

MAIN DISHES

All entrees include house baked bread and your choice of soup or Benny's house salad

Substitute a Caesar salad 2
Substitute BLT salad 4

Delhi-Style Red Curry 22 (gf, vegan)

Vegetables and spices simmered in coconut milk over orange scented rice and lentils with cucumber, chutney and sunflower seeds

Thai-Style Green Curry 24 (gf)

Chicken, onions and potatoes stewed with coconut, cilantro, lime and basil with orange scented jasmine rice

Wild Mushroom Fettuccini 25 (v)

Scratch-made pasta, sauteed wild mushrooms, green beans, chopped herbs and parmesan-Dijon cream

Montana Stroganoff 27

Locally raised beef simmered with onions, mushrooms and sour cream tossed with house-made pasta and parmesan

Stir-Fry Tofu 25 (gf, vegan)

Mixed seasonal vegetables, grilled sushi rice & bok choy, with ponzu sauce and pickled carrot ribbons

Pan-Roasted Chicken 28

Hand-rolled gnocchi with sauteed vegetables, citrus broth and herbs

Wild Sockeye Salmon* 33 (gf)

Dill crust, smashed new potatoes, sauteed garlicky green beans and Bloody Mary sauce

Seared Ahi Tuna* 32 (gf)

Grilled sushi rice, grilled bok choy, ginger broth, pickled carrot ribbons

Wagyu Smash Burger* 23

Locally raised beef, cheddar cheese, charred onion jam and burger sauce on a scratch-made potato bun with smashed potatoes romesco – GF Bun Available

Add a fried egg 1 Add bacon 2

Argentine Bistro Steak* 35 (gf)

10 oz. local beef, smashed potatoes romesco, grilled asparagus, chimichurri butter, and balsamic gastrique

Sides

Potatoes Romesco	7
Grilled Asparagus	7
Sauteed Vegetables	7
Grilled Bok Choy	7
Orange Scented Rice	4
Grilled sushi rice	4



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