

# BENNY'S BISTRO

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

- Local Cheese Board** 15 (v)  
Amaltheia dairy herbed chevre, black pepper-Flathead Lake feta and Lifeline Montana chive white cheddar curds with charred onion jam, candied nuts and seeds, apple slices, house marinated olives and crostini  
Gluten free crackers available by request
- Apple-Tizer** 5 (v, gf)  
Black pepper feta spread and Flathead Lake apples  
drizzled with Montana honey
- Moroccan Marinated Olives** 4 (gf, vegan)  
Kalamata & Castelvetrano olives marinated in garlic, preserved lemon, orange zest, spices and olive oil
- Potatoes Gratin** 6 (v, gf)  
Locally grown potatoes baked with cream and gruyere cheese  
very luxurious
- Shrimp and Grits** 14 (gf)  
Creole marinated prawns, white wine-butter pan sauce, bacon, scallions and creamy cheddar grits
- Hot Spinach and Artichoke Dip** 11 (v)  
Blend of cheeses, artichoke hearts and spinach with crostini for dipping
- Beet & Garbanzo Cake** 9 (gf, vegan)  
Montana grown beets and garbanzos with charred onion jam, cider gastrique and apple chips
- Grilled Polenta "Toast"** 11 (v, gf)  
Creamy herbed polenta with charred onion jam, roasted mushrooms, local egg in a hole and cider gastrique

**Gluten Free – (gf)**  
Items that are gluten free

**Vegetarian – (v)**  
Items that are vegetarian

**Vegan – (vegan)**

See something not listed for dietary restrictions? MOST of our menu items can be made to accommodate, just let your server know!

## SOUP AND SALADS

Our soups are always 100% from scratch, our produce items are supplied locally as the season allows. We have a fantastic baker who produces all of our breads, desserts and other baked items. All soups and salads include fresh baked bread

**Add Roasted Chicken** 4      **Add 3 Sautéed Shrimp** 8

- House Salad** 9 (v)  
Organic salad greens, shaved red onion, house candied pecans and pumpkins seeds with balsamic vinaigrette and herbed chevre on crostini
- Caesar Salad\*** 10  
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

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

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

Parties of 6 or more will incur a 20% service fee

## 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)

- Local Burger\*** **19**  
Organic Montana highland beef, local bacon, cheddar, fried egg, grilled onions and Dijonaise with lettuce, tomato and pickle on a scratch-made potato bun with potatoes gratin
- Montana Lamb Burger\*** **20**  
Organic Montana highland lamb, charred onion jam and black pepper feta spread with lettuce, tomato and pickle on a scratch-made potato bun with potatoes gratin
- Vegan Burger Bowl** **17** **(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
- Winter Risotto** **22** **(vegan, gf)**  
Roasted root vegetables, caramelized apples and onions, candied pecans and pumpkin seeds, cider gastrique and apple chips
- Stroganoff** **25**  
A Benny's classic! Montana raised beef simmered with onions, mushrooms and sour cream tossed with house-made pasta and parmesan
- Fettuccini with Local Chicken** **25**  
Scratch-made pasta, diced tomatoes and sauteed kale tossed with light horseradish cream and parmesan
- Thai-Style Green Curry** **23** **(gf)**  
Chicken, onions and potatoes stewed with coconut, cilantro, lime and basil with orange scented jasmine rice a Benny's favorite!
- Delhi-Style Curry** **21** **(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** **Add 3 Shrimp 8**
- Stuffed Pork Loin\*** **26** **(gf)**  
Cabbage and apple stuffed with risotto, herbed mushrooms, caramelized apples and onions, and cider gastrique
- Bistro Steak\*** **32** **(gf)**  
Locally raised organic grass-fed, grass-finished beef topped with caramelized onions, herb roasted mushrooms and compound butter with potatoes gratin and roasted seasonal root vegetables
- Dijon Brushed Sockeye\*** **31** **(gf)**  
Winter squash puree, grilled herbed polenta, greens with bacon and lemon vinaigrette
- Sauteed Wild Shrimp** **30**  
Pan seared prawns with toasted gnocchi and sauteed kale, local bacon, light pan jus, cider gastrique and parmesan



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