

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 9 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>	Yucatan Empanadas* gff 18 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	Prawn Cocktail* gff # 22 <i>four wild white mexican prawns, house-made cocktail sauce</i>
Salt & Pepper Prawns* 24 <i>six wild mexican jumbo prawns, lightly fried, tarragon aioli</i>	Bennett's Butcher Board n 29 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia bread</i>	Spinach Dip gff v 18 <i>spinach, jalapeño blended with cheese and cream, house potato chips</i>
Steamed Mussels* # 25 <i>fresh PEI mussels, garlic butter, parmesan bread gluten free bread available gff</i>	Big Bang Tempura Shrimp* 17 <i>five traditional style with spicy bang sauce</i>	Jalapeño Cornbread gff v 17 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>
Dungeness Crab Deviled Eggs gff 23 <i>meyer lemon aioli</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>	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>	Italian Chopped Salad gff 25 <i>romaine, radicchio, fennel, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red wine vinaigrette</i>
Wedge Salad gff 14 <i>crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion</i>	Chicken Tortilla Soup* gff # 18 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>	Caesar Salad gff # 14 <i>romaine, parmesan cheese cornbread croutons add grilled chicken \$9, shrimp \$12, or grilled salmon \$14</i>
Steak Cobb* gff 26 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>	Ahi Poke* gff # 26 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</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>
Mia Salad* gff # n 25 <i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>		

PRIME SEAFOOD & STEAKS

Alaskan Halibut* gff 42 <i>pan roasted and served on a bed of house-creamed corn, crispy prosciutto, lemon scallion drizzle monday wine & dine add \$5 per person</i>	Center Cut Filet* gff 56 <i>mashed potatoes, roasted asparagus monday wine & dine add \$6 per person</i>	Shrimp Scampi* 31 <i>buerre blanc, garlic, focaccia, sautéed spinach</i>
Grilled Salmon* gff # 39 <i>heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle</i>	Grilled Pork Chop* gff # 38 <i>bone-in hoisin marinated, mashed potatoes</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>	Premium Hand Cut Steaks <i>(not included in monday wine & dine special)</i>	Pork Osso Buco* gff 31 <i>slow braised, mashed potatoes, jus</i>
Steak & Bacon Tacos* gff 23 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>	Prime NY Strip* gff mkt price per lb <i>all natural, serves 1-2</i>	Short Rib* gff 40 <i>house-braised angus, mashed potatoes, horseradish cream</i>
	Bone-In Aged Rib-Eye* gff mkt price per lb <i>serves 2 or more</i>	Steak Frites* gff 39 <i>herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onions</i>
	Porterhouse* gff mkt price per lb <i>serves 2 or more</i>	

ROSEVILLE FAVORITES

Bennett's Cheeseburger* 19 <i>all chuck, hand-crafted, black pepper aioli, acme bun, fries gluten free bread available, please ask us! gff</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>	Vegetable Quinoa Bowl gff v # 21 <i>cauliflower, snow peas, cipollini onions, shiitake mushrooms, spinach, roasted tomatoes, grilled avocado, served warm add shrimp \$12 or chicken \$9</i>
Cannelloni* 25 <i>ground sausage, mortadella, parmesan, bechamel, marinara, focaccia</i>	Three Mushroom Burger v # 19 <i>vegetarian mushroom patty: shiitake, portabello and cremini, arugula, fresh pesto aioli, green salad or fries</i>	Grilled Chimichurri Chicken* gff # 26 <i>all-natural chicken breast, heirloom grains, sautéed spinach</i>
House-Made Meatloaf* gff 27 <i>mashed potatoes, jus, crispy shallots</i>	French Dip* 25 <i>roast beef, horseradish cream, house-made jus, acme roll, fries gluten free bread available, please ask us! gff</i>	Chile Relleno v # 21 <i>roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese, chipotle-sherry cream, cotija dust</i>
Chicken Enchiladas* gff 22 <i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>	Bennett's Bánh Mí Sandwich* 21 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>	Grilled Mahi Tacos* gff # 23 <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>
Lasagna Bolognese* 27 <i>(please allow 18 minutes) parmesan garlic bread</i>		

ON THE SIDE - 12

Sautéed Spinach gff # v	Mashed Potatoes gff v	Cauliflower Gratin gff v	Bacon Mac n' Cheese
Roasted Asparagus gff # v	Brussels Sprouts with bacon, parmesan gff	Pound of Fries gff v	Parmesan Garlic Bread 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 | 3-27-2026

*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.
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BRUNCH COCKTAILS

Orange Marmalade Martini

gruven handcrafted vodka, orange 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

Campo Viejo, Cava, Brut, Spain..... 35

Quercioli Lambrusco – Sparkling Red, Italy ...30

Ca' Bolani – Prosecco, Italy 39

Chandon Brut – Napa..... 59

Veuve Clicquot, Yellow Label–Champagne, France. 103

SHAREABLE FUN

Dungeness Crab Deviled Eggs gff23
meyer lemon aioli

Big Bang Tempura Shrimp* 17
five traditional style with spicy bang sauce

Jalapeño Cornbread gff v..... 17
house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter

BRUNCH

Weekends from 9am-2pm

Avocado Toast vegan #20
acme pain au levain, avocado, salad greens, house vinaigrette

Lox Plate23
cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel

Two Eggs Your Way* 18
sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit, butter

Veggie Omelet* gff v 19
mushrooms, poblanos, onions, spinach, red bell peppers, pepper jack, sour cream, smashed potatoes

Stuffed French Toast 16
orange marmalade, cream cheese, powdered sugar, sweetened cream

