

DINNER

APPETIZER

Whipped Feta	16
Infused Herb & Garlic Oil Ciabatta	
Applewood Smoked Thick Cut Bacon	18
Vermont Maple Syrup & Cracked Black Pepper	
Cauliflower Steak	14
Sun-dried Tomato Goat Cheese Chimichurri	
Crab Cake	30
Avocado-Lime Puree Coleslaw Cajun Remoulade Cilantro	
Beef Carpaccio*	29
Black Truffle Aioli Arugula Shallot Fried Capers Balsamic	
Seafood Platter	95
Oysters Cocktail Shrimp Lobster Blue Crab B&B Pickles	
Apple-Jalapeno Mignonette Cocktail Sauce Lemon-Raspberry Granita	

SOUP & SALAD

French Onion Soup	12
Housemade Croutons Gruyere & Emmental Cheese	
Caesar	12
Parmesan Cheese Housemade Croutons	
Chopped	12
Dried Cherries Candied Pecans Bleu Cheese Crumbles	
Fried Onions Honey Balsamic Vinaigrette	
Wedge	12
Bacon Bleu Cheese Crumbles Tomato Shallot Avocado	
Black Pepper Ranch	
Seasonal	MKT
[Check with your server for this season's salad]	

ENTREES

Chicken	39
Goat Cheese Pancetta Grits Brussels Sprouts	
Lamb Chops	58
Garlic Mashed Potatoes Asparagus Chimichurri	
Short Rib	44
Fried Rice Kimchi Aioli Cilantro	
Salmon	41
Skuna Bay Salmon Warm Farro Salad Broccolini Pomegranate	
Roasted Red Pepper Romesco	
Scallops	49
Jerk Grilled Scallops Key Lime Beurre Blanc Grits	
Halibut	49
Miso Marinade Jasmine Rice Sweet Chili Bok Choy	
Pickled Ginger Vinaigrette	
Tuna	39
Avocado Puree Watermelon Radish Garlic Chips Sudachi Soy	
Spaghetti Puttanesca	28
Spicy Arrabbiata Black Olives Capers Tomatoes Parmesan	

Butcher's Board for Two*

24 oz. Cowboy Ribeye | 6 oz. Filet | 8 oz. Lobster Tail
Black Truffle Bearnaise | Korean Steak Butter | Veal Demi Glace
205

PROTEIN ADD-ONS

Chicken	6	Shrimp	4	Steak	24
Salmon	19	8 oz. Lobster Tail	50	Scallops	10

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*	55	24 oz. Bone-In Cowboy Ribeye*	100
14 oz. Ribeye*	65	Rotating Butcher's Cut*	MKT
20 oz. Bone-In Strip*	85		

SIDES

Brussels Sprouts w/ Honey Balsamic	9
Garlic & Herb Mashed Potatoes	9
Grilled Asparagus w/ Black Truffle Bearnaise	11
Smoked Gouda Mac 'N Cheese w/ Bacon	12
Twice Baked Potato w/ Bacon & Cheese	12
Caribbean Grits w/ Sweet Corn & Peppers	8
Parmesan & Herb Hand-Cut Fries	8
Honey Garlic Green Beans w/ Garlic Chips	9
Hashbrown w/ Sunny Side Up Egg & Sun-Dried Tomato Relish	12

ACCOMPANIMENTS

Black Truffle Bearnaise	4	Button Mushrooms	8
Korean Steak Butter	3	Horseradish Cream	3
Benchmark Zip Sauce	3	Confit Garlic Crust	6
Maytag Bleu Cheese	8	Chimichurri	3
		Caramelized Onions	8

Chef's Way 35

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.