

JOIN US FOR WEEKLY SPECIALS

WINE & DINE MONDAYS \$65 for two includes a bottle of wine, salad, and two entrees

PRIME RIB WEEKENDS Available Friday, Saturday, and Sunday after 3 pm

BUBBLES & BRUNCH WEEKENDS Two brunch entrées and a bottle of bubbles
\$49 for two from 10 am to 2 pm

SHARE PLATES

Trio of Dips gff v n.....	20
<i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	
Salt & Pepper Prawns*	24
<i>six wild mexican jumbo prawns, lightly fried, tarragon aioli</i>	
Steamed Mussels* #	25
<i>fresh PEI mussels, garlic butter, parmesan bread gluten free bread available gff</i>	
Dungeness Crab Deviled Eggs gff	23
<i>meyer lemon aioli</i>	

Fresh Oysters on the 1/2 Shell* gff	25
<i>seven oysters served with mignonette, house-made cocktail sauce, lemon</i>	
Yucatan Empanadas* gff #	18
<i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	
Big Bang Tempura Shrimp*	17
<i>five traditional style with spicy bang sauce</i>	
Bennett's Butcher Board n	29
<i>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia bread</i>	

Prawn Cocktail* gff #	22
<i>four wild white mexican prawns, house-made cocktail sauce</i>	
Spinach Dip gff v	18
<i>spinach, jalapeño blended with cheese and cream, house potato chips</i>	
Jalapeño Cornbread gff v	17
<i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>	

SOUPS & SALADS

Soup of the Day	19
<i>cream of five mushroom, clam chowder, butternut squash, ask your server for today's special</i>	
Steak Cobb* gff.....	26
<i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>	
Mia Salad* gff # n	25
<i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	
Ahi Poke* gff #	26
<i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	

Chicken Tortilla Soup* gff #.....	18
<i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	
Heirloom Tomato Burrata Salad gff # v	18
<i>fresh burrata, torn basil, balsamic reduction, extra virgin olive oil sliced prosciutto or chilled shrimp \$12</i>	
Butter Lettuce Salad gff # v	17
<i>fresh apples, blue cheese, house candied walnuts, maple vinaigrette add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>	

Italian Chopped Salad gff	25
<i>romaine, radicchio, fennel, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette</i>	
Caesar Salad gff #	14
<i>romaine, parmesan cheese cornbread croutons add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>	
Maui Beet Salad gff # v	19
<i>salad greens, ponzu sesame ginger dressing, cucumber and goat cheese add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>	

PRIME SEAFOOD & STEAKS

Fresh Halibut* gff New! 	43
<i>pan roasted, fennel, tomatoes, basil, roasted asparagus no substitutions monday wine & dine add \$5 per person</i>	
Grilled Salmon* gff #	39
<i>heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle</i>	
Blackened Pacific Redfish* gff #	26
<i>sautéed spinach, parmesan</i>	
Prawn Linguine*	38
<i>six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc</i>	

Center Cut Filet* gff	56
<i>mashed potatoes, roasted asparagus monday wine & dine add \$6 per person</i>	
Steak & Bacon Tacos* gff	23
<i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>	
Short Rib* gff	40
<i>house-braised angus, mashed potatoes, horseradish cream</i>	
Steak Frites* gff.....	39
<i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onions</i>	

Grilled Pork Chop* gff #	38
<i>bone-in hoisin marinated, mashed potatoes</i>	

Premium Hand Cut Steaks <i>(not included in monday wine & dine special)</i>
Prime NY Strip* gff mkt price per lb <i>all natural, serves 1-2</i>
Bone-In Aged Rib-Eye* gff mkt price per lb <i>serves 2 or more</i>
Porterhouse* gff mkt price per lb <i>serves 2 or more</i>

