

BENJAMIN
A CUT ABOVE  THE REST
STEAK HOUSE

APPETIZERS

JUMBO SHRIMP COCKTAIL (4)
JUMBO SHRIMP COCKTAIL (6)
JUMBO LUMP CRAB MEAT COCKTAIL
***LITTLE NECK CLAMS ON THE HALF SHELL**
***FRESH OYSTERS ON THE HALF SHELL**
BAKED CLAMS
LUMP CRAB CAKE
***SEAFOOD PLATTER (per person)**
LOBSTER COCKTAIL
SIZZLING CANADIAN BACON extra thick

SOUPS

FRENCH ONION SOUP gruyere cheese
BENJAMIN SOUP ground beef, potatoes, onions
LOBSTER BISQUE brandy, cream

SALADS

Dressing Choices:

Bleu Cheese, Creamy Garlic, House Vinaigrette, Russian

WEDGE SALAD bleu cheese dressing, diced Canadian bacon
ORGANIC MESCLUN GREENS frisée, diced tomatoes, house vinaigrette
THE CAESAR garlic croutons, shaved parmesan
BENJAMIN SALAD (for two) organic greens, lump crab meat, red onion, apple
SLICED TOMATO & ONIONS (for two) Benjamin sauce, bleu cheese dressing
CHOPPED TOMATO SALAD diced Canadian bacon, onions, bleu cheese dressing
BIBB SALAD crumbled bleu cheese, candied pecans, dried cranberries, balsamic vinaigrette
IMPORTED BUFFALO MOZZARELLA (for two) beefsteak tomatoes, basil, balsamic vinaigrette

**These items may be served raw, undercooked or may contain allergy sensitive ingredients.*

Consumer Information: Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. There is a certain level of risk associated with eating raw oysters. If you are afflicted by a chronic illness of liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from consumption or raw oysters, and should eat oysters fully cooked. If unsure of your risk, then please consult your physician.

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STEAK HOUSE

USDA
PRIME

STEAK & CHOPS

CHEF SELECTED, DRY AGED IN OUR OWN AGING BOX

- ***STEAK FOR TWO**
- ***STEAK FOR THREE**
- ***STEAK FOR FOUR**
- ***NEW YORK SIRLOIN STEAK**
- ***RIB EYE STEAK**
- ***FILET MIGNON**
- ***RACK OF LAMB**
- ***VEAL CHOP, DOUBLE THICK, EXTRA HEAVY CUT**

SEAFOOD

CHILEAN SEA BASS

***GRILLED NORWEGIAN SALMON**

***GRILLED YELLOWFIN TUNA**

3 LB. JUMBO LOBSTER (broiled or steamed)

4 LB. JUMBO LOBSTER (broiled or steamed)

***SURF AND TURF**

LOBSTER TAILS

POTATOES

BENJAMIN HOME FRIES (add bleu cheese \$2.95 supplement)

MASHED POTATOES

COTTAGE FRIES

STEAK FRIES

JUMBO BAKED POTATO

ONION RINGS

COTTAGE FRIES AND ONION RINGS

VEGETABLES

CREAMLESS CREAMED SPINACH

ASPARAGUS sautéed in garlic & oil or steamed

BROCCOLI sautéed in garlic & oil or steamed

ONIONS sautéed

PEAS AND ONIONS sautéed

MUSHROOMS sautéed

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