

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>	Fresh Oysters on the 1/2 Shell* gff 25 <i>seven oysters served with mignonette, house-made cocktail sauce, lemon</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>	Yucatan Empanadas* gff # 18 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup</i>	Spinach Dip gff v 18 <i>spinach, jalapeño blended with cheese and cream, house potato chips</i>
Dungeness Crab Deviled Eggs gff 23 <i>meyer lemon aioli</i>	Bennett's Butcher Board n 29 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia bread</i>	Jalapeño Cornbread gff v 17 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter</i>
Big Bang Tempura Shrimp* 17 <i>five traditional style with spicy bang sauce</i>		

SOUPS & SALADS

Wedge Salad gff 14 <i>crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion</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>	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>	Chicken Tortilla Soup* gff # 18 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</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>	Ahi Poke* gff # 26 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</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>	Grilled Pork Chop* gff # 38 <i>bone-in hoisin marinated, mashed potatoes</i>
Grilled Salmon* gff # 39 <i>heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle</i>	Shrimp Scampi* 31 <i>buerre blanc, garlic, focaccia, sautéed spinach</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>	Short Rib* gff 40 <i>house-braised angus, mashed potatoes, horseradish cream</i>	Chimichurri Steak Frites* gff New! 39 <i>herb marinated hanger steak, chimichurri, arugula, french fries</i>
Steak & Bacon Tacos* gff 23 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>		

Premium Hand Cut Steaks
(not included in monday wine & dine special)

Prime NY Strip* gff mkt price per lb
all natural, serves 1-2

Bone-In Aged Rib-Eye* gff mkt price per lb
serves 2 or more

Porterhouse* gff mkt price per lb
serves 2 or more

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>	Lasagna Bolognese* 27 <i>(please allow 18 minutes) parmesan garlic bread</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>
House-Made Meatloaf* gff 27 <i>mashed potatoes, jus, crispy shallots</i>	Three Mushroom Burger v # 19 <i>vegetarian mushroom patty: shiitake, portabello and cremini, arugula, fresh pesto aioli, green salad or fries</i>	Brick Chicken* gff # 35 <i>all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, cornbread croutons, jus</i>
Chicken Enchiladas* gff 22 <i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</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>
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>	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>

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 gluten free bread available</i> 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 | 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.

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BRUNCH COCKTAILS

Orange Marmalade Martini <i>gruven handcrafted vodka, orange marmalade, triple sec, fresh lemon juice</i> 15	Irish Coffee <i>tullamore dew irish whiskey, coffee, sweetened cream</i> 14	Bloody Mary <i>gruven handcrafted vodka, spicy house mix, antipasto garnish, candied bacon</i> 14	Espresso Martini <i>gruven handcrafted vodka, kahlua, house espresso, baileys irish cream</i> 15
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MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

*Segura Viudas Cava, Brut, Spain..... 35	Chandon Brut, Napa..... 59
*Zonin Prosecco, Italy..... 39	Veuve Clicquot, Yello Label, Champagne, France..... 103

*Eligible for Bubbles & Brunch Special until 2 pm

SHAREABLE FUN

Dungeness Crab Deviled Eggs gff 23 <i>meyer lemon aioli</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>
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BRUNCH

Weekends from 10am-2pm

Avocado Toast vegan # 20 <i>acme pain au levain, avocado, salad greens, house vinaigrette</i>	Eggs Benedict* 22 <i>toasted fresh baked english muffin, shaved ham, poached eggs, hollandaise sauce, smashed potatoes</i>	Short Rib Enchiladas & Eggs* gff 23 <i>slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust, two fried eggs</i>
Two Eggs Your Way* 18 <i>sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit, butter</i>	French Dip* 25 <i>roast beef, horseradish cream, house-made jus, acme roll, fries</i> <i>gluten free bread available, please ask us! gff</i>	Quiche* v 18 <i>roasted mushrooms, red bell peppers, caramelized onions, spinach, gruyère, salad greens, vinaigrette</i>
Veggie Omelet* gff v 19 <i>mushrooms, poblanos, onions, spinach, red bell peppers, pepper jack, sour cream, smashed potatoes</i>	Dungeness Crab Omelet* gff 29 <i>ortega green chilis, creamy boursin cheese, chives, smashed potatoes</i>	Bennett's Bánh Mí Sandwich* 21 <i>spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños</i>
Stuffed French Toast 16 <i>orange marmalade, cream cheese, powdered sugar, sweetened cream</i>	Country Fried Steak* 20 <i>fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy</i>	Steak & Bacon Tacos* gff 23 <i>house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>
Bennett's Cheeseburger* 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>	Mia Salad* gff # n 25 <i>salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	Steak Cobb* gff 26 <i>grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette</i>
Huevos Rancheros* gff 17 <i>crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar and cotija cheese, sour cream</i>	Corned Beef Hash* gff 19 <i>house-braised, smashed potatoes, red bell peppers, onion, poached eggs</i>	Chicken Tortilla Soup* gff # 18 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>
Loaded Bacon Omelet* gff 19 <i>blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes</i>	Chicken Wet Burrito* 18 <i>salsa chicken, scrambled eggs, beans a la charra, pepper jack, chipotle-sherry cream, sour cream, avocado, pico de gallo, cilantro</i>	Biscuits & Country Sausage Gravy* 15 <i>house-baked buttermilk biscuits</i> <i>Add grilled ham, sausage, or bacon +\$5</i>
Lox Plate 23 <i>cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel</i>		Ahi Poke* gff # 26 <i>fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>

