

# BENNY'S BISTRO

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Benny's is committed to supporting Montana farmers and growers. By dining 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 our providers (an ever-growing list) for your beautiful and healthful products

## STARTERS

<b>Local Hummus Plate</b>	<b>11</b>	<b>(vegan)</b>
Timeless Seeds chickpea hummus, scratch-made flatbreads, marinated olives, cucumber		
<b>Hot Spinach and Artichoke Dip</b>	<b>12</b>	<b>(v)</b>
Blend of cheeses, artichoke hearts and spinach with crostini for dipping (gluten free crackers available)		
<b>Moroccan Marinated Olives</b>	<b>6</b>	<b>(gf, vegan)</b>
Kalamata & Castelvetrano olives with garlic, preserved lemon, spices and olive oil		
<b>Salmon Mousse Crepe</b>	<b>13</b>	
Scratch-made crepe, salmon mousse, grilled asparagus, parmesan crisp		
<b>Bison Skewers</b>	<b>15</b>	<b>(gf)</b>
Local bison, cheesy grits, fire-roasted pepper coulis and fresh herbs		
<b>Grilled Flatbreads</b>	<b>14</b>	
Pulled local chicken, caramelized apples and onions with bacon, cheddar and balsamic		

## SOUPS 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 our breads, desserts and other baked items

**Add Roasted Chicken 6**                      **Add Seared Salmon\* 16**

<b>House Salad</b>	<b>11</b>	<b>(v)</b>
Organic salad greens, shaved red onion, house candied pecans and pumpkins seeds with toasted sherry vinaigrette and herbed chevre on crostini		
<b>Caesar Salad*</b>	<b>13</b>	
Whole leaf romaine, seasoned house-made croutons, scratch-made dressing and crispy parmesan cheese		
<b>Beet Salad</b>	<b>15</b>	
Roasted local beets with sauteed kale, local green lentils, bacon and sherry-mustard vinaigrette		
<b>Famous Tomato Rosemary Soup</b>	<b>7/11</b>	<b>Cup/Bowl (v)</b>
A famous house recipe that Benny's has always been known for		
<b>Soup du Jour</b>	<b>7/11</b>	<b>Cup/Bowl</b>
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

# MAIN DISHES

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

Substitute a Caesar salad 2  
 Substitute Beet Salad 6

**Delhi-Style Red Curry** 28 (gf, vegan)  
 Vegetables and spices simmered in coconut milk over orange scented rice and lentils with cucumber, chutney and sunflower seeds

**Grilled Tofu** 30 (gf, vegan)  
 Grilled Sushi Rice, sauteed local lentils and wilted garlic kale, ginger-citrus sauce and Benny's local slaw

**Thai-Style Green Curry** 30 (gf)  
 Chicken, onions and potatoes stewed in coconut, cilantro, lime and basil with orange scented jasmine rice

**Wild Mushroom Fettuccini** 32 (v)  
 Scratch-made pasta, sauteed wild mushrooms, green beans, chopped herbs and parmesan-Dijon cream

**Montana Stroganoff** 33  
 Locally raised beef simmered with onions, mushrooms and sour cream tossed with house-made pasta and parmesan

**Wild Sockeye Salmon\*** 37 (gf)  
 Crispy skin salmon, sauteed local lentils, bacon, and asparagus with light Dijon cream and oven-cured tomatoes

**Pork Sugo** 33 (gf)  
 Local pork and tomato ragu with cheesy herbed polenta, wilted kale and scratch-made applesauce

**Pan-Roasted Chicken** 32 (gf)  
 Creole dusted local chicken, cheesy herbed polenta, garlicky green beans fire-roasted pepper coulis and oven-cured tomatoes

**2/3 Pound Smash Burger\*** 27  
 Locally raised beef, chive white cheddar curds, charred onion jam and burger sauce on a scratch-made potato bun with smashed potatoes romesco  
 Add a fried egg 1 Add bacon 2 GF Bun 1

**Argentine Bistro Steak\*** 37 (gf)  
 Certified Angus Beef center cut sirloin with smashed potatoes romesco, grilled asparagus, chimichurri butter, and balsamic gastrique

**Bison Sirloin\*** 42 (gf)  
 Montana raised bison with smashed potatoes romesco, grilled asparagus, chimichurri butter, and balsamic gastrique

We cannot guarantee tenderness of steaks ordered more done than medium

## Sides

<b>Potatoes Romesco</b>	7
<b>Grilled Asparagus</b>	7
<b>Sauteed Vegetables</b>	7
<b>Orange Scented Rice</b>	4
<b>Grilled sushi rice</b>	4
<b>Sauteed Kale</b>	4



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