SACRAMENTO FAVORITES

Bennett's Cheeseburger*	19
<i>all chuck, handcrafted, black pepper aioli, acme bun, fries gluten free bread available, please ask us! gff</i>	
Cannelloni*	25
<i>ground sausage, mortadella, parmesan, bechamel, marinara, focaccia</i>	
House-Made Meatloaf* gff.....	27
<i>mashed potatoes, jus, crispy shallots</i>	
Chicken Enchiladas* gff	22
<i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>	
Lasagna Bolognese*	27
<i>(please allow 18 minutes) parmesan garlic bread</i>	

BBQ Ribs & Fried Chicken*	27
<i>st. louis style ribs, hand-breaded boneless chicken breast, waffle fries all ribs, no chicken +\$10 add ribs (4 more) +\$10</i>	
Three Mushroom Burger v #	19
<i>vegetarian mushroom patty: shiitake, portabello and cremini, arugula, fresh pesto aioli, green salad or fries</i>	
French Dip*	25
<i>roast beef, horseradish cream, house-made jus, acme roll, fries gluten free bread available, please ask us! gff</i>	
Bennett's Bánh Mí Sandwich*	21
<i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	

Vegetable Quinoa Bowl gff #	21
<i>cauliflower, snow peas, cipollini onions, shiitake mushrooms, spinach, roasted tomatoes, grilled avocado, served warm add shrimp \$10 or chicken \$8</i>	
Brick Chicken* gff #	35
<i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, cornbread croutons, jus</i>	
Chile Relleno v #	21
<i>roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese, chipotle-sherry cream, cotija dust</i>	
Grilled Mahi Tacos* gff #.....	23
<i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	

ON THE SIDE - 12

<i>Sautéed Spinach</i> gff # v	<i>Mashed Potatoes</i> gff v	<i>Cauliflower Gratin</i> gff v	<i>Bacon Mac n' Cheese</i>
<i>Roasted Asparagus</i> gff # v	<i>Brussels Sprouts with bacon, parmesan (roseville-style)</i> gff	<i>Pound of Fries</i> gff v	<i>Parmesan Garlic Bread</i> gluten free bread available gff

gff=gluten free friendly v=vegetarian #=heart healthy n=nuts are present in dishes | We will be happy to bake fresh gluten free bread for you ~ please ask your server | 8-6-2025

*Please inform your server of any allergies and/or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk for food-borne illness; especially if you have a medical condition. Consult with a physician for more information.
Bennett's charges \$20 for corkage and we will happily waive that fee when you buy a bottle from us. Please note, for parties of 6 or more, a gratuity of 20% will be added to the guest check.

SPECIALTY COCKTAILS

15

Afternoon Delight

ketel one cucumber & mint botanical, peach schnapps, lime juice, mint, cane syrup

Spicy Chihuahua

gran agave blanco tequila, ancho chile liqueur, fresh lime juice, cane syrup

Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer

Pamplemousse

ketel one grapefruit & rose botanical, aperol, lemon juice, grapefruit juice, cane syrup, thyme

Blood Orange Sour vegan

elijah craig small batch, blood orange, st-germain, fresh lemon juice, fee foam

Grey Goose Martini 16

house-stuffed blue cheese olives

Feel Like a Million New!
Margarita 42

your own mini 1942 bottle, fresh margarita mix

Pecan Old Fashioned

house-infused pecan bulleit rye whiskey, cinnamon & clove cane syrup, chocolate bitters

Bennett's Champagne Lemonade

house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil

Blackberry Margarita

don julio blanco tequila, blackberry, agave nectar, fresh lime juice

BEER

9

BOTTLE & CAN

Punk AF IPNA
Coors Light
Corona Premier
Guinness
Nado Lager
Daura Damm gff
Almanac Seaside
North Coast Pranqster
Orange Ave Wit

DRAFT

Rotating Handle

HOUSE COCKTAILS

14

Raspberry Martini

house-infused raspberry vodka, cane syrup, fresh lemon juice, large cube, soda water

