

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
house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips
- Salt & Pepper Prawns*** 24
six wild mexican jumbo prawns, lightly fried, tarragon aioli
- Dungeness Crab Deviled Eggs** gff 23
meyer lemon aioli
- Big Bang Tempura Shrimp*** 17
five traditional style with spicy bang sauce
- Yucatan Empanadas*** gff # 18
crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup

- Bennett's Butcher Board** n 29
mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia bread
- Prawn Cocktail*** gff # 22
four wild white mexican prawns, house-made cocktail sauce

- Spinach Dip** gff v 18
spinach, jalapeños blended with cheese and cream, house-made potato chips
- Jalapeño Cornbread** gff v 17
house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter

Build Your Own Iced Seafood Platter gff
mignonette, house-made cocktail sauce, lemon (not part of monday wine & dine special)

- oysters* (7) selection changes daily 25
- wild mexican prawns* (6) 25
- ahi poke* (4 oz.) 25
- shelled dungeness crab* (4 oz.) 30

- Chicken Wings*** gff # 21
1.5 lbs. of drumettes, oven roasted and flash fried, tossed in spicy BBQ sauce, served with carrots, celery and ranch
- House-Smoked Salmon*** gff 25
served warm with meyer lemon aioli, acme toast limited daily, gluten free bread available

SOUPS & SALADS

- Wedge Salad** gff 14
crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion
- Steak Cobb*** gff 26
grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette
- Mia Salad*** gff # n 25
salad greens, warm rotisserie chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons

- Maui Beet Salad** gff # v 19
salad greens, ponzu sesame ginger dressing, cucumber and goat cheese | add grilled chicken \$9, shrimp \$12, or grilled salmon \$14
- Chicken Tortilla Soup*** gff # 18
roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips
- Ahi Poke*** gff # 26
fresh ahi, salad greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi

- Caesar Salad** gff # 14
romaine, parmesan cheese cornbread croutons add grilled chicken \$9, shrimp \$12, or grilled salmon \$14
- Butter Lettuce Salad** gff # v 17
fresh apples, blue cheese, house candied walnuts, maple vinaigrette | add grilled chicken \$9, shrimp \$12, or grilled salmon \$14
- House-Smoked Salmon Salad*** gff # 23
salad greens, roasted beets, watermelon radish, orange supremes, lemon vinaigrette

PRIME SEAFOOD & STEAKS

- Alaskan Halibut*** gff 42
pan roasted and served on a bed of house-creamed corn, crispy prosciutto, lemon scallion drizzle monday wine & dine add \$5 per person
- Cedar Plank Salmon*** gff # 39
dijon, shallots, bacon, sautéed spinach, cremini, mushroom jus
- Prawn Linguine*** 38
six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc
- Steak & Bacon Tacos*** gff 23
house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco

- Center Cut Filet*** gff 56
mashed potatoes, roasted asparagus monday wine & dine add \$6 per person

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

- Grilled Pork Chop*** gff # 38
bone-in hoisin marinated, mashed potatoes
- Shrimp Scampi*** 31
buerre blanc, garlic, focaccia, sautéed spinach
- Blackened Pacific Redfish*** gff # 26
sautéed spinach, parmesan
- Short Rib*** gff 40
house-braised angus, mashed potatoes, horseradish cream
- Chimichurri Steak Frites*** gff New! 39
herb marinated hanger steak, chimichurri, arugula, french fries

WESTSIDE FAVORITES

- Bennett's Cheeseburger*** 19
all chuck, handcrafted, black pepper aioli, acme bun, fries
gluten free bread available, please ask us! gff
- House-Made Meatloaf*** gff 27
mashed potatoes, jus, crispy shallots
- Chicken Enchiladas*** gff 22
rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust
- BBQ Ribs & Fried Chicken*** 27
st. louis style ribs, hand breaded boneless chicken breast, waffle fries
all ribs, no chicken +10 | add ribs (4 more) +\$10

