

SHARE PLATES

Trio of Dips gff v n.....	19
<i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	
Spinach Dip gff v.....	15
<i>spinach, jalapeño blended w/cheese & cream, house potato chips</i>	
Salt & Pepper Prawns	23
<i>6 wild mexican jumbo prawns lightly fried, tarragon aioli</i>	

Big Bang Tempura Shrimp	16
<i>5 traditional style w/ spicy bang sauce</i>	
Steamed Mussels #.....	24
<i>fresh PEI mussels, garlic butter, parmesan bread</i>	
Thai Chicken Sticks gff # n.....	14
<i>spicy thai peanut sauce, grilled chicken breast</i>	
Prawn Cocktail gff #.....	19
<i>4 wild white mexican prawns, cocktail sauce</i>	

Bennett's Butcher Board n.....	23
<i>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	
Cold Smoked Steelhead Trout Pate #.....	17
<i>herbs & spices, cream cheese, crostini</i>	
Jalapeño Cornbread gff v.....	14
<i>house-made creamed corn, jalapeños, pan roasted, served w/ jalapeño syrup & honey butter</i>	

SOUPS & SALADS

Asian Noodle Salad gff # n.....	17
<i>greens, rice noodles, mango, roasted nuts, cucumbers, mint, sweet thai dressing shrimp \$8 - grilled salmon \$14</i>	
Ahi Poke gff #.....	23
<i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	
Spinach Salad gff #.....	14
<i>warm bacon vinaigrette, goat cheese shrimp \$8 - grilled chicken \$6 - steak \$10</i>	
Chopped Salad gff.....	24
<i>greens, grilled sirloin, bacon, egg, tomatoes, shaft blue cheese, red wine vinaigrette</i>	

Mia Salad gff # n.....	21
<i>greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	
Maui Beet Salad gff # v.....	16
<i>salad greens, ponzu sesame ginger dressing, cucumber & goat cheese shrimp \$8 - grilled salmon \$14</i>	
Caesar Salad gff #.....	12
<i>romaine, parmesan cheese & cornbread croutons grilled chicken \$6 - grilled salmon \$14</i>	

Bennett's Green Salad gff # v.....	11
<i>cucumbers, tomatoes, garbanzo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette</i>	
Butter Lettuce Salad gff # v n.....	15
<i>shaft blue cheese, candied walnuts, apples, maple vinaigrette shrimp \$8</i>	
Chicken Tortilla Soup gff #.....	16
<i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	
Soup of the Day	mkt price

PRIME SEAFOOD & STEAKS

Grilled Salmon gff #.....	35
<i>heirloom grains, spinach, citrus scallion drizzle</i>	
Blackened Pacific Redfish gff #.....	23
<i>sautéed spinach, parmesan</i>	
Prawn Linguine	34
<i>wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc</i>	
Fresh Halibut gff #.....	39
<i>pan roasted, mango salsa & roasted asparagus</i>	

Center Cut Filet gff.....	47
<i>roasted asparagus, mashed potatoes, herb butter</i>	
Short Rib gff.....	35
<i>house braised certified angus, mashed potatoes, horseradish cream</i>	
Steak Frites gff.....	33
<i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onion</i>	
Grilled Pork Chop gff #.....	33
<i>bone-in hoisin marinated, mashed potatoes</i>	

Hand Cut Prime NY Strip gff.....	mkt price per lb
<i>all natural, serves 1-2 not included in monday wine & dine</i>	
Bone In Aged Rib-Eye gff.....	mkt price per lb
<i>serves 2 or more -- certified Angus Beef not included in monday wine & dine</i>	
House Cut Porterhouse gff.....	mkt price per lb
<i>serves 2 or more -- certified Angus Beef not included in monday wine & dine</i>	

OTHER FINE FOODS

Bennett's Cheeseburger	19
<i>all chuck, handcrafted, black pepper aioli, acme bun, fries beyond burger (V) - available</i>	
Chicken Panini	16
<i>apple, brie, caramelized onion, sourdough, fries</i>	
House-Made Meatloaf gff.....	23
<i>mashed potatoes, jus, crispy onions</i>	
BBQ Ribs & Fried Chicken	24
<i>st. louis style ribs, hand breaded boneless chicken breast, waffle fries all ribs, no chicken +6 add ribs (4 more) +\$6</i>	
Steak & Bacon Tacos gff.....	18
<i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa & queso fresco</i>	