Skinny Margarita

gran agave blanco tequila, fresh lemon and lime juice, agave nectar

Bennett's Bulleit Lemonade

bulleit bourbon whiskey, house lemonade

Blueberry Old Thymr

house-made blueberry syrup, fresh lemon juice, gruvn vodka, fresh thyme

Lemon Drop

house-infused lemon vodka, triple sec, cane syrup, fresh lemon juice, sugar rim

Casa Bennett Margarita

gran agave blanco tequila, triple sec, house sweet & sour

Jalapeno Margarita

patron silver tequila, ancho chile liqueur, triple sec, house sweet & sour

French 75

tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice

Paloma

21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime

MOCKTAILS

7

Ginger & Juice

fresh orange juice, mint, cane syrup, ginger beer

Cherry's Glee

italian cherries, house sweet & sour, lemonade, sparkling water

Spice Dream

jalapeño, pineapple juice, cilantro, fresh lime juice

Lavender Lemonade

house-made lemonade, lavender syrup

Blackberry Smash

blackberries, mint, cane syrup, fresh lime juice, sparkling water

HOUSE-MADE DESSERTS

(For your special birthday occasion, we offer a complimentary chocolate sundae.)

14

Key Lime Pie

sweet cream

Butter Cake

hot out of the oven, sweet cream, raspberries, powdered sugar

Strawberry Shortcake

fresh strawberries, orange zest, housemade biscuit, sweet cream, powdered sugar, mint

Chocolate Layer Cake gff

sweet cream & amarena cherries

Banana Cream Pie

fresh bananas, chocolate, sweet cream

Lemon Creme Brulée gff

rich vanilla custard, lemon essence & supremes, hardened caramelized sugar

AFTER DINNER COCKTAILS & MORE

Irish Coffee.....14

tullamore dew, sweet cream, sugar cube, coffee

Espresso Martini.....15

gruvn vodka, kahlua, house espresso, cane syrup, baileys irish cream

Orange Marmalade Martini15

gruvn vodka, orange marmalade, triple sec, fresh lemon juice

Chocolate Oranjesicle Martini..... 15

ketel one oranje, trader vic's chocolate liqueur, chocolate syrup, cream

PORTS

Dow's Fine Tawny Port.....15

10 year, portugal, honey, toffee, & caramel, accented by nutty notes, vibrant & sweet w/ delicate structure

Sandeman Old Tawny Port..... 30

30 year, portugal, aroma of honey & spices, underscored w/ deep flavors of dried apricots, hazelnuts, vanilla

WINE

(Featuring a 7 oz. wine pour by the glass, **vintage subject to change**)

BUBBLE

*Campo Viejo, Cava, Brut, <i>Spain</i>	13	35
Ca'Bolani Prosecco, <i>Italy</i>	14	39
Chandon Brut, <i>Napa</i>	17	59
Veuve Clicquot, Yellow Label, <i>Champagne, France</i>	21	103

ROSÉ

Bogle Vineyards, <i>California 2024</i>	12	39
*Bieler Rose Cuvee Sabine, <i>Provence 2023</i>	11	38

WHITES

*Benvolio, Pinot Grigio, <i>Italy 2023</i>	15	49
*Wither Hills Sauvignon Blanc, <i>NZ 2023</i>	17	62
Kelly Fleming Sauvignon Blanc, <i>Napa 2023</i>	18	59
*Miner Family, Viognier, <i>Paso Robles 2022</i>	15	48
Emmolo Sauvignon Blanc, <i>Suisun Valley 2024</i>	13	47

CHARDONNAY

*Mer Soleil Silver, <i>Monterey County 2023</i>	13	46
*Harken, <i>Central Coast 2023</i>	15	51
Cambria, Kathryn's Vineyard, <i>Santa Maria Valley 2022</i>	16	55
Frank Family, <i>Carneros 2023</i>	22	79
Rombauer, <i>Carneros 2023</i>	26	81
J. Lohr, <i>Monterey County, 2023</i>	14	49

