Indiana, PA 15701 724-465-4446

458 Philadelphia Street

PASTA

Dinner Salad is available for \$2.50 with all pasta dishes.

Maryland Crab Ravioli

Ravioli stuffed with crab meat and a blend of cheeses, tossed in a sweet onion cream sauce, topped with jumbo lump crabmeat, asparagus and balsamic glaze.

\$18.99

Cheese Tortellini

Cheese-filled tortellini tossed with garden fresh mushrooms in a creamy alfredo or marinara sauce.

\$13.99

Add Chicken - \$16.99

Bella Boursin Penne

Penne pasta tossed with spinach, portabella mushrooms, and diced tomatoes in a rich boursin cheese sauce. Finished with a balsamic glaze.

\$16.99

Shrimp Aristotle

Sautéed shrimp, roasted red peppers, mushrooms, fresh tomatoes, black olives, spinach, and feta cheese in a garlic white wine sauce over linguini.

\$17.99

Chicken may be substituted for shrimp \$14.99

Crab Alfredo Linguini

Lump crabmeat and our specialty cream sauce over linguini. \$17.99

Spicy Sicilian Pasta & Chicken

Linguini with grilled chicken, mushrooms, bell peppers, onions, and capers. Tossed with a spicy marinara sauce. \$14.99

Shrimp may be substituted for chicken \$17.99

Classic Marinara

Our classic sauce over your choice of pasta. \$9.99

Penne Ala Benjamins

Penne pasta tossed in housemade marinara sauce, topped with ricotta mousse and pesto oil. \$13.99

Gouda Mac N Cheese Pasta

A light gouda cream sauce with chicken and broccoli, tossed with penne pasta. \$15.99

Roasted Red Pepper Tomato Bisque Cup \$3.49 Bowl \$4.49

"Our Famous Fish Tacos"

Your choice of blackened or beer battered tilapia served with our cilantro lime slaw and chipotle ranch dressing on soft flour tortillas.

\$8.99

Substitute corn tortillas for gluten-free

Lynn's Bruschetta

A blend of tomatoes, ripe olives, fresh herbs, feta cheese, olive oil, and garlic. Served with our toasted baguette.

\$7.99

Fried Brie

Brie tossed in a light tempura batter, and served with a raspberry melba sauce.

\$8.99

Ben's Bangin Shrimp

House Specialty! Spicy shrimp fried in a homemade tempura batter, and served with an Asian slaw.

\$9.99

Calamari

Hand breaded, fried golden brown, and served with a spicy marinara sauce and garlic aioli.

\$7.99

Hot Crab and Artichoke Dip

Crabmeat and artichokes, blended in our spicy sauce. Served with tortilla chips.

\$10.99

Truffle Fries

An interesting combination of shoestring fries tossed in truffle oil and dusted with freshly grated parmesan cheese.

\$6.99

Pierogies

Potato and cheddar pierogies, sautéed with butter, onions, and Applewood bacon, garnished with sour cream and scallions. \$7.99

Ala Caprese Salad

Yarnick's vine ripe tomatoes and fresh buffalo mozzarella cheese with basil pesto, and tomato infused olive oil, finished with a balsamic glaze.

\$8.99

Caprese Flat Bread

Vine ripe tomatoes and fresh mozzarella on house baked grilled flat bread drizzled with balsamic glaze.

\$9.99

Benjamin's Classic Salad

Mixed greens, tomatoes, cucumbers, red onions, carrots, and herbed croutons.

\$5.99

Add Chicken - \$2.99 Add Shrimp - \$4.99

Blackened Tilapia - \$4.99

Greek Salad

Mixed greens, grilled tarragon chicken breast, feta cheese, black olives, tomatoes, cucumbers, and red onions. Suggested dressing - Feta Vinaigrette \$9.99

Santa' Fe Chicken Salad

Black beans, tomatoes, cucumbers, cheddar cheese, tortilla chips and a grilled chicken breast on a bed of greens. Suggested dressing - French \$8.99

*Pittsburgh Steak Salad

Fresh greens, tomatoes, cucumbers and onions, topped with beef tips, French fries and mozzarella cheese, in a homemade tortilla bowl.

\$12.99

Blackened chicken may be substituted for steak

\$9.99

Fiesta Salad

Fresh greens, blackened chicken, house made chunky guacamole, roasted corn, and a black bean salsa

\$10.99

NEW!

Panzanella Salad

"Our version of a classic Italian bread salad." Garlic toasted Italian bread over a bed of greens tossed in a lemon vinaigrette, grilled asparagus, roasted red peppers finished with balsamic glaze and tomato infused oil.

