

JOIN US FOR WEEKLY SPECIALS

WINE & DINE MONDAYS \$65 for two includes a bottle of wine, salad, two entrees

PRIME RIB WEEKENDS Available Friday, Saturday, and Sunday after 3 pm

SHARE PLATES

Trio of Dips gff v n 19 <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	Thai Chicken Sticks gff # 14 <i>spicy thai peanut sauce, grilled chicken breast</i>	Spinach Dip gff v 15 <i>spinach, jalapeño blended w/cheese & cream, house potato chips</i>
Salt & Pepper Prawns 23 <i>6 wild mexican jumbo prawns lightly fried, tarragon aioli</i>	Prawn Cocktail gff # 19 <i>4 wild white mexican prawns, cocktail sauce</i>	Jalapeño Cornbread gff v 14 <i>house-made creamed corn, jalapeños, pan roasted, served w/ jalapeño syrup & honey butter</i>
Big Bang Tempura Shrimp 16 <i>5 traditional style w/ spicy bang sauce</i>	Bennett's Butcher Board n 23 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	Fresh Oysters on the 1/2 shell gff 23 <i>house-made mignonette, cocktail sauce, lemon. half dozen</i>
Steamed Mussels # 24 <i>fresh PEI mussels, garlic butter, parmesan bread</i>	Cold Smoked Steelhead Trout Plate # 17 <i>herbs & spices, cream cheese, crostini</i>	

SOUPS & SALADS

Heirloom Tomato & Burrata Salad gff # v New! 15 <i>fresh burrata, torn basil, balsamic reduction, extra virgin olive oil sliced prosciutto or shrimp \$10</i>	Maui Beet Salad gff # v 17 <i>salad greens, ponzu sesame ginger dressing, cucumber & goat cheese shrimp \$10 – grilled salmon \$14</i>	Chopped Salad gff 24 <i>greens, grilled sirloin, bacon, egg, tomatoes, shaft blue cheese, red wine vinaigrette</i>
Mia Salad gff # n 21 <i>greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	Bennett's Green Salad gff # v 11 <i>cucumbers, tomatoes, garbanzo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette</i>	Caesar Salad gff # 12 <i>romaine, parmesan cheese & cornbread croutons grilled chicken \$6 – grilled salmon \$14</i>
Chicken Tortilla Soup gff # 16 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	Ahi Poke gff # 23 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	Asian Noodle Salad gff # n 17 <i>greens, rice noodles, mango, roasted nuts, cucumbers, mint, sweet thai dressing shrimp \$10 – grilled salmon \$14</i>
Soup of the Day mkt price		

PRIME SEAFOOD & STEAKS

Grilled Salmon gff # 37 <i>heirloom grains, spinach, citrus scallion drizzle</i>	Center Cut Filet gff 51 <i>roasted asparagus, mashed potatoes, herb butter monday wine & dine add \$5 per person</i>	Grilled Pork Chop gff # 33 <i>bone-in hoisin marinated, mashed potatoes</i>
Blackened Pacific Redfish gff # 23 <i>sautéed spinach, parmesan</i>	Short Rib gff 37 <i>house braised certified angus, mashed potatoes horseradish cream</i>	Hand Cut Prime NY Strip gff mkt price per lb <i>all natural, serves 1-2 not included in monday wine & dine</i>
Prawn Linguine 34 <i>wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc</i>	Steak Frites gff 35 <i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onion</i>	Bone In Aged Rib-Eye gff mkt price per lb <i>serves 2 or more -- certified Angus Beef not included in monday wine & dine</i>
Fresh Halibut gff # New! 39 <i>Pan roasted & served on a bed of house creamed corn, crispy prosciutto & lemon scallion drizzle</i>		House Cut Porterhouse gff mkt price per lb <i>serves 2 or more -- certified Angus Beef not included in monday wine & dine</i>

