

DINNER

APPETIZER

Whipped Feta Infused Herb & Garlic Oil Ciabatta	16
Applewood Smoked Thick Cut Bacon Vermont Maple Syrup	16
Prime Rib Crostini Pickled Shallot Horseradish Cream Scallions	20
Crab Cake Avocado Lime Puree Coleslaw Cajun Remoulade	24
Beef Carpaccio* Black Truffle Aioli Arugula Shallot Fried Capers Balsamic	29
Oysters Rockefeller 1/2 dozen oysters Spinach Bechamel Cream Chorizo Garlic Herb Breadcrumbs	23

SOUP & SALAD

Classic French Onion Soup Gruyere & Emmental Cheese	12
Traditional Caesar Salad House Made Croutons Parmesan Cheese	12
House Salad Balsamic Vinaigrette Crispy Onions Asiago Tomato Carrot	11
Wedge Salad Black Pepper Ranch Bacon Bleu Cheese Crumbles Tomato Shallot Avocado	12
Seasonal Salad [Check with your server for this season's salad]	MKT

ADD: Chicken 6 | Salmon 17 | Steak 21

ENTREES

Stuffed Chicken Goat Cheese Pancetta Grits Brussles Sprouts	39
Pork Loin Roasted Sweet Potatoe Broccolini Maple Mustard Demi	35
Short Ribs Smoked Shallot Puree Mashed Potatoes Asparagus	42
Blackened Salmon Blue Crab Spaghetti Calabrian Cream Asparagus	39
Seared Scallops Corn Puree Corn Relish Chorizo Pickled Shallot	51
Miso Halibut Jasmine Rice Sweet Chili Bok Choy Pea Puree Pickled Ginger Vinaigrette	48
Eggplant Raviloi Chestnut Mushrooms Confit Garlic Arribbiata Mozzarella	29

Butcher's Board for Two*

24 oz. Cowboy Ribeye | 8 oz Filet | Lobster Tail
Black Truffle Bearnaise | Korean Steak Butter | Veal Demi Glace
195

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	24 oz. Bone-In Cowboy Ribeye*	90
14 oz. Ribeye*	60	Rotating Butcher’s Cut*	MKT
20 oz Bone-In Strip*	65		

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	Button 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	50

Chef’s Way 30

Butter Poached Blue 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.