Grilled Chimichurri Chicken gff #.....	21
<i>all-natural chicken breast, heirloom grains, sautéed spinach</i>	
Lasagna Bolognese	23
<i>(please allow 18 minutes) parmesan garlic bread</i>	
Grilled Mahi Tacos gff #.....	19
<i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	
Spicy Fried Chicken, Bacon & Pimento Cheese Sandwich	18
<i>acme bun, spicy slaw, chipotle aioli, fries</i>	
Chile Relleno v #.....	19
<i>roasted poblano stuffed w/ artichoke hearts, mushrooms, onions, poblanos, kale & cream cheese</i>	

Chicken Enchiladas gff.....	19
<i>rotisserie chicken & roasted salsa, covered w/ salsa verde & jack cheese, cotija dust</i>	
Bennett's Bánh Mí Sandwich	18
<i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	
French Dip	22
<i>prime rib, horseradish cream, jus, fresh baked roll, fries</i>	
Carnitas Tacos gff.....	17
<i>corn tortillas, chipotle aioli, green salsa simmered carnitas, escabeche, avocado, corn salsa & cilantro</i>	
Three Mushroom Burger v #.....	19
<i>vegetarian mushroom patty: shitake, portabella, & crimini, arugula, fresh pesto aioli, green salad or fries</i>	

ON THE SIDE - 11

Sautéed Spinach gff # v
Roasted Asparagus gff # v

Mashed Potatoes gff v
Cauliflower Gratin gff v

Pound of Fries gff v
Bacon Mac n' Cheese

Parmesan Garlic Bread v
Brussels Sprouts w/ Bacon & parmesan gff

HOUSE-MADE DESSERTS

Key Lime Pie	12
<i>sweet cream</i>	
Chocolate Layer Cake gff.....	14
<i>sweet cream & amarena cherries</i>	

Chocolate Pot de Crème gff n.....	9
<i>sweet cream</i>	
Apple Berry Crisp	12
<i>sweet cream</i>	

Carrot Cake gff n.....	10
<i>cream cheese frosting, toasted pecans</i>	
Buttercake, fresh out of the oven	13
<i>sweet cream</i>	

BENNETT'S

kitchen · bar · market

WINTER 2023

ROSEVILLE

WINE (vintage subject to change) - *Select Wine & Dine Bottle Offerings

BUBBLE

*Poema Brut Cava, <i>Spain</i>	11	30
*Avisi Treviso Prosecco, <i>Italy</i>	12	32
Chandon Brut, <i>Napa</i>	15	52
Schramsberg Brut Rosé, <i>Napa</i>	19	94
Canard-Duchene Brut, <i>Champagne, France</i>	18	90

ROSÉ

*La Vielle Ferme, <i>France 2020</i>	12	34
Adi Rosé, <i>Paso Robles 2019</i>	14	44

WHITES

*Bonavita Branco, <i>Lisboa Portugal 2021</i>	12	39
*Wither Hills Sauvignon Blanc, <i>NZ 2021</i>	15	48
Grgich Hills Sauvignon Blanc, <i>Napa 2019</i>	19	66
*Condes de Albarei, <i>Albarino, Spain 2021</i>	13	46
*BIO Viognier & Gewurztraminer, <i>Thracian Valley, Bulgaria</i>	14	46

REDS

*Banfi Chianti Classico DOCG, <i>Italy 2019</i>	12	43
St Francis, Merlot, <i>Sonoma 2018</i>	15	55
Frog's Leap Zinfandel, <i>Napa 2020</i>	20	74
*Sean Minor, Nicole Marie, <i>North Coast 2021</i>	14	46
Meyer Syrah, <i>Yorkville Highlands, Mendocino 2016</i>	13	48
*Wise Villa, Zinfandel, <i>Placer 2019</i>	13	48
Frank Family Zinfandel, <i>Napa 2018</i>	25	92

CHARDONNAY

*Mer Soleil Silver Unoaked, <i>Monterey County 2019</i>	13	42
*Harken, <i>Central Coast 2020</i>	14	48
Rutherford Ranch, <i>Napa Valley 2018</i>	15	53
Frank Family, <i>Carneros 2019</i>	22	74
Rombauer, <i>Carneros 2020</i>	24	86

