BOOK SAL

ROASTED RED PEPPER TOMATO BISQUE

Cup - \$2.99 Bowl - \$3.99

LYNN'S BRUSHETTA

A blend of tomatoes, ripe olives, fresh herbs, feta cheese, olive oil, and garlic.

Served with our grilled baguette.

\$7.99

FRIED BRIE

Deep fried in our own homemade tempura batter and served with fresh fruit and a Melba dipping sauce. \$8.99

BEANS AND GREENS

Braised escarole and Italian white beans, with garlic and olive oil in a light broth.

Topped with Romano cheese.

\$5.99 With potatoes \$6.99

MINI CRABCAKES

A trio of crabcakes, sautéed until golden brown and accompanied by a spicy remoulade. Drizzled with a teriyaki glaze. \$9.99

CALAMARI

Hand breaded, fried golden brown, then served with a spicy marinara and drizzled with garlic aioll. \$7.99

PARMESAN TRUFFLE FRIES

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

\$5.99

FRIED ZUCCHINI

Thin strips of hand battered zucchini fried to a golden brown and served with a side of our homemade marinara.

\$6.99

HOT CRAB & ARTICHOKE DIP

Crabmeat and artichokes, blended in our spicy sauce. Served with tortilla chips. \$8.99

BEN'S BANGIN SHRIMP House

Specialty! Spicy shrimp fried in a homemade tempura batter, and served with an Asian slaw. \$8.99

FISH TACOS

Your choice of blackened or beer battered tilapia served with our cilantro lime salsa on our soft flour tortillas.

\$8.99

CHIPOTLE ONION RINGS

Hand battered thick slices of fresh onions fried to a golden brown, then drizzled with Chipotle Ranch dressing.

\$6.99

SALADS

BENJAMINS CLASSIC SALAD

Mixed greens, tomatoes, cucumbers, red onion, garbanzo beans and herbed croutons.

\$4.99

Add chicken \$3.99 Shrimp \$5.99

GREEK SALAD

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

SANTA' FE CHICKEN SALAD

Black beans, tomatoes, cucumber, cheddar cheese, tortilla chips, and a grilled chicken breast on a bed of greens.

Suggested dressing- French \$8.99

BBQ CHICKEN SALAD Mixed

baby greens topped with tomatoes, cucumber, red onion, black beans, smoked gouda and barbeque chicken.

Suggested dressing- Ranch
\$8.99

BLACKENED TILAPIA SALAD

Everyones Favorite!

Mixed greens, tomatoes,
cucumbers, red onions, garbanzo
beans, and herbed croutons,
topped with blackened tilapia.
Suggested dressing- House
\$10.99

DRESSING SELECTIONS Creamy Italian (House), Balsamic or Feta Vinaigrette, French, Ranch, Olive Oil and Balsamic Vinegar.

Danish Blue Cheese - \$1.99 Feta Cheese - \$1.49 Extra dressing - 2 oz. -\$.25 each

PASTA

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

CLASSIC MARINARA

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

SPICY SICILIAN PASTA AND CHICKEN

Light angel hair pasta with grilled chicken, mushrooms, bell peppers, onions, and capers. Tossed with a spicy marinara sauce. \$13.99

POLLO AMELIA

Sautéed chicken with fresh tomato basil cream sauce, tossed with linguini. \$13.99

PORCINI PASTA PURSES

Pasta purses stuffed with porcini and portabella mushrooms, along with parmesan, mozzarella, and fontina cheese, served in our homemade Amelia sauce.
\$14.99

SHRIMP ARISTOTLE** Sautéed

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

\$16.99

*Chicken can be substituted for Shrimp \$13.99

SCALLOPS PENNE BOURSIN

Large sea scallops, pan seared and set atop penne pasta that Is tossed with spinach, portabella mushrooms, and diced tomatoes in a rich, boursIn cheese sauce.

Finished with a balsamic glaze.

\$22.99

CRAB ALFREDO LINGUINE Lump crabmeat and our specialty cream sauce

crabmeat and our specialty cream sauce over lingulne.

