



## DINNER APPETIZERS

**BRUSCHETTA** – An Italian classic of Roma tomatoes, basil and garlic served on char grilled herb Ciabatta and drizzled with balsamic reduction. **\$7.5**

**WALLEYE STRIPS** – Lightly breaded Canadian Walleye strips deep-fried. Served with tartar sauce. **\$9**

**SMOKED SALMON** – Honey smoked salmon served with flatbread of crackers and horseradish cream sauce. **\$9.5**

**CHICKEN QUESADILLA** – A large flour tortilla filled with chicken, cheddar cheese and scallions served with pico de gallo and sour cream. **\$8.5**

**BUFFALO WINGS** – Fresh fried chicken wings tossed in Buffalo hot sauce. Served with bleu cheese dressing and celery sticks.

**6 WINGS \$6 | 12 WINGS \$12 | 18 WINGS \$17** Also available with Terryaki, BBQ or Nuclear

**TENDERLOIN TIPS** – Blackened tenderloin tips sautéed with our short rib sauce and served with béarnaise and horseradish cream sauce. **\$10.5**

**SPINACH AND ARTICHOKE DIP** – Artichoke hearts, spinach and a creamy cheese dip. Baked and served with toasted French bread and flatbread crackers. **\$8.5**

**STUFFED MUSHROOM** – Jumbo mushroom caps stuffed with a wild rice medley and mornay sauce. Topped with a blend of cheeses and baked. **\$9**

**“HOSER” FRIES** – Our fresh cut French fries mixed with melted mozzarella cheese topped with homemade short rib sauce. **\$7.5**

**BACON WRAPPED SHRIMP** – Four char grilled colossal shrimp marinated and wrapped in applewood smoked bacon. **\$12**

**PAN SEARED SCALLOPS** – Pan seared scallops served on top of mixed greens topped with Asian ginger sauce. **\$13**

**CRAB CAKES** – Sweet and tender crab meat cakes topped with lemon aoli. **\$11**

**ONION RINGS** – Sweet onions dipped in beer batter, coated in toasted breadcrumbs and deep-fried to golden brown. **\$8** Side of ranch or bleu, add **\$.99**

## ENTREES

*Each entree includes choice of soup or salad, and choice of potato (baked, au gratins or fresh cut French fries)  
All steaks, (USDA choice) can be topped with Bleu Cheese, horseradish crusted, béarnaise sauce, hollandaise or a Cabernet reduction sauce for \$2 more*

**SIRLOIN** – 10 ounce choice sirloin grilled to you specifications. **\$17**

**NEW YORK STRIP** – 14 ounce choice New York strip grilled to your specifications. **\$26**

**FILET** – 6 ounce choice filet grilled to your specifications. **\$24**

**TOMAHAWK RIBEYE** – 20 ounce choice ribeye...unreal flavor! Best served medium rare. **\$34**

**BRAISED SHORT RIBS** – 16 ounces of slow roasted short ribs topped with short rib gravy **\$19**

**PORK CHOPS** – Two 8 ounce chops glazed with apple bourbon sauce. **\$17**

**BABY BACK RIBS** – Slow cooked and tender pork ribs slathered with our 7th Heaven BBQ sauce. Half Rack **\$16** Full Rack **\$24**

**WALLEYE PIKE** – 8 ounce filet lightly breaded and pan-fried. **\$19**

**SALMON** – 8 ounce salmon filet grilled topped with crab sauce. **\$20**

**LOBSTER TAIL** – Two Char grilled 6 ounce lobster tails served with drawn butter. **\$30**

**PAN SEARED DIVER SCALLOPS** – Pan seared scallops served on top of butternut squash risotto and topped with red cabbage slaw and sage brown butter. **\$26**

**SCAMPI** – Six colossal shrimp baked in lemon garlic butter. **\$19**

**LIVER, BACON AND ONIONS** – Old school favorite. 12 ounces with onions and applewood smoked bacon. **\$16**

## CLASSIC SPECIALTIES

*Each entree includes choice of soup or salad*

**CHICKEN KIEV** – 8 ounce Chicken Kiev served on a wild rice medley and topped with hollandaise sauce. **\$16**

**CHICKEN POT PIE** – A mixture of peas, carrots, corn, pearl onion, and tender chicken, topped with golden filo dough and baked to perfection! **\$15**

