



Bennett's Dinner Menu

Appetizers

Field Green Salad <i>Organic greens, fresh tomato, balsamic vinaigrette, & aromatic herbs</i>	\$7
Classic Caesar Salad <i>Crisp Romaine lettuce, classic caesar dressing, croutons & shaved Grana Padano</i>	\$8
Bennett's Original Steak House Salad <i>Iceberg lettuce wedge, vine ripe tomatoes, grilled Vidalia onion, bacon, & maytag blue cheese dressing</i>	\$11
Roasted Yellow & Red Pepper <i>Frisee, prosciutto di parma, fresh mozzarella, & light pesto sauce</i>	\$12
Salt & Pepper Calamari <i>Flash fried calamari & spicy tomato sauce</i>	\$10
Prince Edward Island Mussels <i>Served in a garlic tomato broth with rustic bruschetta</i>	\$11
Eggplant Involtino <i>Roasted eggplant rolled and stuffed with prosciutto di parma, asparagus & fresh mozzarella served with a pink vodka sauce</i>	\$11
Jumbo Shrimp Cocktail <i>Crisp jumbo shrimp served with house made spicy cocktail sauce</i>	\$14

Pastas

Lasagna Bolognese <i>Homemade lasagna served with meat ragu</i>	\$16
Rigatoni alla Salvatore <i>Sweet and hot sausage, broccoli rabe, oven roasted tomatoes, garlic & oil</i>	\$17
Bucatini Amatriciana <i>Tomatoes, pancetta, rosemary, & Vidalia onions</i>	\$16
Linguini Vongole <i>Imported Linguini served with manila clams, chili peppers, white wine, garlic, & parsley</i>	\$18
Ravioli Four Cheese <i>House made ravioli stuffed with four cheeses, spicy tomato sauce</i>	\$19
Risotto of the Day	M/P

Entrees

Traditional Chicken Parmigiana <i>Breaded chicken breast, fresh mozzarella, and tomato sauce served with pasta</i>	\$17
Balsamic Chicken <i>Free-range roasted chicken, balsamic, garlic, fresh herbs</i>	\$16
Double Cut Pork Chop <i>Apple calvados sauce, escarole, smashed potato</i>	\$19
Veal Scallopini <i>Eggplant, mozzarella, haricot verts, prosciutto smashed potato</i>	\$24
Bennett's Spicy Roasted Chicken <i>Roasted chicken with rosemary, garlic, white wine & sweet peppers served with sriracha hot chili sauce</i>	\$18
Filet of Sole Picatta <i>Capers & lemon white wine sauce, purple smashed potatoes, & asparagus</i>	\$24
Broiled Atlantic Salmon <i>Fresh broiled salmon, whole grain mustard crust sautéed escarole, roasted fingerling potatoes</i>	\$22

Specialty of the House

All steaks served with a starch & a seasonal vegetable

Black Angus New York Sirloin	\$29
Center Cut Filet Mignon	\$27
Cowboy Steak on the bone	\$36
Prime Rib of Beef	\$27
Surf and Turf	Additional ~ \$21
8 oz. Lobster Tail ~ add to any steak	

Sides

Bennett's Famous Onion Loaf	\$6
Roasted Mushrooms	\$6
Steamed Broccoli	\$6
Fresh Asparagus	\$6