\$15.99

CHEESE TORTELLINI

Cheese filled tortellini tossed with garden fresh mushrooms in a creamy alfredo sauce. \$12.99 Add chicken: \$3.99

ITALIAN TRIO

A tasty trio of ravioli, manicotti, and chicken parmesan topped with our home-made marinara sauce. \$14.99

SHRIMP ARRABIATA

Gulf shrimp atop a bed of penne pasta, tossed with a spicy marinara sauce. \$15.99

CHICKEN

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 \$ 14.99 Reg\$ 16.99

PICCATA

Tender breast of chicken, sautéed with mushrooms and capers in a white wine lemon butter sauce.

Sm \$ 14.99

Reg\$ 16.99

PARMESAN

Chicken breast dusted with seasoned bread crumbs 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\$15.99

Reg\$17.99

CHICKEN MARSALA Breast

of chicken sautéed with assorted fresh mushrooms in our marsala wine demi-glaze sauce. Sm \$ 14.99 Reg \$16.99

KEY WEST CHICKEN

Pecan encrusted chicken breast, sautéed and topped with roasted red peppers and a fresh Caribbean sauce.

Sm \$ 14.99 Reg\$ 16.99

TRIEST

Sauteed chicken breast in a creamy white wine sauce, with roasted red peppers and lump crabmeat.

Sm \$15.99 Reg.\$17.99

BEFF

FILET MIGNON

Chef selected choice aged western beef.

6oz \$19.99

8oz\$ 25.99

BOURSIN STUFFED FILET

Tenderloin medallions stuffed with creamy Boursin cheese, and topped with a well balanced Merlot sauce.

6 oz \$24.99

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NEW YORK STRIP

Only the best cut of hand carved choice New York Strip, chargrilled to perfection.

12 oz \$21.99

BENJAMINS FLAT IRON

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

\$15.99

WILD MUSHROOM FILET

8 oz. filet grilled to your liking, topped with our mushroom Madeira sauce.
\$ 25.99

FILET OSCAR

Filet medallions topped with asparagus, crabmeat, and béarnaise sauce.

6oz \$25.99

SEAFOOD SPECIALTIES

CAJUN GLAZED CEDAR PLANK SALMON

Salmon topped with a sweet and spicy rub then baked on a cedar plank. Served with fresh tomato, 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 a fresh Caribbean crabmeat sauce. \$19.99

ARTICHOKE TILAPIA

Tilapia seared in a fresh peppercorn herb seasoning and served atop marinated grilled artichokes. Finished with a teriyaki glaze.
\$16.99

SHRIMP AND SCALLOP BARZAC

Shrimp and scallops sautéed in a rich herbal white wine garlic butter. Topped with a Romano cheese crumb crust. \$21.99

MEDITERRANEAN COD

Cod topped with artichokes, mushrooms, roasted red peppers, spinach, and feta cheese in a white wine sauce. \$15.99

BENJAMINS GRILLED FISH CORNER

Choose one of the following fish. We will grill it to perfection, and top it off with any of the chef's specialty sauces below.

Salmon - \$ 16.99 Cod - \$ 14.99
6 oz. Tilapia- \$13.99
Fish of the week - market price

Sauces: Pan Asian and Mango Salsa

We are not responsible tor well done items. Consuming raw or undercooked meats, poultry, seafood, or eggs may Increase your risk of food borne illness espedally 11 you have certain medical conditions.

PIZZA

WHITE

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

TRE CARNE

Our homemade pizza sauce topped with mozzarella cheese, Italian hot sausage, pepperoni and bacon.

\$9.99

BBQ CHICKEN

Grilled chicken breast with a smoky barbeque sauce, topped with red onions, smoked Gouda and mozzarella cheeses.
\$8.99

TRADITIONAL PIZZA

Our traditional pizza sauce topped with shredded mozzarella. \$8.99

PORTABELLA PIZZA

Garlic and olive oil brushed crust topped with portabella mushrooms, peppers, onions, diced tomatoes, fresh spinach, feta and mozzarella cheeses.
\$8.99

ADDITIONAL TOPPINGS

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

\$1.75