**CREOLE MEATLOAF** – This is Bennett's House Favorite! Homemade meatloaf with our Creole sauce and mashed potato and gravy. **\$15**

**1/2 ROASTED CHICKEN** – Herb roasted 1/2 cut chicken on top of wild mushroom risotto. **\$16**

**CAJUN CHICKEN PASTA** – Chicken breast medallions sautéed with Andouille sausage, tomatoes and mushrooms. Tossed in a cajun cream sauce. **\$16**

**FETTUCINI ALFREDO** – Grilled chicken on top of fettuccini noodles tossed in our Alfredo sauce and finished with fresh parmesan and served with a warm breadstick. **\$14** | Sub shrimp **\$4** more

**PENNE PUNTANESCA** – Penne pasta with crushed tomatoes, capers, fresh basil and garlic tossed in evoo and drizzled with balsamic reduction. **\$12**  
Add Chicken or Shrimp **\$4**

## BURGERS AND SANDWICHES

*All burgers are USDA Choice, served with fresh cut French fries, a butter toasted bun and hamburger pickles*

**JUICY LUCY** – Stuffed with American cheese and char grilled, served medium. **\$10**

**JUICY JUANITA** – Stuffed with pepper jack cheese and char grilled, served medium. **\$10.5** “It’s a spicy one”

**BIG BEN** – Double decker 1/4 pounder’s served with special sauce, lettuce, American cheese, pickles and diced onions on a butter toasted triple decked bun. **\$9.5**

**BLACK-N- BLUE** – Fresh 1/2 pound burger seasoned with cracked pepper topped with bleu cheese crumbles. **\$10.5**

**RUEBEN BURGER** – Topped with thick cut corned beef, sauerkraut, thousand island dressing and Swiss cheese served on rye sauerkraut bread. **\$11**

**BENNETT’S PEPPER CHEESE SUPREME** – Two half pound burgers topped with pepper jack cheese and bacon. **\$14** “anyone who eats three Supremes, and all the fries, will get a free t-shirt and their picture on our “Wall of Fame.”

**BACON CHEDDAR BURGER** – Fresh 1/2 pound burger seasoned and topped with hickory smoked bacon and cheddar cheese. **\$9.75**

**BISON BURGER** – 1/3 Bison patty topped with roasted wild mushrooms, Worchester aioli and provolone cheese. **\$12**

**LITTLE CHARLIE’S** – House Specialty – Two USDA choice grilled tenderloin medallions topped with caramelized onions and horseradish cream sauce. Served on sesame seed dollar buns **\$13**

**ST. PAUL STACKER FAN FAVORITE!!** – Italian peasant bread piled with ham, provolone cheese, French fries, coleslaw, tomato, fried egg, and mayonnaise. **\$10**

**BRAISED SHORT RIB SANDWICH** – Slow roasted diced short ribs topped with our short rib sauce and coleslaw served on a French roll. **\$10**

**CHICKEN ASPARAGUS BRIE** – Grilled chicken breast topped with fresh asparagus and brie cheese and served with rosemary ginger aioli on a ciabatta bun. **\$10.75**

**THE FORT ROAD** – Juicy grilled chicken breast smothered with bacon, Swiss and cheddar cheese on grilled French bread with sriracha mayo. **\$10.50**

## SALADS

Soup of the Day – Cup: \$3.50, Bowl: \$4.50

**CAESAR SALAD** – Crisp romaine is tossed with our house Caesar dressing and croutons. Topped with Parmesan cheese. **\$7**  
add Grilled Chicken **\$4** | Shrimp **\$6** | Salmon **\$8** | Steak **\$8**

**BENNETT’S “CHOP” CHEF SALAD** – House Specialty – A fine chop of romaine, iceberg and cabbage. Topped with bacon, tomato, cucumber, red onion, black olives, turkey, ham, Swiss, cheddar cheese and a sliced egg. Tossed with “Bennett’s” house dressing. **\$11**

**RASPBERRY PECAN CHICKEN SALAD** – Mesclun salad mix tossed with Julienne grilled chicken, candied pecans, fresh Raspberries, Maytag bleu cheese crumbles and raspberry dressing. Served with a warm Breadstick **\$11.5**

**ORIENTAL CHICKEN SALAD** – Julienne golden fried chicken tenders, served over a bed of mixed greens, shredded carrots, green onion, julienne red pepper and crispy rice noodles tossed in our oriental sesame ginger dressing. **\$10**

House Specialty.

*All split plates receive a \$2.00 charge.*



### HIS DRINK MENU

**DOC'S MANHATTAN - \$7.00**  
MAKERS MARK WITH SWEET VERMOUTH

**THE RAILHOUSE ROB ROY - \$7.00**  
JOHNNIE WALKER RED SCOTCH WITH DRY VERMOUTH

**THE RUSTY NAIL - \$7.00**  
DEWAR'S SCOTCH AND DRAMBUIE SERVED ON THE ROCKS WITH A LEMON TWIST

**THE CLASSIC - \$7.00**  
BEEFEATER GIN WITH A DROP OF DRY VERMOUTH STRAIGHT UP OR ON THE ROCKS

**007 - \$7.00**  
TANQUERAY GIN, ABSOLUTE VODKA, DRY VERMOUTH "SHAKEN, NOT STIRRED"

### HER DRINK MENU

**COSMOPOLITAN - \$7.00**  
ABSOLUT CITRON, COINTREAU, SPLASH OF CRANBERRY JUICE

**LEMON DROP - \$7.00**  
ABSOLUT CITRON AND LEMON JUICE IN A SUGAR-RIMMED GLASS

**APPLETINI - \$7.00**  
ABSOLUT VODKA AND APPLE SCHNAPPS

**BRAZILIAN COSMO - \$7.00**  
ABSOLUT MANGO, COINTREAU, LIME JUICE, CRANBERRY AND ORANGE JUICE

**CHOCOLATE RASPBERRY TRUFFLETINI - \$8.00**  
VANILLA VODKA, IRISH CREAM, CHAMBORD, COFFEE LIQUEUR, AND WALNUT LIQUEUR

### "BENNETT'S CLASSIC CONCOCTIONS"

**PURPLE RAIN - \$6.75**  
A NEW TWIST ON AN OLD FAVORITE.  
BOMBAY GIN, ABSOLUT VODKA, BACARDI RUM, JOSE CUERVO TEQUILA, SWEET-N-SOUR AND CHAMBORD

**MANGO ICED TEA - \$6.00**  
MANGO VODKA, ICED TEA

**THE TROPICAL - \$6.50**  
BANANA LIQUEUR, MALIBU RUM, STOLI RASPBERRY VODKA AND ORANGE JUICE

**PIECE OF HEAVEN - \$6.50**  
MALIBU RUM, PEACH SCHNAPPS, CRANBERRY, PINEAPPLE AND ORANGE JUICE

**MOJITO - \$6.50**  
BACARDI LIMON, LIME, SUGAR, SODA AND MINT LEAVES

**SUNKEN TREASURE - \$6.50**  
MALIBU RUM, BLUE CURACAO, MIDORI AND PINEAPPLE JUICE

**TOP SHELF LONG ISLAND TEA - \$7.50**  
ABSOLUT VODKA, BACARDI RUM, TANQUERAY GIN, TRIPLE SEC, SWEET-N-SOUR AND A SPLASH OF COKE, SERVED IN A CARAFE

 **BENNETT'S BLOODY MARY - \$6.75**

### TAP BEER SELECTIONS

**TAKE HOME A SPECIALTY PINT GLASS FOR \$4.00**

MICHELOB GOLDEN LIGHT	\$4.00	STELLA ARTOIS	\$6.00
HAMM'S	\$4.00	SUMMIT EXTRA PALE ALE	\$5.25
FINNEGANS	\$5.25	SUMMIT SEASONAL	\$5.25
GUINNESS	\$7.00	FEATURED TAP	ASK YOUR SERVER

### BOTTLED BEER SELECTIONS

**TAKE HOME A SPECIALTY PINT GLASS FOR \$4.00**

BUDWEISER	\$4.00	GRAIN BELT		HARP	\$5.25
BUD LIGHT	\$4.00	NORDEAST	\$4.00	HEINEKEN	\$5.25
MILLER GOLDEN		COORS LIGHT	\$4.00	HEINEKEN LIGHT	\$5.25
DRAFT 64	\$4.00	LEINIE'S HONEY		NEWCASTLE	\$5.25
MICHELOB		WEISS	\$4.25	SMITHWICKS	\$5.25
GOLDEN LIGHT	\$4.00	PABST	\$4.00	SUMMIT RED	\$5.25
MICHELOB ULTRA	\$4.00	AMSTEL LIGHT	\$5.25	SAM ADAMS	\$5.25
MILLER GENUINE		BLUE MOON	\$5.25	SCHLITZ 16OZ	\$5.00
DRAFT	\$4.00	CORONA	\$5.25	312	\$5.25
MILLER HIGH LIFE	\$4.00	CORONA LIGHT	\$5.25	DOS EQUIS	\$5.25
MILLER LITE	\$4.00	LABATT BLUE	\$5.25		
		FAT TIRE	\$5.25		

### NON ALCOHOLIC

**RASPBERRY OR BLUEBERRY LEMONADE- \$2.25**  
ST. PAULI GIRL \$4.25  
O'DOUL'S \$4.25

### MALT

**SMIRNOFF ICE \$4.00**  
**STRONGBOW CIDER \$6.50**

### BEVERAGES

COKE, DIET COKE, 7-UP, LEMONADE, CRANBERRY JUICE, ICED TEA

### RED WINES

	Glass	Bottle
MARK WEST PINOT NOIR, CALIFORNIA <i>Rich &amp; elegant with smoky black cherry, bacon &amp; rose petal.</i>	\$7.00	\$28
FIRESTEED PINOT NOIR, FRANCE <i>Red cherry and currant with a lingering finish.</i>	\$7.50	\$29
KENWOOD PINOT NOIR, RUSSIAN RIVER <i>Red fruit aromas of cherry and fresh strawberries with toasty vanilla and exotic spicy notes.</i>	\$9.25	\$37
GAUCHO CLUB MALBEC, ARGENTINA <i>Dense flavors of dark plum and chocolate layered with oak. An elegant, velvety, long finish rounds out this wine.</i>	\$7.00	\$28
BLACKSTONE MERLOT, CALIFORNIA <i>Rich fruit aromas, supple oak characters with soft tannins.</i>	\$6.25	\$25
TANGLEY OAKS MERLOT, CALIFORNIA <i>Packed with fruit and hints of spice.</i>	\$8.75	\$35
AVALON CABERNET SAUVGINON, NAPA <i>Elegant and silky.</i>	\$10.00	\$40
ROMBAUER CABERNET SAUVIGNON, CALIFORNIA <i>Dark red fruits and berries and hints of spicy vanilla.</i>		\$67
VALLEY OF THE MOON SYRAH, CALIFORNIA <i>Aromas of blueberries and lavender accented by chanterelle mushroom, blackberry and cedar.</i>	\$6.25	\$25

ERNIE ELS/BIG EASY, SOUTH AFRICA  
*Blend of Cab, Merlot, Petit Verdot, Cab Franc, and Malbec*

MARIETTA OLD VINE RED  
*Rich berry flavors, with hints of peppery spice.*

LAKE SONOMA ZINFANDEL, SONOMA  
*Dark, deep berry flavors and spice.*

### WHITE WINES

HOGUE LATE HARVEST RIESLING, WASHINGTON  
*Citrus and peach flavors with hints of green apple.*

BEX RIESLING, MOSEL, GERMANY  
*Beautifully crisp, zippy and dry.*

NOBILO SAUVIGNON BLANC, NEW ZEALAND  
*Easy and fresh with lemon and melon flavors.*

LAKE SONOMA CHARDONNAY, RUSSIAN RIVER  
*Rich, warm oak aromas give way to a complex nose of lavender, honey, brown butter and pears.*

FOUR VINES NAKED CHARDONNAY, FRANCE  
*Ripe, tropical fruit.*

KENWOOD YULUPA CHARDONNAY, CALIFORNIA  
*Inviting apple, citrus fruit aromas and flavors. Medium-bodied.*

MEZZACARONA PINOT GRIGIO, ITALY  
*Clean and crisp.*

TORRE DI LUNA PINOT GRIGIO, ITALY  
*Lovely floral aroma, with masses of fresh fruit flavors.*

KENWOOD YULUPA WHITE ZINFANDEL, CALIFORNIA  
*Fresh strawberries and cream with hints of watermelon and peach.*

### SPARKLING

ASTORIA LOUNGE PROSECCO  
*Floral aromas, with generous amounts of pear and golden delicious apple.*

### HOUSE WINES

CRANE LAKE, CALIFORNIA \$5.00 Glass  
*Chardonnay, White Zinfandel, Cabernet Sauvignon*