

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 is about being engaged with our food from the field to the table. Thank you to all our providers (an ever-growing list) for your beautiful and healthful products.

TAPAS & APPETIZERS

Potatoes Gratin	7	(v, gf)
Layers of local potatoes, baked with cream, gruyere and parmesan cheese – very luxurious!		
Grilled Polenta “Toast”	11	(v, gf)
Creamy herbed polenta with charred onion jam, roasted mushrooms, local egg in a hole and cider gastrique		
Hot Spinach and Artichoke Dip	10	(v)
Blend of cheeses, artichoke hearts and spinach with crostini for dipping		
Local Cheese Board	15	(v)
Amaltheia dairy chevre, black pepper-Flathead lake feta, Lifeline Montana chive white cheddar curds with charred onion jam, candied nuts and seeds, apple slices, house marinated olives and crostini		
Popcorn	5	(v, gf)
Skillet popped with truffled salt and melted butter Perfect pairing for beer!		

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		

ENTREES

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

Big Sky Naturals Beef Burger *	18	
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 with lettuce, tomato, pickle and potatoes		
Vegan Burger Bowl	15	(vegan, gf)
Montana grown French lentil, sunflower seed and mushroom patty stacked atop Benny's house slaw with cucumber, tomato, pickled red onions – It's been beyond burger since before “Beyond” was a thing		
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)
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
Bistro Steak *	31	(gf)
Locally raised grass fed, grass finished beef with roasted local root veggies and herb roasted mushrooms, potatoes gratin, compound butter and apple cider gastrique		
Fettuccini with Local Chicken	25	
Scratch-made pasta, diced tomatoes and sauteed kale tossed with light horseradish cream and parmesan		
Dijon Crusted Sockeye*	30	
Local winter squash puree with scratch-made gnocchi and herb roasted mushrooms, candied bacon, fresh greens and lemon vinaigrette		
Tuscan Pork Sugo	26	(gf)
Fork tender pork and tomato ragu with creamy parmesan polenta, stewed greens and apple mousse		

Benny's is happy to accommodate changes for food allergies and dietary restrictions
*Consuming raw or undercooked proteins may lead to food borne illness