OTHER FINE FOODS

Bennett's Cheeseburger 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>	Three Mushroom Burger v # New! 19 <i>vegetarian mushroom patty: shitake, portabella, & crimini, arugula, fresh pesto aioli, green salad or fries</i>	Bennett's Bánh Mí Sandwich 18 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>
House-Made Meatloaf gff 24 <i>mashed potatoes, jus, crispy onions</i>	Grilled Mahi Tacos gff # 19 <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	Lasagna Bolognese 23 <i>(please allow 18 minutes) parmesan garlic bread</i>
BBQ Ribs & Fried Chicken 24 <i>st. louis style ribs, hand breaded boneless chicken breast, waffle fries all ribs, no chicken +6 add ribs (4 more) +\$6</i>	French Dip 23 <i>prime rib, horseradish cream, housemade jus, fresh baked roll, fries</i>	Steak & Bacon Tacos gff 19 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa & queso fresco</i>
Salt & Pepper Shrimp Tacos New! 20 <i>8 wild mexican shrimp lightly fried, house-made corn tortillas, sambal aioli, slaw, pineapple salsa & cilantro</i>	Chicken Enchiladas gff New! 19 <i>rotisserie chicken & roasted salsa, topped with chipotle-sherry cream & jack cheese, cotija dust</i>	Chile Relleno v # New! 19 <i>roasted poblano stuffed w/ artichoke hearts, mushrooms, onions, poblanos, kale & cream cheese</i>
		Brick Chicken gff # 33 <i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, za'atar croutons, jus</i>

ON THE SIDE - 11

Sautéed Spinach gff # v	Mashed Potatoes gff v	Pound of Fries gff v	Parmesan Garlic Bread v
Roasted Asparagus gff # v	Cauliflower Gratin gff v	Bacon Mac n' Cheese	Sautéed Brussels Sprouts w/ Bacon & oregano gff

HOUSE-MADE DESSERTS

Key Lime Pie 12 <i>sweet cream</i>	Banana Creme Pie New! 14 <i>fresh bananas, chocolate, sweet cream</i>	Strawberry Shortcake New! 14 <i>fresh strawberries, orange zest, homemade biscuit, sweet cream</i>
Chocolate Layer Cake gff 14 <i>sweet cream & amarena cherries</i>	Buttercake, fresh out of the oven 14 <i>sweet cream</i>	Lemon Creme Brulée gff New! 14

For your special birthday occasion, we offer a complimentary chocolate sundae.

gff=gluten free friendly v=vegetarian #=heart healthy n=nuts are present in dishes | We will be happy to bake fresh gluten free bread for you ~ please ask your server | 05-23-2023

Please inform your server of any allergies and/or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Consult with a physician for more information.

Bennett's charges \$20 for corkage and we will happily waive that fee when you buy a bottle from us. Please note, for parties of 6 or more, a gratuity of 18% will be added to the guest check.

WINE (vintage subject to change) - *Select Wine & Dine Bottle Offerings

BUBBLE

*Poema Brut Cava, Spain	12	30
*Quercioli Lambrusco, Sparkling Red, Italy New!	12	30
*Avisi Treviso Prosecco, Italy	13	32
Chandon Brut, Napa	15	52
Schramsberg Brut Rosé, Napa	19	94
Veuve Clicquot, Yellow Label, Champagne, France New!	18	90

ROSÉ

*La Vielle Ferme, France 2021	12	34
Adi Rosé, Paso Robles 2021	14	44

WHITES

*Bonavita Branco, Lisboa Portugal 2019	12	39
*Wither Hills Sauvignon Blanc, NZ 2021	17	55
Grgich Hills Sauvignon Blanc, Napa 2020	19	66
*Condes de Albarei, Albarino, Spain 2021	13	47

REDS

*Banfi Chianti Classico DOCG, Italy 2021	12	43
St Francis, Merlot, Sonoma 2019	15	55
Frog's Leap Zinfandel, Napa 2020	20	74
*Sean Minor, Nicole Marie, North Coast 2021	14	46
Meyer Syrah, Yorkville Highlands, Mendocino 2017	13	48
*Wise Villa, Zinfandel, Placer 2020	13	48
Frank Family Zinfandel, Napa 2019	25	92

