

Dinner Menu

Starters

Soup D'Jour

Today's Tasty Temptation

9

Fresh Spinach Salad

Candied Nuts, Dried Fruit, Maytag Blue Cheese
Cranberry Vinaigrette

14

Kale Caesar

Crisp Romaine & Local Kale
White Anchovy Filet, Parmesan Crisp

12

Seared Artisanal Foie Gras

A Unique Experience Seared To Perfection
Seasonal Accompaniments & Griddled Benbow Bread
Don't forget the Sauternes!

32

Entrées

Fresh Market Fish

Current Catch from our Northern California Coastline
With Highlights from our Benbow Garden
price changes with the tides

Blackened Cranberry Chicken

Grilled Free Range Chicken, Broccolini, Scallion Mashed Potatoes
Creamy Cranberry Coulis

38

Mediterranean Pappardelle

Artichoke Hearts, Sundried Tomatoes, Olives, Spinach
Roasted Red Pepper Broth & Benbow House Cheese

36

House Cured Pork Loin

Yams, Braised Greens, Apple Coulis, Molasses Drizzle

44

Maytag Blue Filet

Pommes Anna, Wilted Spinach, Roasted Tomato
Sherry Demi, Maytag Blue Cheese

48



Please let us know if you have any food allergies or dietary restrictions...

Ask to see our VEGAN MENU if that's more your style...

Executive Chef George Tannehill & Krewe