

THE NEW STANDARD  
**BENCHMARK**  
 RESTAURANT

DINNER MENU

**APPETIZER**

<b>Feta Dip</b> Cucumber   Ciabatta	12
<b>Old Man's Sliced Steak*</b> Strip Steak   Korean Steak Butter Sourdough   Arugula Salad	25
<b>King Crab &amp; Avocado Toast</b> Sourdough   Grapefruit Pickled Fresno Chili   Pistachio	21
<b>Mussels</b> Coconut Bone Broth   Cilantro	15
<b>Burrata Caprese</b> Heirloom Tomato   Basil   Picked Onion	15
<b>Prime Tenderloin Carpaccio*</b> Black Truffle Aioli   Arugula   Capers	19
<b>Summer Ceviche*</b> Strawberry   English Cucumber   Shrimp Seabass   Jalapeno   Tortilla Chips	15

**SOUP & SALAD**

<b>Sweet Corn Bisque</b> King Crab   Black Pepper	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>Add On</b>	
8 oz. Grilled Chicken	8
6 oz. Tenderloin Tip	10
8 oz. Salmon	15
3 Grilled Shrimp	12

**SIDES**

Beets & Avocado	9
Grilled Jumbo Asparagus	9
Corn & Tomato Salad	7
Broccoli w/ Caesar Aioli	7
Crispy Brussels Sprouts w/ Honey Balsamic	8
Cajun Roasted Yukon Gold Potatoes	8
Cheese Grits w/ Bacon & Maple Syrup	7
Parmesan & Herb Hand-Cut Fries	7
Twice Baked Potato	9

**ENTREE**

<b>Brick Chicken</b> Aleppo Pepper   Lemon   Garlic   Spaghetti   Mushroom   Asparagus	25
<b>16 oz. Veal Chop Parmesan</b> Tomato Sauce   Mozzarella Cheese   Spaghetti	52
<b>Steak Frites*</b> 10 oz. Sirloin   Korean Steak Butter   Black Truffle Bearnaise   Parmesan & Herb Fries	29
<b>Seared Duck Breast*</b> Chilled Soba Noodles   Dashi   Chili Plum Sauce   Fresh Herb Salad	26
<b>Benchmark Burger</b> Cheddar Cheese   Onions   Pickles   Dijonnaise   Bacon   Parmesan & Herb Fries	15
<b>Pork Chops*</b> Berkshire Pork Chops   Sweet & Sour Peppers   Fennel Pollen   Cheese Grits	35

**SEAFOOD**

<b>BBQ Salmon*</b> Whiskey BBQ Glazed   Asparagus   Cheese Grits	26
<b>Sea Bass*</b> Sweet Corn Cream Sauce   Brussels Sprouts	42
<b>Blackened Swordfish*</b> Avocado Butter   Broccoli   Roasted Potatoes	33
<b>Seared Tuna Bowl*</b> Sushi Rice   Pickled Raw Vegetables   Black Truffle Ponzu   Sriracha Mayo	36
<b>Lobster Roll</b> Chilled Lobster   New England Roll   Sliced Tomatoes   Balsamic	24
<b>Blackened Shrimp &amp; Grits</b> Andouille Sausage   Creole BBQ Sauce	28

**STEAK** *Certified Angus Beef®*

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

**CHOICE**

6 oz. Filet*	34
10 oz. Sirloin*	24
16 oz. Ribeye*	45
12 oz. NY Strip*	35

**PRIME**

10 oz. Filet*	69
14 oz. Niman Ranch NY Strip*	66
24 oz. Niman Cowboy Ribeye*	90
28 oz. Porterhouse*	75

**BENCHMARK BUTCHER'S BOARD\* 200**

*Built for two; Lobster Tail, Prime Filet, Prime Strip, Scallops, Shrimp & Sauces*

**ADD ON**

Caramelized Onions	5	8 oz. Maine Lobster Tail	40
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.*