PINOT NOIR

*Falcon's Perch, <i>Monterey 2020</i>	13	46
MacRostie, <i>Sonoma Coast 2021</i>	16	59
Pali Wine, <i>Huntington, Santa Barbara 2018</i>	15	56
Benton-Lane Estate, <i>Willamette Valley, 2019</i>	14	52
ROCO, <i>Gravel Road, Willamette Valley, NV</i>	17	63
Flowers, <i>Sonoma Coast, 2019</i>	25	89

CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2018</i>	12	42
*CP, <i>Paso Robles 2017</i>	13	46
*Moniz Family, <i>Cuvee Olivia, Sonoma 2019</i>	14	48
Insider Vinum, <i>Paso Robles 2018</i>	16	59
Beringer, <i>Knights Valley, Napa 2018</i>	18	66
Two Horns Reserve, <i>Spring Mtn, Napa 2014</i>	22	81
Big Pour, <i>Napa Valley 2017</i>	29	107
Silver Oak, <i>Alexander Valley, 2018</i>	31	110
Ackerman Family Vineyards, <i>Napa 2018</i>	35	129
Caymus, <i>Napa Valley (750 ml), 2019</i>	34	126
Caymus, <i>Napa Valley (Liter), 2019</i>	34	160
Kelly Fleming, <i>Napa Valley 2017</i>		175

HOUSE COCKTAILS

14

Passion Fruit Margarita
don julio blanco tequila, passionfruit, house sweet & sour, on draft – Pitcher \$51

Afternoon Delight
ketel one cucumber & mint botanical, peach schnapps, lime juice, mint, cane syrup

Paloma
21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime

Spicy Chihuahua
el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup

Orange Marmalade Martini
tahoe blue vodka, orange marmalade

Pamplemousse
ketel one rose & grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme

Pecan Old Fashioned
house pecan infused george dickel whiskey, cinnamon & clove cane syrup, chocolate bitters

Cranberry Spiced Martini
ketel one vodka, fresh cranberry purée, lemon juice, spiced cane syrup, chandon brut

Bennett's Mule
ketel one vodka, fresh lime juice, ginger beer, on draft – Pitcher \$51

Bennetts Champagne Lemonade
house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil

Espresso Martini
tahoe blue vodka, kahlua, house espresso, baileys irish cream

An Apple A Day
crown royal, gala apple, fresh lime juice, luxardo cherry juice

13

Raspberry Martini
house-infused raspberry vodka, fresh lemon juice, single cube, soda water

Cuban Style Red Sangria
moniz family red wine, brandy, fresh juices and dark cane sugar, sparkling water – Pitcher \$36

Lemon Drop
house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim

Bennett's Dickel Lemonade
bourbon, house lemonade, on draft – Pitcher \$41

Newgroni
tanqueray 10, aperol & sweet vermouth

Rum Runner Freeze
mahina hawaiian dark rum, pineapple, passionfruit, orange juice, – Pitcher \$36

Raspberry Mojito
house-infused raspberry rum, lime juice, mint, soda water

Frose
california rose, bennett's vodka, – Pitcher \$42

Spagliato
21 seeds valencia orange tequila, campari, sweet vermouth, avissi prosecco

BEER

8

DRAFT

Sexi Mexi
Rotating Handle
Great White Belgium Ale
Knee Deep IPA
Trumer Pils
Bennett's Brew

6

BOTTLE

Lagunitas IPNA
Bud Light
Coors Light
Corona Premier
Guinness
Michelob Ultra
Daura Damm gff

6

MOCKTAILS

7

Ginger & Juice
fresh orange juice, mint, cane syrup, ginger beer

Cherry's Glee
italian cherries, fresh juices, lemonade, sparkling water

Spice Dream
jalapeño, pineapple juice, cilantro, fresh lime juice

BUBBLES & BRUNCH

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

WEEKENDS 9a-2p | \$44 FOR TWO

\$\$\$ INFLATION BUSTING \$\$\$

HAPPY HOUR

ENJOY VALUE PRICED SIPS & TASTES

DAILY 2-6PM | \$6 • \$9 • \$12

gff=gluten free friendly v=vegetarian #=heart healthy n=nuts are present in dishes | We will be happy to bake fresh gluten free bread for you ~ please ask your server | B.12-26-2022

Please inform your server of any allergies and/or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Consult with a physician for more information.