

THE NEW STANDARD
BENCHMARK
 RESTAURANT

DINNER MENU

APPETIZER

Feta Dip Cucumber Ciabatta	12
Applewood Smoked Thick Cut Bacon Vermont Maple Syrup	12
Crab Cake Blue Crab Cajun Lobster Cream	18
King Crab & Avocado Toast Sourdough Grapefruit Pickled Fresno Chili Pistachio	20
Sliced Steak* Sourdough Sirloin Korean Steak Butter Arugula	21
Prime Tenderloin Carpaccio* Black Truffle Aioli Arugula Capers	19
Smoked Salmon Dip Ciabatta	14

SOUP & SALAD

Gumbo Duck Confit Andouille	10
Benchmark Bisque Lobster Creme Fraiche	15
Traditional Caesar Salad	9
House Salad Buttermilk Balsamic Fried Onion Asiago Tomato Carrot	9
Wedge Salad Bleu Cheese Bacon Tomato Shallot Avocado	9
Thai Steak & Noodle Salad* Chili Vinaigrette Carrot Mango Cabbage Avocado	21
Grilled Salmon Salad Red Wine Vinaigrette Feta Shallot Roasted Red Pepper Cucumber	18

SIDES

Broccoli With Bearnaise	9
Grilled Jumbo Asparagus	9
Fried Cauliflower with Raisins, Lemon & Capers	9
Crispy Brussel Sprouts with Honey Balsamic	9
Mashed Potatoes	7
Cheese Grits with Bacon & Maple Syrup	7
Parmesan & Herb Hand-Cut Fries	7
Twice Baked Potato	9
Roasted Fingerling Potatoes	9
Sliced Heirloom Tomato with Balsamic & Oil	7
Creamy Coleslaw	7

ENTREE

Spaghetti Carbonara Guanciale Egg Parmesan Peas	20
Stuffed Chicken Goat Cheese Pancetta Cheese Grits Brussel Sprouts	24
Steak Frites* 10 oz. Sirloin Korean Steak Butter Black Truffle Bearnaise Parmesan & Herb Fries	29
Primavera Pasta Fava Beans Asparagus Broccoli Peas Basil Lemon Goat Cheese	18
Benchmark Burger Cheddar Cheese Onions Pickles Dijonnaise Bacon Parmesan & Herb Fries	15
Pork Marsala Pork Tenderloin Pancetta Mushrooms Mashed Potatoes Asparagus	24

SEAFOOD

Salmon* Black Truffle Bearnaise Broccoli Mashed Potatoes	26
Sea Scallops Creamed Corn Fava Beans Pancetta Chared Frisee Balsamic	36
Lobster Roll New England Style Roll Lobster Butter Coleslaw Sliced Tomato	28
Sea Bass Sweet Corn Cream Cheese Grits Brussel Sprouts	39
Blackened Shrimp Chimichurri Mashed Potatoes Grilled Asparagus	28
Swordfish Tomato Caper Basil Olives White Wine Creamy Polenta Arugula	29

STEAK *Certified Angus Beef®*

All of our steaks are seared and lovingly basted with butter & herbs and served over demi

CHOICE

6 oz. Filet*	32
10 oz. Sirloin*	24
10 oz. Hanger*	34
12 oz. NY Strip*	33

PRIME

10 oz. Filet*	69
14 oz. Niman Ranch NY Strip*	66
16 oz. Ribeye*	58
24 oz. Porterhouse*	63

BENCHMARK BUTCHER'S BOARD*

24 hour notice | serves 6 | ASK YOUR SERVER

STEP UP YOUR STEAK

Caramelized Onions	5	Chimichurri	2
Sliced Mushroom Blend	8	Maytag Bleu Cheese	4
Korean Steak Butter	2	Scallop	8
Black Truffle Bearnaise	4	Jumbo Grilled Shrimp	4

Chef's Way 19

King Crab | Korean Steak Butter | Black Truffle Bearnaise | Asparagus