

BENNETT'S

• ROSEVILLE | SACRAMENTO | ROCKLIN •

EXPERIENCE – HOSPITALITY – VALUE – QUALITY

WEEKENDS 9A-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

BENNETT'S

• DAILY HAPPY HOUR 2-6PM •

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

SHARE PLATES

Spicy Cheese, Roasted Corn & Chicken Flautas 10 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	Hoisin Glazed Ribs* gff 10 <i>slow roasted st. louis ribs</i>
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>	Grilled Salmon Skewers* 15 <i>loch duart salmon, cilantro pistou</i>
Calamari Stack* 11 <i>rhode island's finest, tarragon aioli, and lemon slaw</i>	Veggie Empanadas v (New!) 9 <i>poblano peppers, artichoke hearts, mushrooms, cream cheese folded inside crispy corn masa</i>
Short Rib Tacos* gff 9 <i>shredded short rib, house-made corn tortillas, chipotle aioli, onions, cilantro</i>	Baked Brie v 15 <i>toasted baguette, rosemary, fig preserves</i>
Thai Chicken Sticks 14 <i>served with green thai chili sauce</i>	Salmon Lettuce Cups gff 9 <i>creamy poached salmon, butter lettuce, apples, chives</i>
French Onion Dip & House-Made Chips 9	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

Chandon Brut 12 <i>Napa</i>	Moniz Family 11 <i>Cuvée Olivia, Napa 2024</i>
Wither Hills 10 <i>Sauvignon Blanc, New Zealand 2024</i>	CP 7 <i>Cabernet, Paso Robles 2023</i>
Bogle Vineyards 7 <i>Rose, California 2024</i>	Shenandoah Vineyards 9 <i>Special Reserve, Zinfandel, Amador 2022</i>
Sobon Estate 10 <i>Cabernet Sauvignon, Amador 2023</i>	Bogle Vineyards 9 <i>Pinot Noir, California 2022</i>
Benvolio Pinot Grigio 10 <i>Friuli, Italy 2024</i>	Harken (New!) 11 <i>Chardonnay, Central Coast 2024</i>

COCKTAILS

Lemon Drop 7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, cane syrup, sugar rim</i>	Blueberry Old Thyme 11 <i>house-made blueberry syrup, fresh lemon juice, gruvon 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 Lemonade 10 <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. 4-27-2026

*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.