

Dinner Menu

Starters

Soupe a l'oignon 9

Traditional European Style
Gruyere Crostini

Beets & Burrata 16

Roasted Beets, Arugula, Local Microgreens Burrata Mozzarella Cheese
White Balsamic Honey

Wilted Spinach Salad 14

Bacon, Tomato, Carrot, Candied Pecans, Shaft Blue Cheese
Smokey Dijon Vinaigrette

Local Kale Caesar 12

Community Park Kale, Shaved Parmesan, White Anchovy Filet, Parmesan Crisp
Add Blackened Chicken or Prawns 12

Seared Foie Gras 27

Grilled Apple, Caramelized Shallots, Spiced Pecans, Griddled Crostini
Don't forget the Sauternes!

Artisan Cheese Plate 18

Fruit Compote, Candied Nuts, Baguette
Gluten Free Crackers upon request

Entrées

Market Fish *Market*

Our fish & its accompaniments change with the tides

Chicken Cordon Blue Pasta 32

SRF Kurobuta Ham, Broccolini, Paperdele
Gruyere Bechemel

Taleggio Stuffed Portobello 28

Wild Mushroom Risotto, Braised Kale
Truffle Oil

Braised Short Rib 36

Local Quinoa, Seasonal Ratatouille
Sauce Bordelaise

Southern Snake River Pork Chop 38

Yam Puree, Bacon Braised Greens
Molasses Jus

Filet Oscar 42

Truffle Mashed Potatoes, Grilled Asparagus
Crab Béarnaise

BENBOW
HISTORIC INN

If you have food allergies or dietary restrictions, please alert your server.

An 18 % gratuity may be added to parties of 8 or more and we can only issue one check for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.

Executive Chef . . . George Tannehill