



STEAK HOUSE
LUNCH MENU

APPETIZERS

CRAB CAKE frisée, cherry tomatoes, pepper coulis
***TUNA TARTAR** crispy olive & rosemary flatbread, wasabi soy sauce
BAKED CLAMS (6) a la oreganata
FRIED CRISPY CALAMARI classic marinara
***BLUE POINT OYSTERS (6)** cocktail and mignonette sauce
JUMBO SHRIMP COCKTAIL (4) extra-large, cocktail sauce
SLICED TOMATO AND ONIONS bleu cheese dressing, Benjamin steak sauce
IMPORTED BUFFALO MOZZARELLA beefsteak tomatoes, basil, balsamic reduction

SOUPS

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

APPETIZER SALADS

ORGANIC MESCLUN GREENS frisée, diced tomatoes, house vinaigrette
CAESAR SALAD garlic croutons, shaved parmesan
BENJAMIN SALAD organic greens, lump crab meat, red onion, apple
WEDGE SALAD diced Canadian Bacon, bleu cheese dressing
BIBB SALAD crumbled bleu cheese, candied pecans, dried cranberries, aged balsamic vinaigrette

ENTRÉE SALADS

***USDA PRIME SIRLOIN STEAK** mesclun greens, frisée, diced tomatoes, house vinaigrette
GRILLED JUMBO SHRIMP (4) mesclun greens, frisée, diced tomatoes, house vinaigrette
HERB GRILLED CHICKEN BREAST classic caesar salad
***YELLOWFIN TUNA** organic seasonal greens
***NORWEGIAN SALMON** bibb lettuce, crumbled bleu cheese, candied pecans, dried cranberries, aged balsamic vinaigrette

SANDWICHES

All served with steak fries, lettuce, tomato, onion, and pickle

***USDA PRIME RIB EYE SANDWICH**
***THE BENJAMIN BURGER,** ½ lb. USDA Prime blend
HERBED CHICKEN SANDWICH buffalo mozzarella, tomato, basil, toasted garlic ciabatta
***BENJAMIN’S CHEESE STEAK SANDWICH** sirloin, sautéed onions, choice of cheese

LUNCH ENTRÉES

All served with a chef’s selection of potato and vegetable

***NEW YORK USDA PRIME JUNIOR SIRLOIN STEAK**
***RACK OF LAMB (3)**
***PETITE USDA PRIME FILET MIGNON** mushrooms, red wine sauce
***USDA PRIME BONE-IN RIB EYE STEAK**
***GRILLED CHILEAN SEA BASS FILET**
***GRILLED NORWEGIAN SALMON**
***GRILLED YELLOWFIN TUNA**
HERB BAKED ORGANIC CHICKEN

**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.