

# DINNER

APPETIZER

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

SOUP & SALAD

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

**ADD:** Chicken 6 | Salmon 17 | Steak 21

ENTREES

<b>Black Tea Brined Chicken</b> Goat Cheese & Chive Croquette   Bacon Braised Green Beans	32
<b>Cumin Braised Lamb</b> Lo Mein Noodles   Mushrooms   Cabbage   Chili Oil   Cilantro	22
<b>Short Ribs</b> Jasmine Rice   Biryani Sauce   Slow Roasted Carrots	34
<b>Blackened Salmon</b> Blue Crab   Spaghetti   Calabrian Cream   Asparagus	39
<b>Seared Tuna</b> Everything Bagel Crust   Avocado Puree   Vermicelli Pineapple Habanero Nuoc Cham   Scallion Rangoon	31
<b>Seabass</b> Butter Beans   Confit Tomato   Bean Puree Wilted Arugula   Lemon Chive Beurre Blanc	38
<b>Pappardelle</b> Pesto   Blistered Tomatoes   Lemon   Garlic	22

**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*	84
10 oz. Manhattan Strip*	58	14 oz. Niman Ranch Prime Strip*	100
14 oz. Ribeye*	49	24 oz Cowboy Ribeye*	87

Rotating Butcher's Cut | MKT

SIDES

Brussels Sprouts w/ Honey Balsamic	9
Fried Cauliflower w/ Sweet Chili & Scallions	9
Bacon Braised Green Beans	10
Grilled Jumbo Asparagus w/ Black Truffle Bearnaise	11
Smoked Gouda & Rosemary Mac 'N Cheese w/ 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	Garlic Crust	2
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.