

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 24

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 | 6 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.

6 oz. Filet*	60	8 oz. Prime Filet*	85
12 oz. New York Strip*	50	24 oz. Bone-In Cowboy Ribeye*	90
14 oz. Ribeye*	65	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.