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
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KIDS BRUNCH – 9

For our guests 12 and under

Traditional Breakfast* <i>scrambled eggs and bacon, ham or sausage with toasted biscuit</i>	Egg & Cheese Breakfast Sandwich* <i>toasted roll with cheddar cheese, fries</i>	French Toast Stick Stack* <i>powdered sugar, syrup, strawberry garnish</i>	Cheeseburger & Fries <i>all chuck, cheddar cheese, fries</i>
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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

9

BOTTLE & CAN

Punk AF IPNA
Coors Light
Corona Premier
Guinness
Nado Lager
Daura Damm gff
Almanac Seaside
North Coast Prancster
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 Thyme

house-made blueberry syrup, fresh lemon juice, gruvon 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

Jalapeño 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

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

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

Orange Marmalade Martini 15

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

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

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

BUBBLE

*Segura Viudas Brut, <i>Spain</i>	13	35	New!
*Zonin Prosecco, <i>Italy</i>	14	39	New!
Chandon Brut, <i>Napa</i>	17	59	
Veuve Clicquot, Yellow Label, <i>Champagne, France</i>	21	103	

ROSÉ

*Château de Campuget Rosé, <i>France 2025</i>	11	38	New!
Bogle Vineyards, <i>California 2024</i>	12	39	

WHITES

*Emmolo Sauvignon Blanc, <i>Suisun Valley 2024</i>	11	41	New!
*Benvolio, Pinot Grigio, <i>Italy 2024</i>	15	49	
Wither Hills Sauvignon Blanc, <i>NZ 2024</i>	17	62	
Stags' Leap Sauvignon Blanc, <i>Napa Valley 2024</i>	18	59	New!

CHARDONNAY

*Mer Soleil Reserve, <i>St. Lucia Highlands 2023</i>	13	46	New!
J. Lohr, <i>Monterey County, 2023</i>	14	49	
*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	

PINOT NOIR

*Bogle, <i>California 2023</i>	12	44	
Falcon's Perch, <i>Monterey 2023</i>	14	51	
MacRostie, <i>Sonoma Coast 2023</i>	17	59	
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2024</i>	20	87	

REDS

*Shenandoah Special Reserve Zinfandel, <i>Amador 2022</i>	12	45	
*Sean Minor, <i>North Coast 2023</i>	15	55	
The Walking Fool, Red Blend, <i>Suisun Valley 2023</i>	17	59	
Ridge Vineyards Three Valleys Zinfandel, <i>Sonoma 2023</i>	21	76	New!

CABERNET SAUVIGNON

*Sobon Estate, <i>Amador 2023</i>	13	48	
*CP, <i>Paso Robles 2023</i>	14	49	
*Moniz Family, Cuvée Olivia, <i>Napa 2024</i>	15	51	New!
Vinum The Insider, <i>Paso Robles 2021</i>	17	62	
Bonanza "The Vinekeeper" by Caymus. <i>Napa</i>	19	70	New!
Two Horns Reserve, Spring Mountain, <i>Napa 2020</i>	25	88	
Big Pour, <i>Napa Valley 2016</i>	32	111	
Silver Oak, <i>Alexander Valley 2020</i>	34	122	
Caymus, <i>Napa Valley (750 ml), 2023</i>	36	129	
Silver Oak, <i>Napa Valley 2020</i>		195	
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 10yr Rye	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 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

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