

Soups

Soup du Jour

\$5 Cup \$6 Bowl

Clam Chowder

New England style \$6 Cup \$7 Bowl

Sweet Onion Soup

French baguette and caramelized gruyère cheese \$7

Sandwiches

Club Sandwich

House smoked turkey, thick sliced bacon, tomatoes and green leaf lettuce \$10

Warm Brie and Ham Sandwich

French baguette, cornichons, and sweet onions \$14

Portobello Sandwich

Red pepper, zucchini, tomatoes, provolone cheese, and garlic aioli \$17

Ahi Tuna Burger

Sesame seeds, basil, and Asian slaw \$19

Avocado Sandwich

Provolone cheese, tomato, 12 – grain bread and basil aioli \$8

Rueben Sandwich

Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing \$10

6 oz. New York Steak Sandwich

French baguette with onion rings \$19

BLT Sandwich

Thick sliced bacon, lettuce and tomato \$9

Fresh Grilled Chicken Sandwich

Provolone cheese, tomato, and aioli \$9

Deluxe Burger

Lettuce, pickles, tomato, onion, and Tillamook cheddar \$10

Salads

Benson Classic Caesar Salad \$9

Add chicken or Bay shrimp \$3

Add blackened Salmon \$4

Add Dungeness crab meat \$6

Fresh Fruit Plate

Assorted fruit and berries, cottage cheese or yogurt \$14

Dungeness Crab Salad

Tomatoes, asparagus, sweet onion and Louis dressing \$16

Mediterranean Chicken Salad

Feta cheese, kalamata olives, and oregano vinaigrette \$13

Niçoise Salad

Haricot vert, house tuna, free range hard boiled eggs, olives, tomatoes light herb vinaigrette \$14

Entrees

Fresh Grilled Salmon Paillarde

Sorrel chimicurri, rice pilaf, spinach and crispy taro root \$16

Grilled Flat Iron Steak

Garlic parsley butter, matchstick fries and grilled Bosc pears 7oz. \$18

Grilled Grass Fed New York Steak

Roasted shallot sauce and country potatoes 7oz. \$23

Grilled Chicken Breast Wrapped in Prosciutto

Olive, basil and cherry tomato relish, and Couscous \$14

Pacific Cod

Yukon Gold potatoes, Heirloom tomatoes, and Serrano ham \$16

Oven Roasted Halibut Filet

Mussels and shrimp in a white wine and parsley sauce, rice pilaf \$20

Stone Ground Buccatini Pasta

Sautéed with wild mushrooms, oven dried tomatoes, spinach garlic and parmesan cheese \$14

Add chicken \$16

Add shrimp \$18

20% Gratuity on parties of six or more

Presented by

Executive Chef: Serge Selbe