

Benny's is committed to supporting Montana farmers and growers. By eating here, so are you! It is a quest for freshness, community, energy conservation and sustainable agriculture. It's about being engaged with our food from the field to the table. Thank you to all of our providers (an ever-growing list) for your beautiful and healthful products.

TAPAS & APPETIZERS

Apple-Tizer	6	(gf)
Black pepper feta and Flathead Lake apples drizzled with Montana honey		
Moroccan Marinated Olives	4	(v, gf)
Kalamata & Castelvetrano olives marinated in garlic, preserved lemon, spices and olive oil		
Oven Fries	7	(v, gf)
Jo-Jo style oven roasted potatoes with parmesan and truffled salt, sriracha ketchup and smoked aioli		
Low Country Shrimp and Grits	12	(gf)
Cajun spiced prawns, sweet corn grits and sauce creole		
Hot Spinach and Artichoke Dip	10	(v)
Blend of cheeses, artichoke hearts and spinach with crostini for dipping		

SOUP AND SALADS

House Salad	8	(v)
Organic salad greens, shaved red onion, house candied pecans and pumpkins seeds with balsamic vinaigrette and herbed chevre on crostini		
Caesar Salad *	9	
Whole leaf romaine, seasoned house-made croutons, scratch-made dressing and crispy parmesan cheese		
Famous Tomato Rosemary Soup	Cup/Bowl 7/10	
A famous house recipe that Benny's has always been known for		
Soup du Jour	Cup/Bowl 7/10	
Always scratch-made with the freshest ingredients; your server will have today's selection		

BURGERS

Served with lettuce, tomato, pickles and include choice of soup, Benny's house salad or oven fries (substitute a small Caesar salad or bowl of soup for \$2)

Big Sky Naturals Beef Burger *	16	
Ground organic Highland beef and chopped bacon mixed together topped with cheddar cheese, charred onion jam and fried egg on a house-made potato bun		
Lentil Burger Bowl	15	(vegan, gf)
Montana grown French lentil, sunflower seed and mushroom patty stacked atop Benny's house slaw with cucumber, tomato and pickled red onions		

ENTREES

All entrees include house baked focaccia and your choice of soup or Benny's house salad (substitute a small Caesar salad or bowl of soup for \$2)

Stroganoff	Half/Full	19/25	
A Benny's classic! Montana raised beef simmered with onions, mushrooms and sour cream tossed with house-made pasta and parmesan			
Thai-Style Green Curry	Half/Full	16/21	(gf)
Chicken, onions and potatoes stewed with coconut, cilantro, lime and basil with orange scented jasmine rice a Benny's favorite!			
Delhi-Style Curry	Half/Full	15/20	(gf, vegan with no yogurt)
Classic Indian curry vegetables and spices simmered in coconut milk over orange scented jasmine rice and lentils with cucumber, yogurt, chutney and sunflower seeds			
	Add Roasted Chicken	4	Add 3 Sautéed Shrimp 7
Bistro Steak Frites *		31	(gf)
Locally raised, grass finished beef with caramelized onions, herb roasted mushrooms, compound butter and oven fries with dipping sauces			
Tuscan Pork Sugo		25	(gf)
Fork tender pork and tomato ragu with creamy parmesan polenta, stewed greens and apple mousse			
Grilled Local Chicken		24	(gf)
Bacon, potato and Brussels hash, blistered tomatoes and herbed lemon foam			
Rainbow Trout		30	
Responsibly farmed trout with saffron gnocchi "Primavera", citrus broth and blistered tomatoes			

Benny's is happy to accommodate changes for food allergies and dietary restrictions

*Consuming raw or undercooked proteins may lead to food borne illness