

## ***Sample Dinner / Lunch Menus***

### ***Sample Lunch Menu***

Menu Subject to change

#### ***Appetizers***

##### **PRAWN COCKTAIL**

Jumbo prawns with bentley's own cocktail sauce

**16**

##### **OYSTERS BENTLEY**

Creamed spinach, herbed parmesan and panko crust

**12**

##### **MAINE CRAB CAKE**

Israeli couscous, preserved lemon, artichoke and fresh basil dressing

**14**

##### **GRILLED TIGER PRAWNS**

Applewood Smoked Bacon, Black bean salad and yellow corn emulsion

**16**

##### **CALAMARI**

Haricot vert, vadalia onion, rosemary aioli

**12**

##### **POTATO CROQUETTES**

Roasted tomato sauce, warm spinach salad, apple smoked bacon  
rosemary aioli

**10**



## *Soup & Salad*

**FRENCH ONION SOUP**  
classic presentation  
7

**BENTLEY'S CLAM CHOWDER**  
creamy tomato chowder, chunks of potato and  
clams  
7

### **TWIN Tournedos**

Bacon wrapped filet mignon, baby arugula with goat cheese,  
bordelaise sauce

12

### **CURRIED CHICKEN SALAD**

Red grapes, endive, pecans & fresh tarragon with baby greens

10

### **TUNA NICOISE SALAD**

Nicoise olives, green beans, potatoes over mesclun mix with citrus vinaigrette greens,  
shallots, pearl tomatoes and champagne vinaigrette

15

### **QUEEN CHARLOTTE**

Baby greens, shallots, pearl tomatoes and champagne vinaigrette

7

### **CAESAR SALAD**

With seasoned croutons, anchovies and Parmigiano  
7

**Add on to your Bentley's Choice of Caesar Salad or Queen Charlotte**

Grilled herb crusted salmon - **14**  
Grilled lemon and garlic chicken - **13**



## *Sandwiches*

### **BOBCAT STEAK**

Sliced prime rib with mozzarella, arugula, sliced tomato and basil aioli  
herb parmesan cheese fries

**14**

### **CRAB LOUIE**

Parmigiano & tomato flat bread, shaved romaine lettuce, snow crabmeat salad

**14**

### **BENTLEY'S KOBE BURGER**

Choice of cheddar or blue cheese, lettuce, tomato, bermuda onion,  
yukon steak fries

**12**

### **GRILLED CHICKEN CLUB**

Bacon, mozzarella, basil aioli, lettuce, tomato

herb parmesan cheese fries

13

### *Entrees*

We will not guarantee the taste and texture of steaks above medium  
Please allow 30-45 minutes for main course preparation

#### **VEAL PICCATA**

Angel hair pasta with a lemon caper butter beurre blanc

14

#### **FILET MIGNON**

8 oz. filet, wipped potatoes, spinach and cabernet reduction

26

#### **CHICKEN PAILLARD**

Ashley farms chicken breast with seasonal vegetables  
goat cheese risotto

14

#### **BLACKENED CATFISH**

Jambalaya risotto with sautéed spinach, haricot vert  
creole butter sauce

12

#### **NEW YORK STRIP**

Pepper crusted strip, Yukon potato wedges, haricot verts,  
Brandy cream sauce

18

#### **SHRIMP & GRITS**

Sautéed shrimp, anduille sausage over cheese grits tasso gravy

18

#### **PLAZA SALMON**

French green lentils, braised celery, parsley coulis and port wine syrup

14

### ALMOND CRUSTED TROUT

Sautéed rainbow trout, mashed potatoes, haricot vert  
lemon beurre blanc

14

### FISH & CHIPS

Beer battered catfish, cole slaw, homemade potato chips  
remoulade sauce

12

Separate checks are not available for groups of 6 or more.  
Parties of 8 or more 20% gratuity is added.