Bennett's Cheeseburger* 19
all chuck, handcrafted, black pepper aioli, acme bun, fries

Huevos Rancheros* gff..... 17
crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar and cotija cheese, sour cream

Loaded Bacon Omelet* gff 19
blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes

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

Dungeness Crab Omelet* gff29
ortega green chilis, creamy boursin cheese, chives, smashed potatoes

Country Fried Steak* 20
fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy

Mia Salad* gff # n 25
salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons

Corned Beef Hash* gff 19
house-braised, smashed potatoes, red bell peppers, onion, poached eggs

Chicken Wet Burrito* 18
salsa chicken, scrambled eggs, beans a la charra, pepper jack, chipotle-sherry cream, sour cream, avocado, pico de gallo, cilantro

Short Rib Enchiladas & Eggs* gff23
slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust, two fried eggs

Quiche* v 18
roasted mushrooms, red bell peppers, caramelized onions, spinach, gruyère, salad greens, vinaigrette

Bennett's Bánh Mí Sandwich*21
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños

Steak & Bacon Tacos* gff23
house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa, queso fresco

Steak Cobb* gff26
grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette

Chicken Tortilla Soup* gff # 18
roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips

Biscuits & Country Sausage Gravy* 15
house-baked buttermilk biscuits
Add grilled ham, sausage, or bacon +\$5

Ahi Poke* gff #26
fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi

ON THE SIDE

bacon gff 7
(4 pieces)

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

For our guests 12 and under

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

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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

Pamplemousse

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

Maple Syrup Old Fashioned

bulleit rye, maple syrup, black walnut bitters

Prickly Pear Margarita

gran agave blanco tequila, prickly pear, fresh lime juice, agave nectar

Pecan Old Fashioned

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

Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer

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

Grey Goose Martini 16

house-stuffed blue cheese olives

BEER

DRAFT

9

Bike Dog Hazy
Knee Deep West Coast IPA
Modelo Especial
Jack Rabbit Rice Lager gff
2 Rivers Cider
Brewbilt Rotating Tap

BOTTLE

7

Coors Light
Corona Premier
Guinness
Corona N/A

HOUSE COCKTAILS

14

Raspberry Martini

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

Skinny Margarita

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

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

Jalapeño Margarita

gran agave blanco tequila, ancho chile liqueur, triple sec, house sweet & sour

Bennett's Bulleit Lemonade

bulleit bourbon whiskey, house lemonade

French 75

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

Paloma

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

Blueberry Old Thyme

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

Frozen Mai Tai

plantation white rum, pineapple dole whip, mahina hawaiian dark rum | Pitcher \$45

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

Chocolate Pot de Crème gff

whipped cream
add heath crunch (not gff)

Carrot Cake gff n

cream cheese frosting

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

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

Orange Marmalade Martini15

gruven 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

Sobon Estate14

Zinfandel Port, Amador County

Sandeman Old Tawny Port.....30

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

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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 2024</i>	11	38

WHITES

*Benvolio, Pinot Grigio, <i>Italy 2024</i>	15	49
*Wither Hills Sauvignon Blanc, <i>NZ 2024</i>	17	62
Kelly Fleming Sauvignon Blanc, <i>Napa 2024</i>	18	59
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 2024</i>	15	51
Cambria, Kathryn's Vineyard, <i>Santa Maria Valley 2023</i>	16	55
Frank Family, <i>Carneros 2024</i>	22	79
Rombauer, <i>Carneros 2024</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 2024</i>	16	52
*Bogle, <i>California 2023</i>	12	44
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2024</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 2023</i>	14	51
*Sean Minor, <i>North Coast 2023</i>	15	55
*Shenandoah Special Reserve, Zinfandel, <i>Amador 2022</i>	12	45
*Cvne Crianza Tinto, Tempranillo, <i>Rioja 2021</i>	13	44

CABERNET SAUVIGNON

*Soban Estate, <i>Amador 2022</i>	13	48
*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 2020</i>	34	122
Silver Oak, <i>Napa Valley 2020</i>		195
Caymus, <i>Napa Valley (750 ml), 2023</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
Basil Hayden Toast Small Batch 80	18
Basil Hayden - Kentucky Straight Bourbon Whiskey	16
Bulleit - Kentucky Straight Bourbon Whiskey	16
Bulleit Rye - Straight Rye Whiskey Small Batch	16
Blade and Bow - Kentucky Straight Bourbon Whiskey	17
Jack Daniels Old No. 7 - Tennessee Whiskey	15
Buffalo Trace - Kentucky Straight Bourbon Whiskey	16
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 Fine Deluxe	16
Roe & Co. Irish Whiskey	16
Jameson Blended Irish Whiskey	15
Tullamore Dew Blended Irish Whiskey	13
Elijah Craig Small Batch Bourbon	15

SCOTCH

The Macallan 15 Year Old Double Cask	48
Lagavulin Single Malt 16 Year	31
Talisker 10 Year Single Malt	24
Johnnie Walker Black	16

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 Peach & Orange Blossom	15
Ketel One Oranje	15

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
Casamigos Mezcal	18
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Cristalino Reposado	17
Casamigos Reposado	18
Don Julio Reposado	18
Casa Dragones Blanco	17
Don Julio Blanco	16
Xicaru Reposado Mezcal	15
21 Seeds Cucumber Jalapeño	15
21 Seeds Valencia Orange	15
21 Seeds Grapefruit Hibiscus	15
Don Fulano Blanco	16
Lalo Blanco Tequila	17