- Lasagna Bolognese*** 27
(please allow 18 minutes) parmesan garlic bread
- Three Mushroom Burger** v # 19
vegetarian mushroom patty: shiitake, portabello and cremini, arugula, fresh pesto aioli, green salad or fries
- French Dip*** 25
roast beef, horseradish cream, house-made jus, acme roll, fries
gluten free bread available, please ask us! gff
- Bennett's Bánh Mí Sandwich*** 21
spicy fried chicken breast, pickled vegetables, sambol aioli, cucumber, cilantro, jalapeños

- Vegetable Quinoa Bowl** gff v # 21
cauliflower, snow peas, cipollini onions, shiitake mushrooms, spinach, roasted tomatoes, grilled avocado, served warm | add shrimp \$12 or chicken \$9
- Brick Chicken*** gff # 35
all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, zaatar cornbread croutons, jus
- Chile Relleno** v # 21
roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese, chipotle-sherry cream, cotija dust
- Grilled Mahi Tacos*** gff # 23
house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa

ON THE SIDE - 12

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|---------------------------|---|--------------------------|--|
| 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 (roseville-style) 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 | 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.
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 10 or more, a gratuity of 20% will be added to the guest check.

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 9am-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

Grey Goose Martini 16
house-stuffed blue cheese olives

- 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
- Frozen Strawberry Margarita**
el jimador blanco tequila, strawberry, sweet & sour | Pitcher \$45

BEER

9

- DRAFT**
North Coast Scrimshaw Pils
Great White Belgian Ale
Knee Deep West Coast IPA
Modelo Especial
Sierra Nevada Hazy Little Thing IPA
Brewbilt Helles Lager
Rotating Handle (seasonal)
- BOTTLE**
Lagunitas IPNA
Coors Light
Corona Premier
Corona NA
Guinness
Michelob Ultra

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 Thymmer**
house-made blueberry syrup, fresh lemon juice, gruvon 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

- Banana Cream Pie**
fresh bananas, chocolate, 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
- Key Lime Pie**
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 Estate**14
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	
*Zonin Prosecco, <i>Italy</i>	14	39	
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	
Bogle Vineyard, <i>California 2024</i>	12	39	

WHITES

*Emmolo Sauvignon Blanc, <i>Suisun Valley 2024</i>	11	41	
*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	

CHARDONNAY

*Mer Soleil Reserve, <i>St. Lucia Highlands 2023</i>	13	46	
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	
Kistler, <i>Sonoma County 2023</i>	35	120	



PINOT NOIR

*Bogle Vineyards, <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	
Kistler, <i>Sonoma County 2023</i>	35	125	

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	
Cornarea, Nebbiolo d'Alba, <i>Italy 2018</i>	19	70	
Ridge Vineyards Three Valleys Zinfandel, <i>Sonoma 2023</i>	21	76	
Pruett LLR Estate Sryah & Cabernet, <i>Sierra Foothills 2023</i>		55	
Pruett CSP Estate Sryah, <i>Sierra Foothills 2023</i>		65	

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	
Vinum The Insider, <i>Paso Robles 2021</i>	17	62	
Bonanza "The Vinekeeper" by Caymus. <i>Napa</i>	19	70	
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	
Pruett, VanGo Cabernet Blend, <i>Sierra Foothills 2023</i>		75	
Pruett Judy Marie Estate, <i>Sierra Foothills</i>		80	
Ackerman Family Vineyard, <i>Napa 2018</i>		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
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
Crown Royal Canadian Fine Deluxe	16
Roe & Co. Irish Whiskey	16
Jameson Blended Irish Whiskey	15
Tullamore Dew Blended Irish Whiskey	13
Redbreast 15 Year Single Pot Irish Whiskey, 92 proof	43
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
Glenmorangie 18 Year Old <i>Extremely Rare</i>	49
Johnnie Walker Black	16
Highland Park 18 Year Old Single Malt	55

VODKA

Stolichnaya	15
Grey Goose	17
Tito's	16
Belvedere	17
Ketel One	16
Ketel One Cucumber & Mint	15
Ketel One Grapefruit & Rose	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 Alma Miel	17
Don Julio Anejo	19
Don Julio 70 Cristalino	25
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