

**BENJAMIN**  
A CUT ABOVE  THE REST  
**STEAK HOUSE**

**APPETIZER**

Choice of one:

**Wedge Salad**

diced Canadian bacon, red onions, tomatoes, bleu cheese dressing

**Organic Seasonal Greens**

cherry tomatoes, house vinaigrette

**Lobster Bisque**

brandy, cream

**ENTRÉE**

Choice of one:

**NY Sirloin**

USDA prime, dry-aged

**Scottish Salmon**

extra virgin olive oil, soy sauce, lemon

**Chicken Parmesan**

marinara sauce, mozzarella cheese

**Penne alla Vodka**

**Petite Filet Mignon** (\$14.95 Supplement)

USDA prime

**Bone-in Ribeye** (\$34.95 Supplement)

USDA prime, dry-aged

**SIDES**

Choice of one:

Creamless Creamed Spinach

Mashed Potatoes

**Add: \$7.95 Each**

Benjamin Home Fries | Steak Fries  
Onion Rings | Broccoli | Mushrooms

**DESSERT**

Choice of one:

Cheesecake | Chocolate Cake | Ice Cream | Sorbet

**\$44.95 per person**

**not inclusive of alcohol, tax, or 20% customary gratuity**

**\*\* No Substitutions\*\***

**RESTAURANT WEEK WINE SPECIALS**

Chardonnay, Bravium, Russian River Valley, Sonoma, CA 2023 - \$59

Pinot Noir, Lyric, "by Etude", Santa Barbara, CA 2023 - \$55

Malbec, San Humberto "Nina", Gran Malbec, Mendoza, ARG 2021- \$55

Cabernet Sauvignon, Truth be Told, Columbia Valley, WA 2020 - \$55

Bordeaux, Chateau Coutelin-Merville, St.Estephe, France 2016- \$79

Burgundy, Domaine Geantet Pansiot, Cotes De Nuits, FR 2019 - \$85

Cabernet Sauvignon, Robert Craig "LaFleur", Napa, CA 2021 - \$89