




LUNCH APPETIZERS

- BRUSCHETTA** – An Italian classic. 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. **\$9.5**
- SMOKED SALMON** – Honey smoked Salmon served with flatbread 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 aioli. **\$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**


SOUP AND SALAD

Soup of the Day – Cup \$3.75 Bowl \$4.50

- SALAD AND SOUP** – Our house or garden salad served with a bowl of our fresh homemade soup. **\$6.5**
- CAESAR SALAD** – Crisp romaine 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** – 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. **\$10**
- RASPBERRY PECAN CHICKEN SALAD** – Mesclun salad mix tossed with Julienne grilled chicken, candied pecans, fresh raspberries, maytag blue cheese crumbles and raspberry vinaigrette dressing. **\$10.5**
- 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 sesame ginger dressing. **\$9.5**

BURGERS

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 **\$9**
- JUICY JUANITA** – Stuffed with pepper jack cheese and char grilled, served medium. “It’s a spicy one” **\$9.5**
- BIG BEN** – Double decker 1/4 pounders served with special sauce, lettuce, American cheese, pickles and raw onion on a butter toasted triple decker bun. **\$8.5**
- BLACK-N-BLUE** – 1/2 pound patty seasoned with fresh cracked pepper and topped with Bleu cheese crumbles. **\$9.5**
- RUEBEN BURGER** – Topped with thick cut corned beef, sauerkraut, 1000 island dressing and Swiss cheese served on rye sauerkraut bread. **\$10**
- BENNETT'S PEPPER CHEESE SUPREME** – Two half pound burgers topped with pepper jack cheese and bacon **\$13** “Anyone who can eat three Supremes, all the fries, and beverage, 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 applewood smoked bacon and cheddar cheese. **\$8.75**
- BISON BURGER** – 1/3 Bison patty topped with roasted wild mushrooms, Worchester aioli and provolone cheese. **\$11**

SANDWICHES

All sandwiches are served with Homemade potato chips – substitute fries for \$1

- DAILY SOUP AND 1/2 SANDWICH** – Ask your server for today’s special **\$6.5**
- LITTLE CHARLIES** – Two USDA choice grilled tenderloin medallions topped with caramelized onions and horseradish cream sauce. Served on sesame seed dollar buns. **\$11**
- REUBEN OR RACHEL** – Thin cut corned beef brisket, Swiss cheese, sauerkraut and thousand island dressing served on sauerkraut rye bread. **\$8.75**
- Turkey piled high with sauerkraut and thousand island dressing served on marble rye bread. **\$8.75**
- TIFFANY'S MEATLOAF** – Homemade Creole meatloaf with mashed potatoes and gravy piled on top and served on white or wheat. **\$8.5**
- PRIME RIB SANDWICH** – Slow roasted prime rib thinly sliced and topped with caramelized onions, mushrooms and melted provolone cheese all stuffed in a toasted ciabatta roll and then drizzled with our horseradish cream sauce. **\$10.5**
- BRAISED SHORT RIB SANDWICH** – Slow roasted diced short ribs topped with short rib sauce and coleslaw served on a French roll. **\$10**
- “SHORE LUNCH” WALLEYE SANDWICH** – A lightly breaded walleye filet, deep fried and served with shredded lettuce, tomato and tartar sauce. **\$10.5**
- ST. PAUL STACKER FAN FAVORITE!!!!** – Italian peasant bread piled with ham, provolone cheese, French fries, coleslaw, tomato, fried egg and mayonnaise. **\$9**
- BLT** – Hickory smoked bacon, lettuce, and tomato served with mayo on toasted bread. **\$7.5** add a fried egg for **\$1** more
- BLAKE'S BUFFALO CHICKEN** – Juicy grilled chicken tossed in hot Buffalo sauce topped with shredded lettuce, tomato and bleu cheese crumbles. **\$8.75**
- THE FORT ROAD** – Juicy grilled chicken breast smothered in bacon, Swiss and cheddar cheese on grilled French bread with sriracha mayo. **\$9.5**
- CHICKEN ASPARAGUS BRIE** – Juicy grilled chicken breast topped with fresh asparagus and brie cheese topped with rosemary ginger aioli on a ciabatta bun. **\$9.75**

CLASSIC SPECIALTIES

- CAJUN CHICKEN PASTA** - Chicken breast medallions sautéed with Andouille sausage, tomatoes and mushrooms. Tossed in a cajun cream sauce. **\$9**
- STEAK AND FRIES** – An 8 ounce Hanger steak served with our house cut fries and a side of homemade coleslaw. **\$11.5**
- CHICKEN ALFREDO** – Juicy grilled chicken served on a bed of fettuccini noodles tossed in our homemade Alfredo sauce and finished with parmesan cheese. **\$9**
- Sub shrimp **\$6** more
- PENNE PUNTANESCA** – Penne pasta with crushed tomatoes, red pepper flakes, capers, basil and garlic tossed in evoo and drizzled with balsamic reduction. **\$8**
- Add Chicken for **\$4** | Shrimp **\$6**



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 DRAFT 64 | \$4.00 | COORS LIGHT | \$4.00 | HEINEKEN LIGHT | \$5.25 |
| MICHELOB GOLDEN LIGHT | \$4.00 | LEINIE'S HONEY WEISS | \$4.25 | NEWCASTLE | \$5.25 |
| MICHELOB ULTRA | \$4.00 | PABST | \$4.00 | SMITHWICKS | \$5.25 |
| MILLER GENUINE DRAFT | \$4.00 | AMSTEL LIGHT | \$5.25 | SUMMIT RED | \$5.25 |
| MILLER HIGH LIFE | \$4.00 | BLUE MOON | \$5.25 | SAM ADAMS | \$5.25 |
| MILLER LITE | \$4.00 | CORONA | \$5.25 | SCHLITZ 16OZ | \$5.00 |
| | | CORONA LIGHT | \$5.25 | 312 | \$5.25 |
| | | LABATT BLUE | \$5.25 | DOS EQUIS | \$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 & elegant with smoky black cherry, bacon & 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