

FALL 2025

#### **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

# **BRUNCH COCKTAILS**

# Orange Marmalade Martini gruven handcrafted vodka, orange marmalade. triple sec. fresh lemon

marmalade, triple sec, fresh lemon juice

15

#### **Irish Coffee**

tullamore dew irish whiskey, coffee, sweetened cream

# 14

#### **Bloody Mary**

gruven handcrafted vodka, spicy house mix, antipasto garnish, candied bacon

14

#### **Espresso Martini**

gruven handcrafted vodka, kahlua, house espresso, baileys irish cream

15

### MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

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Campo Viejo, Cava, Brut, Spain35	Ca'Bolani – Prosecco, Italy	Chandon Brut – Napa59
Quercioli Lambrusco – Sparkling Red, Italy 30		Veuve Clicquot, Yellow Label-Champagne, France. 103
	SHARE PLATES	
<b>Dungeness Crab Deviled Eggs</b> gff	Yucatan Empanadas* gff	Bennett's Butcher Board n 29 mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia
Trio of Dips gff v n20	. , , , , , , , , , , , , , , , , , , ,	Ž
house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips	Big Bang Tempura Shrimp*	Jalapeño Cornbread gff v
<b>Spinach Dip</b> gff v		served with fampene syrup, noney cutter
spinach, jalapeño blended with cheese, cream, house potato chips		
	<b>BRUNCH</b> Weekends from 10am-2pm	
Avocado Toast vegan #20	Boursin Salmon Omelet gff19	Short Rib Enchiladas & Eggs* gff23

Avocado Toast vegan #
Lox Plate23  cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel
Two Eggs Your Way*
<b>Veggie Omelet*</b> gff v
Stuffed French Toast
Bennett's Cheeseburger*
Huevos Rancheros* gff
Loaded Bacon Omelet* gff
Ahi Poke* gff#26

Weekends from 10am-2pm
Boursin Salmon Omelet gff
Eggs Benedict* 22 toasted fresh baked english muffin, shaved ham, poached eggs, hollandaise sauce, smashed potatoes
French Dip*25 roast beef, horseradish cream, house-made jus, acme roll, fries gluten free bread available, please ask us! gff
<b>Dungeness Crab Omelet*</b> gff <b>29</b> ortega green chilis, creamy boursin cheese, chives, smashed potatoes
Country Fried Steak*
Mia Salad* gff # n
Corned Beef Hash* gff
Chicken Wet Burrito*18 salsa chicken, scrambled eggs, beans a la charra, pepper jack, chipotle-sherry cream, sour cream, avocado, pico de gallo, cilantro

<b>Short Rib Enchiladas &amp; Eggs*</b> gff
Quiche* v
Bennett's Bánh Mí Sandwich*
Steak & Bacon Tacos* gff23 house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa, queso fresco
Monte Cristo Sandwich New 23 grilled ham, turkey, american and havarti cheeses, cinnamon raisin bread, powdered sugar, maple syrup
Steak Cobb* gff
Chicken Tortilla Soup* gff#
Biscuits & Country Sausage Gravy*

# ON THE SIDE

bacon gff 7 (4 pieces)

fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi

ham gff 7

country sausage gff 7 (2 patties)

smashed potatoes gff v 6

2 eggs your way gff 10

half avocado gff v # 10

# KIDS BRUNCH - 9

#### Traditional Breakfast\*

scrambled eggs and bacon, ham or sausage with toasted biscuit

Egg & Cheese Breakfast Sandwich\*

toasted roll with cheddar cheese, fries

French Toast Stick Stack\*

powdered sugar, syrup, strawberry garnish Cheeseburger & Fries

all chuck, cheddar cheese, fries

**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 | 10-20-2025

<sup>\*</sup>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.