CHARDONNAY

*Mer Soleil Silver Unoaked, Monterey County 2020	13	42
*Harken, Central Coast 2021	14	48
Rutherford Ranch, Napa Valley 2019	15	53
Frank Family, Carneros 2021	22	74
Rombauer, Carneros 2021	25	86

PINOT NOIR

*Falcon's Perch, Monterey 2021	13	46
MacRostie, Sonoma Coast 2021 New!	16	59
Pali Wine, Huntington, Santa Barbara 2021	15	56
Benton-Lane Estate, Willamette Valley, 2021	14	52
ROCO, Gravel Road, Willamette Valley, NV	17	63
Flowers, Sonoma Coast, 2021	25	89

CABERNET SAUVIGNON

*Line 39, Monterey/Lodi 2020	12	42
*CP, Paso Robles 2019	13	46
*Moniz Family, Cuvee Alexandra, Sonoma, NV	14	48
Insider Vinum, Paso Robles 2020	16	59
Beringer, Knights Valley, Napa 2019	19	69
Two Horns Reserve, Spring Mtn, Napa 2016	22	81
Big Pour, Napa Valley 2017	29	107
Silver Oak, Alexander Valley, 2018	31	110
Ackerman Family Vineyards, Napa 2018		129
Caymus, Napa Valley (750 ml), 2020	34	126
Caymus, Napa Valley (Liter), 2020	34	160
Kelly Fleming, Napa Valley 2017		175

HOUSE COCKTAILS

14

Afternoon Delight

ketel one cucumber & mint botanical, peach schnapps, lime juice, mint, cane syrup

Paloma

21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime

Spicy Chihuahua

el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup

Pamplemousse

ketel one rose & grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme

Orange Marmalade Martini

tahoe blue vodka, orange marmalade

Pecan Old Fashioned

house pecan infused george dickel whiskey, cinnamon & clove cane syrup, chocolate bitters

Pick Me Up **New!**

bulleit bourbon, cold brew coffee, baileys, chocolate & orange bitters

Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer

Bennetts Champagne Lemonade

house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil

Espresso Martini

tahoe blue vodka, kahlua, house espresso, baileys irish cream

Light The Beam Sour **New!**

tanqueray sevilla, cane syrup, orange bitters, lambrusco & egg white

13

Raspberry Martini

house-infused raspberry vodka, fresh lemon juice, single cube, soda water

Lemon Drop

house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim

Pimm's Cup **New!**

bennett's gin, lemonade, cane syrup, prosecco

Bennett's Dickel Lemonade

bourbon, house lemonade

Lavender 75 **New!**

tanqueray special, st. germain, lavender syrup, lemon, prosecco

Raspberry Mojito

house-infused raspberry rum, lime juice, mint, soda water

Strawberry Basil Smash **New!**

ketel one, fresh basil, strawberry, cane syrup & lime

BEER

8

BOTTLE & CAN

- Lagunitas IPNA
- Bud Light
- Coors Light
- Corona Premier
- Guinness
- Michelob Ultra
- Daura Damm gff
- Track 7 Panic IPA
- Big Sexy Rotating - *Please Ask*
- North Coast Prantster
- The Bruery Mischief

MOCKTAILS

7

Ginger & Juice

fresh orange juice, mint, cane syrup, ginger beer

Cherry's Glee

italian cherries, fresh juices, lemonade, sparkling water

Spice Dream

jalapeño, pineapple juice, cilantro, fresh lime juice

Lavender Lemonade **New!**

house-made lemonade, lavender syrup

BUBBLES & BRUNCH

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

WEEKENDS 9a-2p | \$44 FOR TWO

\$\$\$ INFLATION BUSTING \$\$\$

HAPPY HOUR

ENJOY VALUE PRICED SIPS & TASTES

DAILY 2-6PM | \$6 • \$9 • \$12