

Dinner Menu

Soup and Salad

SEASONAL SOUP...*A.Q.*

BENBOW GREEN SALAD 8

Choice of White Balsamic, Caesar, Sweet Chili, Poppy Seed Vinaigrette or Creamy Gorgonzola Dressings
Mixed Greens, Carrot, Grape Tomatoes

ARUGULA AND FUJI APPLE 8

Gorgonzola, Pecans, Applewood Smoked Bacon, Poppy Seed Vinaigrette

KNIFE AND FORK CAESAR SALAD 12

Crostini, Shaved Parmesan, White Anchovy Filet, Parmesan Crisp
(Our Caesar Dressing is made in the Traditional Style with Raw Egg Yolks)

Add Grilled Free Range Chicken Breast...9

Add Pan-Seared or Smoked Prawns...11

Add Leg of Duck Confit...14

Small Plates

MUSHROOM LETTUCE CUPS 12

Chilled Pan-Roasted Mushrooms, Romaine, Garlic Shoyu, Cilantro, Toasted Macadamia Nuts

SESAME HUMMUS 13

Mediterranean Olives, Tzatziki, Pita Chips

PRAWNS & PERNOD 14

Prawns sautéed with Mushrooms and Fennel in light Pernod Cream. Served in Mini Bread Bowl

“BUTTER OF THE GODS” 16

Smoke-Kissed Bone Marrow, Quick Pickled Red Onion, Parsley Leaf Salad,
Grey Sea Salt, Grilled Baguette

ARTISAN CHEESE PLATE 19

Cypress Grove Humboldt Fog, Marin French Rouge et Noir Triple Cream Brie & Herbed Mascarpone,
Dried Apricot Compote, Candied Walnuts, Milk Chocolate, Crostini
Gluten Free Crackers upon request

Entrées

HALF POUND PAINTED HILLS CHEESEBURGER 17

100% GRASS FED Angus Beef, served on an Oil Top Bun with choice of Monterey Jack,
Swiss, Pepper Jack, Smoked Gouda or Cheddar Cheese with Spring Mix, Tomato, Red Onion, Pickle.
Served with choice of Side Salad or French Fries

AUTUMN PAPPARADELLE PASTA 18

Mushrooms, Caramelized Brussels Sprout Leaves, Whole Grain Mustard Brodo, Walnuts, Aged Ricotta

Add Grilled Free Range Chicken Breast...9

Add Pan-Seared or Smoked Prawns...11

LEG OF DUCK CONFIT 24

Black Quinoa, Brussels Sprout Leaves, Apple Gastrique

PAN-ROASTED KING SALMON 32

Beet Risotto, Grilled Fennel, Hazelnut Brown Butter

GRILLED 10 OZ. EYE OF RIBEYE 38

Root Vegetable Mashed Potatoes, Bacon Fat Roasted Brussels Sprouts, Stout Cream

GRILLED VEAL PORTERHOUSE 42

Humanely Raised

Rosemary Roasted Heirloom Potatoes, Delicata Squash, Orange-Balsamic Jus Lie

GRILLED ANDERSON RANCH LAMB CHOPS 45

Root Vegetable Mashed Potatoes, Delicata Squash, Cranberry-Harissa Chutney

BENBOW
HISTORIC INN

If you have food allergies or dietary restrictions, please alert your server

An 18 % gratuity may be added to parties of 8 or more and we can only issue one check for parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness