BENNETT'S AMERICAN COOKING

ALLERGEN MATRIX

WINTER 2027 SACRAMENTO

SHARE PLATES

Trio of Dips gff v n 20
housemade 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

Fresh Oysters on the 1/2 Shell* gff 25
seven oysters served with mignonette, housemade cocktail sauce, lemon

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, housemade cocktail sauce

Spinach Dip gff v 19
spinach, jalapeños blended with cheese and cream, housemade potato chips

Jalapeño Cornbread gff v 18
housemade creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter

SALADS

Ask us about today's fresh soup selection

Avocado & Bay Shrimp Salad 24
romaine, cucumber, asparagus, tomato, green onion, avocado, hard boiled egg, lemon vinaigrette

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

Steak Cobb* gff 26
grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette

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

PREMIUM HAND-CUT MARKET STEAKS

Not included in Monday Wine & Dine Special

Prime NY Strip* ..... mkt price
serves 1-2

Porterhouse* ..... mkt price
serves 2 or more

Bone-In Aged Rib-Eye* ..... mkt price
serves 2 or more

PRIME SEAFOOD & STEAKS

add a starter green salad, caesar salad, or cup of today's featured soup to any entreé for $6

Osso Buco* gff (New!) 37
slow braised, volcano shank, buttered mashed potatoes, pork jus, gremolata | please allow 18 min. monday wine & dine add $6

Grilled Salmon* gff # 39
heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions, citrus scallion drizzle

Prawn Linguine* 38
six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots, beurre blanc

Center Cut Filet* gff 57
mashed potatoes, roasted asparagus monday wine & dine add $6 per person

Steak & Bacon Tacos* gff 23
housemade corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco

Grilled Pork Chop* gff # 38
bone-in hoisin marinated, mashed potatoes

Chimichurri Steak Frites* gff 41
herb marinated hanger steak, chimichurri, arugula, french fries

Asian Sea Bass* gff # 36
pan-seared, fennel, garlic, toy box tomatoes, asparagus

Steamed Mussels & Frites* (New!) 32
fresh mussels, garlic butter

Blackened Pacific Redfish* gff # 26
sautéed spinach, parmesan

Short Rib* gff 40
house-braised angus, mashed potatoes, horseradish cream

SACRAMENTO FAVORITES

Bennett's Cheeseburger* 19
all chuck, handcrafted, black pepper aioli, acme bun, fries
gluten free bread available, please ask us! gff

Housemade Meatloaf* gff 27
mashed potatoes, jus, crispy shallots

Chicken Enchiladas* gff # 23
salsa chicken, topped with salsa verde, jack cheese, cotija dust

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

Ahi Bowl* gff # (New!) 26
salad greens, cucumber, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi

Lasagna Bolognese* 28
(please allow 18 minutes) parmesan garlic bread

French Dip* 25
roast beef, horseradish cream, housemade jus, acme roll, fries
gluten free bread available, please ask us! gff

Bennett's Bánh Mí Sandwich* 22
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños

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

Brick Chicken* gff # 35
all natural, 1/2 chicken marinated & oven roasted, mashed potatoes, za'atar cornbread croutons, jus

Chile Relleno gff v # 21
roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese, chipotle-sherry cream, cotija dust

Grilled Mahi Tacos* gff # 23
housemade corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa

ON THE SIDE

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

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* | *11-5-2026*

*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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BENNETT'S AMERICAN COOKING

WINTER 2027 SACRAMENTO

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 15

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

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

**Eligible for Bubbles & Brunch Special until 2 pm*

SHAREABLE FUN

Dungeness Crab Deviled Eggs gff 23
meyer lemon aioli

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

Jalapeño Cornbread gff v 18
house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup, honey butter

BRUNCH & BREAKFAST SELECTIONS

Weekends from 10am-2pm

Avocado & Bay Shrimp Salad 24
romaine, cucumber, asparagus, tomato, green onion, avocado, hard boiled egg, lemon vinaigrette

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

Steak & Bacon Tacos* gff 23
house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa, queso fresco

Bennett's Cheeseburger* 19
all chuck, handcrafted, black pepper aioli, acme bun, fries | add an egg $2

Breakfast Nachos* gff New! 18
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

Lox Plate 23
cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel

Eggs Benedict* 23
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* gff 31
ortega green chilis, creamy boursin cheese, chives, smashed potatoes

Country Fried Steak* 20
fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy | add two eggs +$5

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

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

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* gff 23
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* 22
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños

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

Steak Cobb* gff 26
grilled sirloin, salad greens, bacon, egg, tomatoes, shaft's blue cheese, red wine vinaigrette

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

Ahi Bowl* gff # 26
salad greens, cucumber, avocado, ponzu sesame ginger dressing, pickled ginger

ON THE SIDE

bacon gff 8 (4 pieces)
ham gff 8
country sausage gff 8 (2 patties)
smashed potatoes gff v 6
2 eggs your way gff 10
half avocado gff v # 6

KIDS BRUNCH – 10

For our guests 12 and under

Traditional Breakfast*
scrambled eggs and bacon, ham or sausage, smashed potaotes, toasted biscuit

French Toast Stick Stack*
powdered sugar, syrup, strawberry garnish

Egg & Cheese Breakfast Sandwich*
toasted roll with cheddar cheese, and bacon, ham or sausage, fries

Cheeseburger & Fries
all chuck, cheddar cheese, fries

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WINTER 2027 SACRAMENTO

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

BUBBLE

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

ROSÉ

*Château de Campuget Rosé, *France 2024*	13	38
Bogle Vineyards, *California 2025*	12	39

WHITES

*Emmolo Sauvignon Blanc, *Suisun Valley 2025*	12	41
*Treana, Sauvignon Blanc, *California 2022* New!	13	48
*Benvolio, Pinot Grigio, *Italy 2024*	15	49
Wither Hills Sauvignon Blanc, *NZ 2025*	17	62

CHARDONNAY

*Chamisal, *San Luis Obispo 2022* New!	12	44
*Mer Soleil Reserve, *St. Lucia Highlands 2024*	13	46
*Harken, *Central Coast 2025*	15	51
Cambria, Kathryn's Vineyard, *Santa Maria Valley 2024*	16	55
Frank Family, *Carneros 2024*	22	79
Rombauer, *Carneros 2024*	26	81

PINOT NOIR

*Bogle, *California 2023*	12	44
Falcon's Perch, *Monterey 2024*	14	51
Walt, Blue Jay, *Anderson Valley 2023* New!	19	70
Belle Glos, Clark & Telephone, *Santa Maria Valley 2024*	21	78

REDS

*Shenandoah Special Reserve Zinfandel, *Amador 2022*	12	45
*Sean Minor, *North Coast 2024*	15	55

CABERNET SAUVIGNON

*Sobon Estate, *Amador 2023*	13	48
*CP, *Paso Robles 2023*	14	49
*Moniz Family, Park Avenue, *Napa 2024* New!	15	51
Vinum The Insider, *Paso Robles 2021*	17	62
Bonanza "The Vinekeeper" by Caymus. *Napa*	19	70
Two Horns Reserve, Spring Mountain, *Napa 2020*	25	88
Big Pour, *Napa Valley 2016*	32	111
Silver Oak, *Alexander Valley 2021*	34	122
Caymus, *Napa Valley 2023*	36	129

**Select Wine & Dine Special Bottle Offerings*

SPECIALTY COCKTAILS 15

❄Cranberry Martini
ketel one vodka, cranberry purée, fresh lemon juice, cinnamon & clove cane syrup, prosecco

Peach Perfect
ketel one peach & orange blossom vodka, triple sec, dragon fruit syrup, fresh lime juice

Raspberry Martini
house-infused raspberry vodka, cane syrup, fresh lemon juice, large cube, soda water

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

❄*seasonal feature*

Blood Orange Sour vegan
elijah craig small batch, blood orange, st-germain, fresh lemon juice, fee foam

❄Spiced Eggnog
evan williams bourbon, brandy, cream, cinnnamon dust through 01.18.27

