BENNETT'S

Happy Thanksgiving

NOVEMBER 26 2026

SHARE PLATES

BIG BANG SHRIMP TEMPURA 17
five traditional style with spicy bang sauce

BENNETT'S BUTCHER BOARD n 29
mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia bread

DUNGENESS CRAB DEVILED EGGS gff 23
meyer lemon aioli

STUFFING & GRAVY 12
turkey and sage dressing, turkey gravy

JALAPEÑO CORNBREAD gff v 17
house-made creamed corn, jalapeños, pan-roasted, served with jalapeño syrup, honey butter

PRAWN COCKTAIL gff # 22
four wild white mexican jumbo prawns, house-made cocktail sauce

YUCATAN EMPANADAS gff 18
crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, jalapeño syrup

TRIO OF DIPS gff v 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

ENTREÉS

add a starter green salad, caesar salad, or cup of butternut squash soup to any entreé for $8

ROASTED TURKEY BREAST FEAST 35
carved turkey breast, sage dressing, mashed potatoes, candied yams, cranberry sauce, turkey gravy

SHORT RIB gff 40
house-braised angus, mashed potatoes, horseradish cream

GRILLED MAHI TACOS gff # 23
house-made corn tortillas, savoy cabbage slaw, chipotle aioli, salsa

STEAK COBB gff 26
salad greens, grilled sirloin, bacon, egg, tomato, shaft's blue cheese, red wine vinaigrette

AVOCADO & BAY SHRIMP SALAD gff # 24
romaine, cucumber, asparagus, tomato, green onion, avocado, hard boiled egg, lemon vinaigrette

ASIAN SEA BASS gff # 36
pan-seared, fennel, garlic, toy box tomatoes, asparagus

VEGETABLE QUINOA BOWL gff v # 24
cauliflower, snow peas, cipollini onions, shiitake mushrooms, spinach, roasted tomatoes, grilled avocado, served warm
add shrimp $12 or chicken $9

CHIMICHURRI STEAK FRITES gff 41
herb marinated hanger steak, chimichurri, arugula, french fries

BENNETT'S BANH MI SANDWICH 22
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños

BLACKENED PACIFIC REDFISH gff # 26
sautéed spinach, parmesan

ROASTED PRIME RIB DINNER gff 45
slow roasted, mashed potatoes

BBQ RIBS & FRIED CHICKEN 28
st. louis style ribs, hand-breaded boneless chicken breast, waffle fries
all ribs, no chicken +10 | add ribs (4 more) +10

GRILLED PORK CHOP # 38
bone-in, hoisin marinated, mashed potatoes

GRILLED SALMON gff # 39
heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle

CENTER CUT FILET gff 57
roasted asparagus, mashed potatoes, herb butter

BENNETT'S CHEESEBURGER 19
all chuck, handcrafted, black pepper aioli, acme bun, fries

MIA SALAD gff # n 25
salad greens, warm roasted chicken, goat cheese, avocado, dates, tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons

CHICKEN ENCHILADAS gff # 23
salsa chicken, topped with salsa verde, jack cheese, cotija dust

FRENCH DIP 25
roast beef, horseradish cream, house-made jus, acme roll, fries

PREMIUM HAND CUT STEAKS *serves 1-3*

- **PRIME NY STRIP** ..... *market price*
- **PORTERHOUSE** ..... *market price*
- **BONE-IN RIB EYE** ..... *market price*

SIDES

Roasted Asparagus gff # v - 16

Creamed Corn gff # v - 12

Mashed Potatoes gff v - 10

Buttered Button Mushrooms gff # - 14

Ginger Snow Peas gff # v - 16

Brussels Sprouts with bacon, parmesan gff - 14

Regular Fries or Garlic Fries gff v - 8

Bacon Mac n' Cheese - 12

Parmesan Garlic Bread
gluten free bread available gff - 12

HOUSE-MADE DESSERTS

CHOCOLATE LAYER CAKE gff *sweet cream, amarena cherries* 14

BANANA CREAM PIE *sweet cream* 14

PUMPKIN CHEESECAKE 10

BUTTER CAKE *sweet cream* 14

• ROSEVILLE | SACRAMENTO | ROCKLIN •

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* | *10-30-2026*

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 6 or more, a gratuity of 20% will be added to the guest check.