

Benton's

steak & chop house



Introduction

Shrimp Cocktail 14

Succulent shrimp skewers, martini vodka chiller,
Cocktail sauce, fresh lemon wedge.

Asparagus Trio 14

Asparagus salad, strawberry, chervil, champagne vinaigrette
white asparagus cream soup with black Oregon truffle,
asparagus timbale, parmesan foam.

*Chilled, Tender Wagyu Beef Roast 14

Wagyu beef, from Dan Morgan Ranch, Omaha, Nebraska,
deconstructed cumberland sauce, braised chipolini onion,
mâche lettuce in orange-mustard vinaigrette.

Flash Seared Crab Cake 14

Moist, herb infused lump crab meat, pickled cucumber spaghetti,
broiled pineapple, togarashi-coconut sphere.

Asian Sampler 14

Crab rangoon, with sweet and sour sauce,
coconut shrimp and crispy duck with ginger-soy sauce.

*Smoked, Marinated Ahi Tuna 14

Red beet-vodka marinated ahi tuna strips, green tea smoked while served,
sushi rice & beet chip tian, cucumber-wasabi caviar.

Braised, Wagyu Oxtail Stuffed Raviolis 14

Hand made ravioli stuffed with tender braised Wagyu beef from Dan Morgan Ranch,
Omaha, Nebraska, seared scallop, truffled celery root puree, braising Jus.

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For your convenience, an 18% gratuity will be added to parties of six or more.

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Soup & Salad

Lobster Bisque

Fresh lobster meat, heavy cream, cognac, shallots, garlic, butter and chive
Flambéed Table-side. 10

Seasonal Soup of the Day

Ask your server for today's selection.
Cup 5 or Bowl 8

Caesar Salad

The classic made with fresh romaine lettuce, parmesan cheese, anchovies,
Dijon, egg yolk, olive oil, garlic, Worchester sauce and croutons
Prepared Table- side for two. 16

Classic Chop House

Wedge of chilled iceberg lettuce, crispy crumbled bacon, diced sweet red onion,
diced tomato, creamy blue cheese dressing. 8

Boston Salad

Boston lettuce, roasted red peppers, herb vinaigrette dressing. 8
Add Lump Crab Meat \$5

Spinach & Arugula

Fresh spinach, fresh arugula, grated parmesan,
marinated broiled artichokes, preserved lemon
& extra virgin olive oil dressing. 8

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Grill

All steaks are dry & wet aged a minimum of twenty eight days, grilled to perfection and served with Maitre D' Butter. We only use "Sterling Silver" Beef.

*14oz Kansas City Strip 34

More flavor, but less tender than the tenderloin.

*8oz Center Cut Filet 33

The tenderloin is the most tender of all cuts.

*16oz Chateaubriand 64

(For two, carved table-side)

The tenderloin is the most tender of all cuts.

*24oz Porterhouse Steak 36

The porterhouse is a T-bone steak with a larger portion tenderloin.

*Slow Roasted Prime Rib 12oz 34 16oz 38

The Prime Rib is well marbled, juicy and very flavorful.

*6oz Domestic Wagyu Ribeye Steak

from Dan Morgan Ranch, Omaha, Nebraska 35

The Ribeye is very well marbled, sweet, juicy and flavorful

Minimum of twelve month grain-fed.

larger cut \$7 per ounce.

*12oz Belton, Missouri Grass-Fed Bison Striploin 32

Bison is leaner and "tastes like beef used to taste".

*Herb Crusted Colorado Lamb Chops 39

Seasoned and grilled to perfection.

*Wild Canadian Sockeye Salmon 29

Lean, wild salmon, grilled to perfection Chef's special from Canada, only available here at Benton's.

Whole Maine Lobster 29/lb

Split and grilled to perfection, served with drawn butter and lemon.

Sauces

Chateaubriand

Veal broth, white wine, mushrooms, shallot, thyme, tarragon and herb butter.

Béarnaise

A smooth, rich, creamy sauce made of butter, egg yolks, fresh lemon juice and fresh tarragon.

Morel Mushroom Cream Sauce

Rich sauce made from fresh morels, cream and cognac.

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Chef's Choice

Sûprême of Corn-fed Chicken & Tagliatelle Pasta
Tender grilled chicken, cream sauce from fresh Oregon morel mushroom
House-made tagliatelle pasta, puff pastry pillow 26

*Tender, Marinated Kansas City Bison Strip-loin
& Braised Bison Short Rib
Belton, Missouri farm raised bison served with savoy cabbage confit,
Bourbon mashed yam, lingonberry jus. 32

Al Cheppo Pasta with Spring Lamb
Slow cooked domestic spring lamb, mosaic of vegetable, parmesan cheese. 26

*Hot Smoked Alaskan Sable Fish
Wood smoked, firm, flakey white fish served atop scallion infused Kennebec
potato puree crispy boar bacon, horseradish foam. 28

1 Pound King Crab Legs 29
6oz cold Water Lobster Tail 26
Served with clarified butter and fresh lemon.
to any of our steaks.

Side Dishes

Sautéed Wild Forest Mushroom Medley 7
Medley of sautéed mushrooms with garlic, herbs and onions

Butter Poached Asparagus 7

Seasonal Vegetable Selection 7
Ask your Server for today's selection.

Baked Idaho Russet Potato 7
Served with crumbled bacon, sour cream, chives. Add cheddar cheese. 1.50

Herb Crusted Yam and Potato Pave with Onion Soubise 7
Thinly sliced russet potato and yams with layers of creamed onion and an herb crust.

Kennebec Mashed Potatoes 7
Mashed with butter and herbs. Add blue cheese 1.50

Executive Chef Martin Heuser

Restaurant Manager Brent Grider

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