ENTREES

Black Tea Brined Chicken Goat Cheese and Chive Croquette Pancetta Haricots Verts	32
Cumin Braised Lamb Lo Mein Noodles Chili Oil Cilantro	22
Short Ribs English Peas Bonne Femme Pea Puree	36
Blackened Salmon Blue Crab Spaghetti Calabrian Butter Asparagus	36
Seared Tuna Strawberry and Rhubarb Jicama Salad Watermelon Gazpacho Cucumber Tajin Basil	36
Seabass Butter Beans Confit Tomato Bean Puree Wilted Arugula Lemon Chive Beurre Blanc	38

Butcher's Board for Two*
 24 oz. Cowboy Ribeye | 8 oz. Filet | Lobster Tail
 Black Truffle Bearnaise | Korean Steak Butter | Veal Demi Glace
175

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
16 oz. New York Strip*	54	16 oz. Creekstone Farms Prime Strip*	100
24 oz. Cowboy Ribeye*	82	Rotating Butcher's Cut	MKT

SIDES

Brussels Sprouts w/ Honey Balsamic	9
Fried Cauliflower w/ Sweet Chili & Scallions	9
Haricots Verts w/ Pancetta	10
Grilled Jumbo Asparagus w/ Black Truffle Bearnaise	11
Gouda Mac 'N Cheese w/ Rosemary & Peppered Bacon	12
Twice Baked Potato w/ Bacon & Cheese	12
Cheese Grits w/ Maple Syrup & Bacon	8
Parmesan & Herb Hand-Cut Fries	8

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.