

DINNER

APPETIZER	Whipped Feta 14 Infused Herb & Garlic Oil Ciabatta
	Applewood Smoked Thick Cut Bacon 15 Vermont Maple Syrup
	Fried Artichokes 18 Halved Artichoke Garlic Citrus Aioli
	Crab Cake 24 Mango Puree Red Cabbage Slaw Cilantro
	Beef Carpaccio* 29 Black Truffle Aioli Arugula Shallot Fried Capers Balsamic
SOUP & SALAD	BBQ Oysters 23 1/2 dozen oysters BBQ Butter Grilled Lemon
	Classic French Onion Soup 12 Gruyere & Emmental Cheese
	Traditional Caesar Salad 10 House Made Croutons Parmesan Cheese
	House Salad 9 Balsamic Vinaigrette Crispy Onions Asiago Tomato Carrot
	Wedge Salad 11 Black Pepper Ranch Bacon Bleu Cheese Crumbles Tomato Shallot Avocado
Seasonal Salad MKT [Check with your server for this season's salad]	

ADD: Chicken 6 | Salmon 17 | Steak 21

ENTREES	Stuffed Chicken 39 Goat Cheese Pancetta Grits Brussles Sprouts
	Lamb Chops 49 Rosemary Salt Crust Carrots Grits Stone Ground Mustard Demi Glace
	Short Ribs 34 Smoked Shallot Puree Mashed Potatoes Asparagus
	Blackened Salmon 39 Blue Crab Spaghetti Calabrian Cream Asparagus
	Seared Scallops 51 Artichoke Puree Bacon Roasted Squash Pickled Onion & Pickled Jalapeno Chive Oil
	Seabass 45 Parsnip Puree Grilled Broccolini Apple Mostarda
	Pappardelle 25 Pesto Blistered Tomatoes Lemon Garlic

Butcher's Board for Two*
 24 oz. Cowboy Ribeye | 8 oz Filet | Lobster Tail
 Black Truffle Bearnaise | Korean Steak Butter | Veal Demi Glace
190

STEAK

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

8 oz. Filet* 65	10 oz. Prime Filet* 90
12 oz. New York Strip* 50	14 oz. Niman Ranch Prime Strip* 99
14 oz. Ribeye* 55	14 oz BRG Weller Wet-Aged Prime Ribeye* 125
24 oz Bone-In Cowboy Ribeye* 87	Rotating Butcher's Cut* MKT

SIDES	Brussels Sprouts w/ Honey Balsamic 9
	Garlic & Herb Mashed Potatoes 9
	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	Shiitake Mushrooms 8
	Korean Steak Butter 3	Seared Scallop 12
	The Benchmark Steak Sauce 3	Confit Garlic Crust 6
	Maytag Bleu Cheese Topping 10	Jumbo Grilled Shrimp 4
	Caramelized Onions 8	8 oz. Lobster Tail 45

Chef's Way 30
 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.