

THE NEW STANDARD  
**BENCHMARK**  
 RESTAURANT

DINNER MENU

**APPETIZER**

<b>Feta Dip</b> Cucumber   Ciabatta	12
<b>Applewood Smoked Thick Cut Bacon</b> Vermont Maple Syrup	12
<b>Black Truffle Pierogies</b> Braised Cabbage   Mustard Andouille Sausage	16
<b>Mussels</b> Coconut Bone Broth   Cilantro	15
<b>Stone Crab Claws</b> Louie & Cocktail Sauce	MP
<b>Prime Tenderloin Carpaccio*</b> Black Truffle Aioli   Arugula   Capers	19
<b>Smoked Salmon Dip</b> Ciabatta	14

**SOUP & SALAD**

<b>Gumbo</b> Duck Confit   Andouille	10
<b>Classic French Onion</b> Gruyere & Emmental Cheese	10
<b>Traditional Caesar Salad</b>	9
<b>House Salad</b> Buttermilk Balsamic   Fried Onion Asiago   Tomato   Carrot	9
<b>Wedge Salad</b> Bleu Cheese   Bacon Tomato   Shallot   Avocado	9
<b>Entree It Up</b> 8 oz. Grilled Chicken	8
6 oz. Tenderloin Tip	10
8 oz. Salmon	15
3 Grilled Shrimp	12

**SIDES**

Corn Au Gratin	9
Grilled Jumbo Asparagus	9
Fried Cauliflower with Raisins, Lemon & Capers	9
Crispy Brussels 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

**ENTREE**

<b>Pork Chop</b> Double Bone Center Cut   Braised Cabbage   Mashed Potatoes	35
<b>Stuffed Chicken</b> Goat Cheese   Pancetta   Cheese Grits   Brussels Sprouts	24
<b>Steak Frites*</b> 10 oz. Sirloin   Korean Steak Butter   Black Truffle Bearnaise   Parmesan & Herb Fries	29
<b>Rack of Lamb</b> Lamb Bordelaise   Black Truffle Sauce   Grilled Asparagus   Mashed Potatoes	55
<b>Benchmark Burger</b> Cheddar Cheese   Onions   Pickles   Dijonnaise   Bacon   Parmesan & Herb Fries	15
<b>Pork Marsala</b> Pork Tenderloin   Pancetta   Mushrooms   Mashed Potatoes   Asparagus	24

**SEAFOOD**

<b>Salmon*</b> Black Truffle Bearnaise   Grilled Asparagus   Mashed Potatoes	26
<b>Diver Scallops</b> Butternut Squash puree   Squash Caponata   Maitake Mushrooms   Brown Butter	37
<b>Seafood Pasta</b> Gemelli Pasta   Mussels   Shrimp   King Crab   Calabrian Chile Butter Sauce	32
<b>Sea Bass</b> Miso Glazed Seabass   Vegetable Lo Mein   Dashi	42
<b>Blackened Shrimp</b> Chimichurri   Mashed Potatoes   Grilled Asparagus	28
<b>Swordfish Picatta</b> Capers   Parsley   Lemon   Butter   Fresh Spaghetti   Grilled Asparagus	33
<b>Crab Cakes</b> Jumbo Lump Crab   Lobster Cream   Fried Cauliflower	43

**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
16 oz. Ribeye*	45
12 oz. NY Strip*	33

**PRIME**

10 oz. Filet*	69
14 oz. Niman Ranch NY Strip*	66
24 oz. Niman Cowboy Ribeye*	90
24 oz. Porterhouse*	63

**10 OZ. BEEF WELLINGTON\* 70**

*limited availability, please allow extra time for cooking*

**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

PERRYSBURG, OHIO

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*