

THE NEW STANDARD  
**BENCHMARK**  
 RESTAURANT

DINNER MENU

**APPETIZER**

<b>Whipped Feta</b> Garlic Ciabatta   Marinated Vegetables	13
<b>Fried Calamari</b> Pickled Cherry Peppers   Spicy Marinara Roasted Garlic Aioli	15
<b>Salmon Poke*</b> Ponzu   Avocado   Macadamia Nuts Fried Wonton Chips	14
<b>Applewood Smoked Thick Cut Bacon</b> Vermont Maple Syrup	14
<b>Bone Marrow</b> Garlic Ciabatta   Parsley Salad	15
<b>Tenderloin Carpaccio*</b> Black Truffle Aioli   Arugula   Capers	22
<b>Black Truffle Pierogies</b> Braised Cabbage   Mustard Cream Andouille Sausage	16

**SOUP & SALAD**

<b>Gumbo</b> Duck Confit   Andouille	10
<b>Classic French Onion</b> Gruyere & Emmental Cheese	12
<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

**SIDES**

Green Beans w/ Aioli	8
Grilled Jumbo Asparagus	9
Fried Cauliflower w/ Raisins, Lemon & Capers	9
Crispy Brussels Sprouts w/ Honey Balsamic	8
Butternut Squash Risotto	9
Cheese Grits w/ Bacon & Maple Syrup	7
Parmesan & Herb Hand-Cut Fries	7
Twice Baked Potato w/ Bacon & Cheese	9
Mac & Cheese w/ Bread Crumbs	10

**ENTREE**

<b>Stuffed Chicken</b> Goat Cheese   Pancetta   Cheese Grits   Brussels Sprouts	26
<b>12 oz. Veal Chop Parmesan</b> Tomato Sauce   Mozzarella Cheese   Spaghetti	39
<b>Thai Steak &amp; Noodle Salad*</b> Prime Skirt Steak   Lo Mein Noodles   Carrot   Mango   Avocado   Chili Vinaigrette	37
<b>Chicken Shnitzel</b> Breaded & Pan Seared   Arugula Salad   Lemon Parmesan Cream Sauce	22
<b>Steakhouse Burger*</b> Waygu   Gruyere   Mushroom & Bearnaise Sauce   French Fries	19
<b>Pork Tenderloin Marsala</b> Beach & King Trumpet Mushrooms   Pancetta   Grits   Brussels Sprouts	29

**SEAFOOD**

<b>Blackened Shrimp &amp; Salmon</b> Cajun Lobster Cream Sauce   Grits	34
<b>Grilled Halibut</b> Avocado Relish   Green Beans	39
<b>Swordfish Picatta</b> Lemon Caper Cream Sauce   Spaghetti   Asparagus	33
<b>Seared Tuna Bowl*</b> Sushi Rice   Pickled Raw Vegetables   Black Truffle Ponzu   Sriracha Mayo	36
<b>Scallop Risotto</b> Butternut Squash Risotto   Fried Sage   Walnuts	33
<b>Mussel Fra Diavolo</b> Spaghetti   Spicy Marinara   Cured Pork	24

**STEAK** *Certified Angus Beef®*

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

**CHOICE**

6 oz. Filet*	39
8 oz. Skirt*	34
16 oz. Ribeye*	52
12 oz. NY Strip*	45

**PRIME**

10 oz. Filet*	74
14 oz. Niman Ranch NY Strip*	69
24 oz. Niman Cowboy Ribeye*	90
Butchers Cut*	MP

**BENCHMARK BUTCHER'S BOARD\* 215**

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

**ADD ON**

Caramelized Onions	5	8 oz. Maine Lobster Tail	45
Sliced Mushroom Blend	8	Maytag Bleu Cheese	4
Korean Steak Butter	2	Scallop	8
Black Truffle Bearnaise	4	Jumbo Grilled Shrimp	4
Bone Marrow	8	Chimichurri	2

**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.*