\$8.99

Dressing Selections

Creamy Italian (House), Balsamic or Feta Vinaigrette, French, Ranch, Olive Oil and Balsamic Vinegar, Homemade Chipotle Baja. Danish Blue Cheese - \$1.99 Feta Cheese - \$1.49 Extra dressing 2 oz. - \$.50 each





Like

"Benjamin's Restaurant" on Facebook!

Fresh-All Natural, No Hormones, No Steroids

Lafayette

A house favorite. Chicken breast sautéed with tomatoes, artichoke hearts, mushrooms, and asparagus tips in a light herbal white wine sauce. Sm \$15.99 Reg \$17.99

NEW!

Chicken Bruschetta

Sautéed chicken breast topped with a warm tomato bruschetta and melted mozzarella, drizzled with balsamic glaze.

Sm \$15.99

Reg \$17.99

Parmesan

Chicken breast dusted with seasoned breadcrumbs and topped with our homemade marinara sauce and mozzarella cheese.

Sm \$14.99

Reg \$16.99

Josh's Spicy Chicken & Pasta

Sautéed chicken breast topped with lump crabmeat and roasted red peppers. Tossed in a spicy alfredo sriracha sauce.

Sm \$17.99

Reg \$19.99

Chicken Romano

Chicken breast breaded in a romano breadcrumb and topped with a white wine cream sauce.

Sm \$15.99

Reg \$17.99

IT'S BACK!

Chicken Marsala

Sautéed chicken breast with button mushrooms in a traditional marsala wine sauce.

Sm \$15.99

Reg \$17.99

BEEF

*Filet Mignon

6 oz. chef selected choice aged western beef. \$27.99

*Petite Tenderloin

10 oz. Asian marinated petite tenderloin grilled to perfection. \$19.99

*Benjamin's Flat Iron

8 oz. grilled flat iron steak topped with your choice of sautéed onions and/or mushrooms.

\$19.99

10 oz Ribeye

Selected choice aged western beef. \$29.99

*Filet Oscar

6 oz. filet medallions topped with asparagus, crabmeat, and béarnaise sauce.

\$29.99

*Boursin Stuffed Filet

6 oz. tenderloin medallions stuffed with creamy Boursin cheese, topped with Merlot sauce.

\$29.99

*Classic Burger

6 oz. fresh ground beef grilled to order, with lettuce, tomato, and pickles. Served with fries. \$7.49

SEAFOOD SPECIALTIES

*Cajun Glazed Cedar Plank Salmon

Salmon topped with a sweet and spicy rub then baked on a cedar plank. Served with fresh tomatoes, basil, ginger plum wine sauce, and lemon pesto.

\$18.99

*Pecan Encrusted Salmon

Atlantic salmon encrusted with pecans and topped with roasted red peppers and crab, topped with a fresh Caribbean sauce.

\$20.99

Blackened Mahi

Freshly grilled blackened mahi, drizzled with our famous pan-Asian sauce.

\$18.99

Mediterranean Cod

Cod topped with artichokes, mushrooms, roasted red peppers, spinach, and feta cheese in a white wine sauce.

\$15.99

*Cajun Maple Whiskey Salmon

Cajun salmon topped with a sweet maple whiskey glaze, pecan crumble, and grilled asparagus.

\$20.99



Stuffed Flounder

8 oz Pacific flounder stuffed with jumbo lump crab, topped with seasoned bread crumbs, in a light white wine lemon cream sauce.

\$17.99

SEAFOOD OF THE WEEK

See server for details Market Price

All of our food is made to order. Please allow adequate time to prepare your meal.

*We are not responsible for well done items. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PIZZA

WHITE

Fresh diced plum tomatoes, mozzarella cheese, olive oil and fresh garlic. \$8.99

Buffalo Chicken Pizza

Grilled chicken, spicy buffalo wing sauce, mozzarella, cheddar, onions, and a side of ranch. \$11.99

TRADITIONAL

Our traditional pizza sauce topped with shredded mozzarella.

\$8.99

PORTABELLA

Garlic and olive oil brushed crust topped with portabella mushrooms, peppers, onions, diced tomatoes, fresh spinach, feta and mozzarella cheeses.

\$10.99

BBQ CHICKEN PIZZA

Grilled chicken breast with a smoky barbeque sauce, topped with red onions, smoked gouda, and mozzarella cheeses.

\$11.99

ADDITIONAL TOPPINGS

Pepperoni, Mushrooms, Hot Peppers, Onions, Roasted Red Peppers, Bacon.

\$1.95