

EXPERIENCE – HOSPITALITY – VALUE – QUALITY

WEEKENDS 10A-2P

BUBBLES  
& BRUNCH

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

\$49

FOR TWO

~ WINE & DINE ~

MONDAYS

Choose 2 entrées, 2 salads & a bottle of our selected wine.

\*\*Excludes our market price entrées,  
& promotional offer not available on holidays.\*\*

\$65

Friday | Saturday | Sunday

PRIME RIB

~ WEEKENDS ~

SERVED WITH MASHED POTATOES,  
CHOICE OF SOUP OR SALAD

\$40

ROSEVILLE  
1595 Eureka Rd  
Roseville, CA 95661

SACRAMENTO  
2232 Fair Oaks Blvd  
Sacramento, CA 95825

ROCKLIN  
6604 Lone Tree Blvd  
Rocklin, CA 95765

~ Part of the Bennett Hospitality Group ~

RESERVATIONS RECOMMENDED  
www.bennettsrestaurants.com

• DAILY HAPPY HOUR 2-6PM •

Featuring: 7oz. wine pour & “country club-style” cocktails

SHARE PLATES

Spicy Cheese, Roasted Corn & Chicken Flautas ..... 9 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	House Made Guacamole & Chips gff v # ..... 11
Chicken Wings ..... 15 <i>1.5 lbs. of drumettes, oven roasted and flash fried, tossed in spicy BBQ sauce, served with carrots, celery and ranch</i>	Hoisin Glazed Ribs* gff ..... 10 <i>slow roasted st. louis ribs</i>
Wedge Salad gff ..... 10 <i>crisp iceberg, house-made blue cheese dressing, blue cheese crumbles, tomatoes, bacon, red onion</i>	Grilled Salmon Sandwich* ..... 15 <i>grilled and buttered roll, lemon slaw, tarragon aioli, cucumbers, dill and french fries</i>
Calamari Stack* ..... 11 <i>rhode island's finest, tarragon aioli, and lemon slaw</i>	Baked Brie v ..... 15 <i>toasted baguette, rosemary, fig preserves</i>
Short Rib Tacos* gff ..... 9 <i>shredded short rib, house-made corn tortillas, chipotle aioli, onions, cilantro (2)</i>	Salmon Lettuce Cups ..... 11 <i>creamy poached salmon, butter lettuce, apples, chives (3)</i>
Spicy Chicken Sliders ..... 14 <i>sambal aioli, pickles, jalapeños, lemon slaw (2)</i>	1/4lb Cheeseburger* ..... 14 <i>american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries</i>
	Garlic & Parmesan Fries gff v ..... 7 <i>finished with salt, pepper and parsley</i>

WINES

Featured - Limited Time Only Kelly Fleming Sauvignon Blanc, Napa 2022 ..... 15	
Campo Viejo ..... 7 <i>Cava, Brut, Spain NV</i>	Moniz Family ..... 11 <i>Cuvee Alexandra, Sonoma 2022</i>
Wither Hills ..... 10 <i>Sauvignon Blanc, New Zealand 2022</i>	CP ..... 7 <i>Cabernet, Paso Robles 2021</i>
Bogle Vineyards ..... 7 <i>Rose, California 2023</i>	Cvne Crianza Tinto ..... 10 <i>Tempranillo, Rioja 2020</i>
Line 39 ..... 9 <i>Cabernet Sauvignon, Monterey/Lodi 2021</i>	Bogle Vineyards ..... 9 <i>Pinot Noir, California 2022</i>
Benvolio Pinot Grigio ..... 10 <i>Friuli, Italy 2022</i>	Mer Soleil Silver ..... 12 <i>Chardonnay, Monterey County 2021</i>

COCKTAILS

Lemon Drop ..... 7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, cane syrup, sugar rim</i>	Blueberry Old Thymer ..... 10 <i>house-made blueberry syrup, fresh lemon juice, gruvén vodka, fresh thyme</i>
Raspberry Martini ..... 6 <i>house-infused raspberry vodka, cane syrup, fresh lemon juice, sparkling water, over giant ice cube</i>	Blood Orange Sour vegan ..... 12 <i>elijah craig small batch, blood orange, st-germain, fresh lemon juice, fee foam</i>
Bennett's Champagne ..... 10 Lemonade <i>house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil</i>	Skinny Margarita ..... 11 <i>gran agave blanco tequila, fresh lemon and lime juice, agave nectar</i>
	French 75 ..... 12 <i>tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice</i>

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 7-18-2025  
\*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.