

# DINNER MENU

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## ■ A P P E T I Z E R S

### **Shrimp Cocktail** **\$10.5**

Six jumbo shrimp served with three slices of baguette bread brushed with pesto.

### **Pork Spring Rolls** **\$7**

Two crispy pork and vegetable spring rolls served with a sweet chili sauce.

### **Crab Cakes** **\$12**

Two crab cakes seared and served with house remoulade and sweet pepper relish.

### **Sweet and Spicy Shrimp** **\$10.5**

Six crispy fried shrimp served over leaf lettuce with our signature sweet and spicy sauce.

### **Tuna Tataki\*** **\$12**

Seasoned and quick seared tuna accompanied with cucumber salad, pickled ginger and wasabi.

### **Seared Scallops** **\$12**

Two scallops seared and topped with Benton's bacon crumble and balsamic reduction drizzle.

### **Warm Crab Dip** **\$10.5**

Baked and served with toasted flatbread and crackers.

### **Shrimp Rockefeller** **\$10**

Four shrimp topped with spinach, parmesan cheese, bacon crumble then baked to order.

### **Marinated Filet Bites** **\$9**

3 oz. of wok seared filet bites, served with jasmine rice.

## ■ F L A T B R E A D P I Z Z A

### **Spicy Italian** **\$8**

House marinara, mozzarella cheese, pepperoni, and banana pepper.

### **Hawaiian** **\$8**

House marinara, mozzarella cheese, ham, and pineapple.

### **Buffalo Chicken** **\$8**

Ranch sauce base, buffalo-style grilled chicken, mozzarella cheese, and chopped celery.

### **Vegetarian** **\$7**

Marinara sauce, mozzarella cheese, banana peppers, olives, onion, diced tomato, and feta cheese.

## ■ S O U P S

### **Loaded Baked Potato Soup** **\$6**

Traditional potato soup with bacon, chives and cheddar cheese.

### **Chicken Tortilla Soup** **\$6**

Southwest chicken soup with black beans, kidney beans, onion, and tomato. Served with tortilla strips and sour cream.

## ■ S A L A D S

### **Spinach Salad** **\$9**

Topped with caramelized onion, bacon, cured tomatoes, feta cheese, and crispy cornbread croutons.

### **Romaine Wedge** **\$9**

Flash-grilled wedge topped with candied pecans, parmesan, grilled apples and house vinaigrette.

### **Classic Caesar Salad** Whole **\$8** | Half **\$5**

Fresh romaine lettuce tossed with thick creamy dressing, croutons, and parmesan cheese.

### **House Salad** Whole **\$8** | Half **\$5**

Fresh romaine lettuce, bacon, cheddar, heirloom tomatoes, cucumbers, and croutons.

### **Add ons**

- Chicken **\$5**
- Shrimp **\$8**
- Tuna **\$9**
- Salmon **\$8**

### **Choice of Dressings**

Ranch • Bleu Cheese • Thousand Island  
Honey Mustard • Caesar • Balsamic Vinaigrette  
Raspberry Vinaigrette (Fat Free)



# DINNER MENU

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## ■ FROM THE GRILL

Substitute a side for a House or Caesar Salad for \$2.

### **Ribeye\*** **\$28**

10 oz. grass-fed choice cut ribeye grilled to perfection, topped with herb compound butter, and served with a baked potato and choice of one side.

### **Bacon Wrapped Filet\*** **\$22**

7 oz. filet wrapped with Benton's bacon, topped with a coffee-infused demi-glace and served with herbed whipped potatoes and choice of side.

### **Marinated Sirloin\*** **\$17**

8 oz. sirloin in a sweet soy marinade and served with rice and wok seared green beans.

### **Pork Chops** **\$14**

Two 4 oz. pork chops topped with cinnamon-bourbon apples. Served with whipped potatoes and grilled asparagus.

### **Smothered Chicken** **\$17**

8 oz. chicken breast grilled then topped with mushrooms, onions, tomatoes and cheddar cheese. Served with rice and asparagus.

### **Chicken Marsala** **\$16**

8 oz. breaded chicken breast, pan seared, and topped with mushroom marsala. Served with whipped potatoes and choice of one side.

### **Bay Burger\*** **\$10**

- Add Benton's Bacon \$1.50
- Additional toppings \$.50 each (cheese, sautéed mushrooms, caramelized onions, spicy jalapeños)

8 oz. of Angus beef on a toasted bun with lettuce, tomato, pickles, and red onion. Served with your choice of side.

### **Steak Add-ons:**

- Shrimp (5) **\$8**
- Scallops (3) **\$10**
- Sautéed Onions **\$1**
- Sautéed Mushrooms **\$1**

### **Sides Selections – Additional Sides \$4**

- Whipped Potatoes
- Baked Potato – Loaded add \$1.50
- Herbed Brown Rice
- Wok Seared Green Beans
- Grilled Asparagus
- Roasted Vegetables
- Cole Slaw
- French Fries

## ■ SEAFOOD

### **Grouper Picatta** **\$18**

7 oz. grouper filet in egg batter, pan seared, and served with herbed brown rice and green beans.

### **Salmon\*** **\$18**

8 oz. grilled Atlantic salmon filet served with baked potato and sautéed spinach.

### **Seafood Risotto** **\$21**

4 jumbo shrimp and 2 oz. lump crabmeat served with made-to-order risotto tossed with mushrooms, green peas, carrots and herbs.

### **Grilled Tuna\*** **\$21**

6 oz. spice-rubbed tuna steak grilled and served with black beans and rice, roasted vegetables and topped with a chipotle cream.

## ■ SIGNATURE PASTAS

### **Meatball Marinara** **\$14**

Three homemade meatballs tossed with our own marinara and spaghetti.

### **Pasta Diablo** **\$18**

Six shrimp seared and tossed with our spicy marinara and penne pasta.

### **Creamy Chicken and Spinach** **\$16**

8 oz. of grilled chicken tossed with garlic, spinach, tomatoes and basil in a white wine cream sauce and penne pasta.

