458 Philadelphia Street Indiana, PA 15701 724-465-4446

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 crab meat, asparagus and balsamic glaze.

\$18.99

Wild Mushroom Ravioli

Tender mushroom raviolis tossed in house made Amelia sauce with roasted red peppers and spinach.

\$17.99

Cheese Tortellini

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

\$13.99

Add Chicken - \$17.99

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

Pollo Amelia

Linguine tossed in house made Amelia sauce with grilled chicken.

\$15.99

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 linguine. \$17.99

Spicy Sicilian Pasta & Chicken

Pasta 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

SALADS

Roasted Red Pepper Tomato Bisque or Pasta Fagioli

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

Grilled Margarita Flatbread

Fresh diced plum tomatoes, mozzarella cheese, olive oil, fresh basil and garlic, topped with a balsamic glaze.

\$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

Gouda Mac N Cheese

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

\$6.99

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

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 Blackened Mahi -

4 oz. \$4.99 8 oz. \$7.99

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

BBQ Chicken Salad

Fresh greens topped with tomatoes, red onions, black beans, smoked gouda cheese, and barbecue chicken breast. Suggested dressing - Ranch \$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

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



4 oz. - \$1.00 each



"Benjamin's Restaurant" on Facebook!

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 \$15.99 Reg \$17.99

Triest

Chicken breast sautéed with roasted red peppers and jumbo lump crab meat in a basil cream sauce.

Sm \$17.99

Reg \$19.99

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 \$17.99

Reg \$19.99

Chicken Sorrentino

Sautéed chicken breast layered with prosciutto, spinach, and provolone cheese topped with a mushroom madeira beef sauce.
\$19.99

NEW!

Chicken Romano

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

Sm \$15.99

Reg \$17.99

BEEF&PORK

*Filet Mignon

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

NEW

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

Grilled Pork Ribeye

8 oz. pork ribeye atop a bed of creamy butternut risotto and topped with a beef demi-glace.

\$18.99

*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 pickle. Served with fries.

JEW!

\$7.49

*Bacon Wrapped Pork Chop

7 oz. broiled apple wood bacon wrapped pork chop topped with an Apple red onion chutney. \$18.99

SEAFOOD SPECIALTIES

*Cajun Glazed Cedar Plank Salmon

Salmon topped with a sweet and spicy rub then baked on a cedar plank. Served with fresh 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

Herb Crusted Cod

Broiled cod topped with seasoned breadcrumbs and a white wine lemon sauce. \$16.99

*Cajun Maple Whiskey Salmon

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

\$20.99

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