



www.benaminsindianapa.com

724-465-4446

Like Benjamin's Restaurant on



APPETIZERS

Roasted Red Pepper Tomato Bisque or Soup of the Day

Cup \$ 2.99 Bowl \$3.99

Beans and Greens - Braised escarole and Italian white beans, with garlic and olive oil in a light broth. Topped with romano cheese. \$5.99

Fried Brie - French brie tossed in a light tempura batter, and served with a raspberry melba sauce. \$8.99

“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

Lynn's Bruschetta - A blend of tomatoes, ripe olives, fresh herbs, feta cheese, olive oil, and garlic. Served with our toasted baguette - \$7.99

Ben's Bangin Shrimp - House Specialty! Spicy shrimp fried in a homemade tempura batter, and served with an Asian slaw. \$8.99

Calamari - Hand breaded, fried golden brown, and served with a spicy marinara sauce and garlic aioli. \$7.99

Hot Crab and Artichoke Dip - Maryland crabmeat and artichokes, blended in our spicy sauce. Served with tortilla chips. - \$9.99

Truffle Fries - An interesting combination of shoestring fries tossed in truffle oil and dusted with freshly grated Romano cheese. \$5.99

NEW!

Eggplant Romano - Lightly battered fried eggplant medallions topped with our homemade marinara sauce, mozzarella and pecorino romano cheese. \$7.99

SALADS

Benjamin's Classic Salad- Mixed greens, tomatoes, cucumbers, red onion, garbanzo beans, and herbed croutons. \$4.99
Add chicken - \$3.99 Add Shrimp - \$5.99
Blackened Tilapia \$5.99

Chipotle Baja Chicken Salad - Mixed greens, tomatoes, red onion, black beans, and corn topped with grilled chicken. Served with our homemade chipotle Baja dressing. \$8.99

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

Barbecue 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 onion, 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, Chipotle Baja, French, Ranch, Olive oil and Balsamic vinegar.
Danish Blue Cheese - \$1.99 Feta Cheese - \$1.49
Extra dressing 2 oz. - \$.25 each

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, sausage, pepperoni and bacon - 10.99

BBQ Chicken - Grilled chicken breast with a smoky barbeque sauce, topped with red onions, smoked Gouda and mozzarella cheeses - \$9.99

Portabella Pizza - Garlic and olive oil brushed crust topped with portabella mushrooms, peppers, onions, diced tomatoes, fresh spinach, feta and mozzarella cheese. - \$9.99

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

Additional Toppings - Pepperoni, Mushrooms, Hot Peppers, Onion, Sausage Roasted Red Peppers, Bacon - \$1.95

ALL OUR FOOD IS

MADE TO ORDER.

PLEASE ALLOW ADEQUATE

TIME TO PREPARE

Pasta

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

- Classic Marinara** - Our classic sauce over your choice of pasta. - \$9.99
- Our Famous Linguini Alfredo** - Our homemade creamy Alfredo sauce tossed with linguini pasta. - \$10.99 Add Chicken - \$14.99
- Lobster Ravioli** - Ravioli stuffed with tender lobster in a light cream sauce & topped with spinach, roasted red peppers and mushrooms. - \$16.99
- Cheese Tortellini** - Cheese filled tortellini tossed with garden fresh mushrooms in a creamy Alfredo sauce. - \$12.99 Add chicken - \$16.99
- Bella Boursin Penne** - Penne pasta that is tossed with spinach, portabella mushrooms and diced tomatoes in a rich boursin cheese sauce. Finished with a balsamic glaze. \$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. - \$16.99 Chicken may be substituted for Shrimp \$13.99
- Crab Alfredo Linguine** - Lump crabmeat and our specialty cream sauce over linguine. - \$15.99
- Spicy Sicilian Pasta & Chicken** - Light angel hair pasta with grilled chicken, mushrooms, bell peppers, onions, and capers. Tossed with a spicy marinara sauce. - \$13.99 Shrimp may be substituted for chicken. - \$16.99

All entrees are served with house salad and choice of daily pasta or potato and vegetable.

Chicken

- 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
- Sorrentino Chicken** - Two sautéed chicken breasts stuffed with fresh spinach, prosciutto and provolone cheese then topped with our mushroom Madeira sauce - \$17.99

IT’S BACK!

Beef

- *Filet Mignon** - Chef selected choice aged western beef. 6 oz. \$21.99 8 oz. \$28.99
- *Boursin Stuffed Filet** - 6 oz. Tenderloin medallions stuffed with creamy boursin cheese, and topped with a well balanced Merlot sauce. \$27.99
- *New York Strip** - 12 oz. Only the best cut of hand-carved New York Strip, chargrilled to perfection. - \$22.99
- *Benjamin’s Flat Iron** - 8 oz. grilled flat iron steak topped with your choice of sautéed onions and/or mushrooms. \$16.99
- *Filet Oscar** - 6 oz. Filet medallions topped with asparagus, crabmeat, and béarnaise sauce. \$27.99

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 crab, topped with a fresh Caribbean sauce. - \$19.99
- Blackened Mahi** - Freshly grilled blackened mahi, drizzled with our famous pan asian sauce. - \$18.99
- Scallops Penne Boursin** - Penne pasta that is tossed with spinach, portabella mushrooms, and diced tomatoes in a rich boursin cheese sauce, and topped with large pan seared sea scallops. Finished with a balsamic glaze. \$24.99
- Mediterranean Cod** - Cod topped with artichokes, mushrooms, roasted red peppers, spinach, and feta cheese in a white wine sauce. - \$ 15.99
- Broiled Orange Roughy** - Topped with seasoned breadcrumbs and finished with a white wine lemon sauce. \$18.99
- Shrimp & Scallop Barzac** - Shrimp and scallops sautéed in a rich herbal white wine garlic butter. Topped with a romano cheese crumb crust. \$24.99

**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*