Lemon Drop
house-infused lemon vodka, triple sec, cane syrup, fresh lemon juice, sugar rim

Mexican Iced Coffee
lalo tequila, borghetti coffee liqueur, baileys, cold coffee, fee foam

Grey Goose Martini 17
house-stuffed blue cheese olives

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

❄Gingerbread Martini
ketel one vodka, kahlua, baileys, gingerbread syrup, cream, candy cane

Bennett's Mule
ketel one vodka, fresh lime juice, ginger beer

Casa Bennett Margarita
gran agave blanco tequila, fresh lemon and lime juice, agave nectar

French 75
tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice

MOCKTAILS 8

Island Time
matcha coconut syrup, fresh lime juice, pineapple juice, orgeat, soda water

Ginger & Juice
fresh orange and lime juice, mint, cane syrup, ginger beer

Cherry's Glee
italian cherries, house sweet & sour, lemonade, sparkling water

Spice Dream
jalapeño, pineapple juice, cilantro, cane syrup, fresh lime juice

Lavender Lemonade
house-made lemonade, lavender syrup

Blackberry Smash
blackberries, mint, cane syrup, fresh lime juice, sparkling water

BEER 9

BOTTLE & CAN

Punk AF IPNA
Coors Light
Corona Premier
Guinness
Nado Lager
Daura Damm gff
Almanac Seaside
North Coast Pranqster
Orange Ave Wit

DRAFT

Rotating Handle

BUBBLES & BREAKFAST
2 ENTRÉES & A BOTTLE OF BUBBLES
WEEKENDS serving to 2pm
$49 FOR TWO

$$$ INFLATION BUSTING $$$
HAPPY HOUR
VALUE PRICED SIPS, TASTES & PLATES
DAILY 2-6PM | $7 • $10 • $15

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PREMIUM SPIRITS *Featuring Country Club Pours*

BOURBON & WHISKEY

Tullamore Dew Blended Irish Whiskey	13
Elijah Craig Small Batch Bourbon	15
Jack Daniels Old No. 7 - Tennessee Whiskey	15
Jameson Blended Irish Whiskey	15
Woodinville Bourbon, 6 Year, small batch grain to glass	15
Woodinville Rye 6 Year, Washington State	15
Basil Hayden - Kentucky Straight Bourbon Whiskey	16
Bulleit - Kentucky Straight Bourbon Whiskey	16
Bulleit Rye - Straight Rye Whiskey Small Batch	16
Crown Royal Canadian Fine Deluxe	16
Maker's Mark - Kentucky Straight Bourbon Whisky	16
Whistle Pig - PiggyBack 6 Year	16
Whistle Pig 10yr Rye	17
Whistle Pig - Farmstock Rye Whiskey	18
Woodford Reserve - Kentucky Straight Bourbon Whiskey	16
Copper Tongue 16 Year Straight Bourbon Whiskey	35

SCOTCH

Johnnie Walker Black	16
Oban 14 Year	19
Talisker 10 Year Single Malt	24
Lagavulin Single Malt 16 Year	31
The Balvenie 14 Caribbean Cask Single Malt	32
The Macallan 15 Year Old Double Cask	48

VODKA

Ketel One Citroen	15
Ketel One Cucumber & Mint	15
Ketel One Grapefruit & Rose	15
Ketel One Oranje	15
Ketel One	16
Chopin	16
Tito's	16
Belvedere	17
Grey Goose	17

GIN

Tanqueray London Dry	15
Bombay Sapphire, *England*	16
Empress Small Batch, *B.C., Canada*	17
Hendrick's, *Scotland*	17
Tanqueray 10, *Great Britain*	17
Tanqueray Sevilla Orange, *Great Britain*	17

TEQUILA

21 Seeds Grapefruit Hibiscus	15
Xicaru Reposado Mezcal	15
Volcan Blanco	15
Volcan Reposado	15
Don Julio Blanco	16
Don Fulano Blanco	16
Don Julio Reposado	18
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Don Julio 1942	43
Patron Silver	16
Lalo Blanco Tequila	17
Casamigos Reposado	18
Clase Azul Reposado	43