PINOT NOIR

Falcon's Perch, <i>Monterey 2023</i>	14	51
MacRostie, <i>Sonoma Coast 2023</i>	17	59
Argyle Bloomhouse, <i>Willamette Valley 2023</i>	16	52
*Bogle, <i>California 2022</i>	12	44
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2023</i>	20	87

REDS

The Walking Fool, Red Blend, <i>Suisun Valley 2023</i>	17	59
Frog's Leap Zinfandel, <i>Napa 2022</i>	22	77
Markham, Six Stack Merlot, <i>North Coast 2021</i>	14	51
*Sean Minor, <i>North Coast 2023</i>	15	55
*Wise Villa, Zinfandel, <i>Placer 2021</i>	14	48
*Cvne Crianza Tinto, Tempranillo, <i>Rioja 2021</i>	13	44

CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2021</i>	13	45
*CP, <i>Paso Robles 2021</i>	14	49
*Moniz Family, <i>Sonoma 2023</i>	15	51
Vinum The Insider, <i>Paso Robles 2021</i>	17	62
Textbook, <i>Napa Valley 2022</i>	22	81
Two Horns Reserve, Spring Mountain, <i>Napa 2019</i>	25	88
Big Pour, <i>Napa Valley 2016</i>	32	111
Silver Oak, <i>Alexander Valley 2019</i>	34	122
Caymus, <i>Napa Valley (750 ml), 2022</i>	36	129
Kelly Fleming, <i>Napa Valley 2017</i>		199

*Select Wine & Dine Special Bottle Offerings

PREMIUM SPIRITS

Featuring Country Club Pours

BOURBON & WHISKEY

Whistle Pig - PiggyBack 6 Year	16
Whistle Pig - Farmstock Rye Whiskey	18
Whistle Pig Bourbon Whiskey	17
Basil Hayden - Kentucky Straight Bourbon Whiskey	16
Bulleit - Kentucky Straight Bourbon Whiskey	16
Bulleit Rye - Straight Rye Whiskey Small Batch	16
Jack Daniels Old No. 7 - Tennessee Whiskey	15
Maker's Mark - Kentucky Straight Bourbon Whisky	16
Woodford Reserve - Kentucky Straight Bourbon Whiskey	16
Copper Tongue 16 Year Straight Bourbon Whiskey	35
Crown Royal Canadian Whisky - Special Reserve	17
Crown Royal Canadian Fine Deluxe	16
Jameson Blended Irish Whiskey	15
Tullamore Dew Blended Irish Whiskey	13
Elijah Craig Small Batch Bourbon	15

SCOTCH

The Balvenie 14 Caribbean Cask Single Malt	32
The Macallan 15 Year Old Double Cask	48
Lagavulin Single Malt 16 Year	31
Talisker 10 Year Single Malt	24
Johnnie Walker Black	16
Oban 14 Year	19

VODKA

Grey Goose	17
Tito's	16
Belvedere	17
Ketel One	16
Ketel One Citroen	15
Ketel One Cucumber & Mint	15
Ketel One Grapefruit & Rose	15
Ketel One Oranje	15
Chopin	16
Absolut Elyx	17

GIN

Tanqueray London Dry	15
Bombay Sapphire, <i>England</i>	16
Hendrick's, <i>Scotland</i>	17
Tanqueray 10, <i>Great Britain</i>	17
Tanqueray Sevilla Orange, <i>Great Britain</i>	17
Empress Small Batch, <i>B.C., Canada</i>	17

TEQUILA

Don Julio 1942	43
Clase Azul Reposado	43
Patron Anejo XT	23
Patron Silver	16
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Casamigos Reposado	18
Don Julio Reposado	18
Don Julio Blanco	16
Xicaru Reposado Mezcal	15
21 Seeds Grapefruit Hibiscus	15
Don Fulano Blanco	16
Lalo Blanco Tequila	17