

BENJAMIN
A CUT ABOVE  THE REST
STEAK HOUSE

APPETIZERS

*JUMBO SHRIMP COCKTAIL (4)	\$23.95
*JUMBO SHRIMP COCKTAIL (6)	\$29.95
JUMBO LUMP CRAB MEAT COCKTAIL	\$24.95
*LITTLE NECK CLAMS ON THE HALF SHELL	\$15.95
*FRESH OYSTERS ON THE HALF SHELL	\$19.95
BAKED CLAMS	\$16.95
LUMP CRAB CAKE	\$24.95
FRIED CALAMARI	\$19.95
*SEAFOOD PLATTER (per person)	MP
*LOBSTER COCKTAIL	MP
SIZZLING CANADIAN BACON extra thick	\$6.50
STEAK TARTARE	\$22.95
TUNA TARTARE	\$24.95

SOUPS

FRENCH ONION SOUP muenster cheese	\$12.95
BENJAMIN SOUP ground beef, potatoes, onions	\$14.95
LOBSTER BISQUE brandy, cream	\$17.95

SALADS

Choice of dressing:

Bleu Cheese, Creamy Garlic, House Vinaigrette, Russian

WEDGE SALAD diced Canadian bacon, tomatoes, bleu cheese dressing	\$16.95
ORGANIC MESCLUN GREENS frisée, diced tomatoes, house vinaigrette	\$13.95
CAESAR SALAD garlic croutons, shaved parmesan	\$14.95
BENJAMIN SALAD (for two) organic greens, lump crab meat, red onion, apple, house vinaigrette	\$19.95
SLICED TOMATO & ONION (for two) Benjamin sauce, bleu cheese dressing	\$16.95
IMPORTED BUFFALO MOZZARELLA (for two) beefsteak tomatoes, basil, balsamic reduction	\$22.95
CHOPPED TOMATO SALAD diced Canadian bacon, onions, bleu cheese dressing	\$17.95

**These items are, or may be served raw or undercooked. Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.*

Consumer Information: There is a certain level of risk associated with eating raw oysters. If you are afflicted by a chronic illness of liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from consumption of raw oysters, and should eat oysters fully cooked. If unsure of your risk, then please consult your physician.

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STEAK & CHOPS

CHEF SELECTED, DRY AGED IN OUR OWN AGING BOX

*STEAK FOR TWO	\$110.95
*STEAK FOR THREE	\$166.95
*STEAK FOR FOUR	\$221.95
*NEW YORK SIRLOIN STEAK	\$54.95
*RIB EYE STEAK	\$59.95
*FILET MIGNON	\$54.95
*RACK OF LAMB	\$53.95
PETITE FILET MIGNON	\$41.95
JUNIOR NEW YORK SIRLOIN STEAK	\$42.95
BENJAMIN BURGER	\$22.95

SEAFOOD AND POULTRY

*CHILEAN SEA BASS	\$44.95
*GRILLED NORWEGIAN SALMON	\$39.95
*PEPPERCORN CRUSTED YELLOWFIN TUNA	\$44.95
*WHOLE MAINE LOBSTER 2LB. / 3LB. (broiled or steamed)	MP
<i>STUFFED WITH CRAB MEAT</i>	\$21.00
*SURF AND TURF (per person)	MP
KING CRAB LEGS drawn butter	\$86.95
*LOBSTER TAILS	MP
ORGANIC ROAST CHICKEN	\$29.95
CHICKEN PARMESAN	\$28.95

POTATOES

BENJAMIN HOME FRIES	\$13.95
MASHED POTATOES	\$12.95
STEAK FRIES	\$12.95
JUMBO BAKED POTATO	\$7.95

SIDES

Choice of vegetables sautéed or steamed

CREAMLESS CREAMED SPINACH	\$12.95
ASPARAGUS	\$14.95
BROCCOLI	\$13.95
ONIONS	\$12.95
PEAS AND ONIONS	\$13.95
MUSHROOMS	\$13.95
LOBSTER MAC & CHEESE	\$19.95
SHISHITO PEPPERS	\$14.95
ONION RINGS	\$12.95

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WEEKEND LUNCH MENU

SATURDAY & SUNDAY
12:00PM – 4:00PM

PRIX-FIXE MENU

\$39.95 per person ** No Substitutions**

APPETIZER

CHOICE OF ONE:

WEDGE SALAD cherry tomatoes, bacon, bleu cheese dressing
ORGANIC SEASONAL GREENS cherry tomatoes, balsamic vinaigrette
LOBSTER BISQUE brandy, oyster crackers

ENTRÉE

CHOICE OF ONE:

NY SIRLOIN USDA prime, dry aged
NORWEGIAN SALMON extra virgin olive oil, lemon
CHICKEN PARMESAN marinara sauce, mozzarella cheese
PENNE ALLA VODKA
FILET MIGNON USDA prime (\$7.00 supplement)

SIDES

CHOICE OF ONE:

CREAMED SPINACH
MASHED POTATOES

ADD: \$5.00 EACH

BENJAMIN HOME FRIES | STEAK FRIES
ONION RINGS | BROCCOLI | MUSHROOMS

DESSERT

CHOICE OF ONE:

CHOCOLATE MOUSSE CAKE | NY CHEESECAKE | ICE CREAM | SORBET

SANDWICHES

served with Steak Fries

CHEESE STEAK SANDWICH sirloin, sautéed onions, American cheese	\$24.95
BENJAMIN BURGER	\$22.95
HERBED CHICKEN SANDWICH fresh mozzarella, roasted red peppers, creamy garlic	\$19.95

ENTRÉE SALADS

*USDA PRIME SIRLOIN STEAK mesclun greens, frisée, diced tomatoes, house vinaigrette	\$35.95
GRILLED JUMBO SHRIMP (4) mesclun greens, frisée, diced tomatoes, house vinaigrette	\$29.95
HERB GRILLED CHICKEN BREAST classic caesar salad	\$24.95
*NORWEGIAN SALMON mesclun greens, chopped tomatoes, red onions	\$29.95

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