

# THE BENSON

PORTLAND

CURIO COLLECTION BY HILTON

## BREAKFAST

### BREAKFAST

*Mon - Fri 6:30am - 11am, Sat - Sun 7am - 1pm*

FRESH PASTRY BASKET (v) banana bread, 12  
pastry of the day, butter, honey, and preserves

GRANOLA (v, gf) in-house toasted oats, Ellenos 14  
yogurt, berries, banana, whole, soy, or almond milk

OATMEAL (v, gf) brown sugar, seasonal fruit, 12  
Marcona almonds, whole, soy, or almond milk

BAGEL BUILD (v) Marsee's plain bagel, butter 11  
& jam, cream cheese, or peanut butter  
*add lox* 6

AMERICAN two eggs any style\*, bacon or sausage 17  
or ham, hash browns & choice of toast

OREGON OMELETTE ham, Tillamook cheddar, 17  
mushrooms, garnished with caramelized pearl  
onions, & hash browns

VEGGIE OMELETTE (gf) spinach, Tillamook 15  
cheddar, herbs, tomato, peppers & hash browns

CLASSIC BENEDICT english muffin, Canadian 17  
style bacon, poached eggs\*, hollandaise,  
& hash browns

FRENCH TOAST (v) brioche, cinnamon, 15  
vanilla, 100% maple syrup, seasonal berry compote

SALMON SCRAMBLE (gf) salmon\* fillet atop 26  
herb & red onion scrambled eggs with asparagus,  
crème fraiche, & Hasselback potato

STEAK & EGGS grilled beef medallions, two 28  
eggs any style\*, hash browns, hollandaise,  
asparagus garnish

---

## SIDES

FRUIT OR GRAPEFRUIT HALF (vg, gf)	4
TOAST sourdough, wheat, white, or rye (v)	4
WARM CROISSANT (v)	6
DAILY PASTRY (v)	6
2 EGGS* (gf)	6
3 HAM (gf), 3 SAUSAGE, or 4 BACON	8
HASH BROWNS (gf, v)	4

*(gf) Gluten Free (v) Vegetarian (vg) Vegan.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Allergen statement: Menu items may contain or come into contact with tree nuts, milk, egg, peanut, fish, shellfish, wheat, and soy.*

# THE BENSON

PORTLAND

CURIO COLLECTION BY HILTON

## LUNCH

*Daily 11am - 3pm*

### APPETIZERS

CLAM CHOWDER chive oil, cracked pepper crackers	12
FRENCH ONION SOUP topped with croutons and Gruyere	12
BELGIUM FRITES (gf, v) the original frites Served with mayonnaise and ketchup	10
CALAMARI breaded, flash fried, Vietnamese sweet & sour dipping sauce	16
COASTAL CAKES Dungeness crab, salmon & halibut, sweet-hot pepper remoulade sauce	23
CHILLED PRAWN COCKTAIL (gf) classic cocktail sauce, lemon	16
OLIVES (vg, gf) herb marinated olives	9
MIXED NUTS (vg, gf) roasted almonds, cashews, hazelnuts, pecans, and sea salt	10
MUSSELS* (gf) steamed in garlic, sauternes wine, lemon, curry, butter	18
GARLIC CHEESE BREAD (v)	5

### SALADS

HOUSE SALAD (vg, gf) mesclun greens, seasonal vegetable & fruit, Banyuls vinaigrette	10
CAESAR SALAD romaine, parmesan, croutons	12
<i>Add on: four chilled prawns (gf)</i>	12
<i>Chicken Breast (gf)</i>	10
<i>Salmon*(gf)</i>	12

### SANDWICHES & ENTREES

*Sandwiches served with choice of Belgium frites or small house salad.*

GRILLED CHEESE (v) sourdough, Fontina, cheddar, and Gruyere cheese <i>add bacon \$3, avocado \$3</i>	15
TURKEY & SMOKED GOUDA five grain bread, apricot aioli, lettuce, tomato, pickled red onion	16
BENSON BLT slab bacon, tomato, lettuce, mayo, white toast	16
THE BURGER* ½ lb. beef, Tillamook cheddar, brioche bun, lettuce, tomato, onion, 1000 island	20
VEG PASTA (v) bucatini, seasonal vegetables, tomato-roasted red pepper coulis, corn, capers, tarragon	21

---

SALMON\* seasonal catch, beet infused risotto, 34  
dill, chives, blue cheese, sautéed spinach

CHICKEN SAUTÉ Hasselback potato, 28  
wild mushrooms, lemon cream sauce, grilled  
carrots & squash

STEAK FRITES grilled beef medallions, frites, 35  
sauce béarnaise, asparagus

## DESSERT

*Daily 11am - Close*

DESSERT OF THE DAY ask your server (v) 12

MADAGASCAR VANILLA BEAN ICE CREAM 8  
(gf, v)

CHOCOLATE STOUT CAKE (v) 12

PINEAPPLE SORBET (vg) 8

*(gf) Gluten Free (v) Vegetarian (vg) Vegan.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Allergen statement: Menu items may contain or come into contact with tree nuts, milk, egg, peanut, fish, shellfish, wheat, and soy.*

# THE BENSON

PORTLAND

CURIO COLLECTION BY HILTON

## MID-DAY & LATE NIGHT

### MID-DAY & LATE NIGHT

*Every Day 3pm - 5pm, Sun - Thurs  
9pm - 10pm, Fri - Sat 9 - 11pm*

BELGIUM FRITES (gf, v) the original frites served with mayonnaise and ketchup	10
CALAMARI breaded, flash fried, Vietnamese sweet & sour dipping sauce	16
COASTAL CAKES Dungeness crab, salmon & halibut sweet-hot pepper remoulade sauce	23
CHILLED PRAWN COCKTAIL (gf) classic cocktail sauce, lemon	16
HOUSE SALAD (vg, gf) mesclun, seasonal vegetables & fruit, Banyuls vinaigrette	10
OLIVES (vg, gf) herb marinated olives	9
MIXED NUTS (vg, gf) roasted almonds, cashews, hazelnuts, pecans, and sea salt	10
STEAMED MUSSELS* (gf) garlic, sauternes wine, lemon, curry, butter	18
2 WAGYU BEEF SLIDERS* Tillamook cheddar, brioche bun, 1000 dressing, lettuce, tomato, pickle	28

### DESSERT

DESSERT OF THE DAY ask your server (v)	12
MADAGASCAR VANILLA BEAN ICE CREAM (gf, v)	8
CHOCOLATE STOUT CAKE (v)	12
PINEAPPLE SORBET (vg)	8

*(gf) Gluten Free (v) Vegetarian (vg) Vegan.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Allergen statement: Menu items may contain or come into contact with tree nuts, milk, egg, peanut, fish, shellfish, wheat, and soy.*

# THE BENSON

PORTLAND

CURIO COLLECTION BY HILTON

## DINNER

### DINNER

*Daily 5pm -9pm*

#### APPETIZERS

CLAM CHOWDER chive oil, cracked pepper crackers 12

FRENCH ONION SOUP topped with croutons and Gruyere 12

BELGIUM FRITES (gf, v) the original frites served with mayonnaise and ketchup 10

CALAMARI breaded, flash fried, Vietnamese sweet & sour dipping sauce 16

COASTAL CAKES Dungeness crab, salmon & halibut, sweet-hot pepper remoulade sauce 23

CHILLED PRAWN COCKTAIL (gf) classic cocktail sauce, lemon 16

OLIVES (vg, gf) herb marinated olives 9

MIXED NUTS (vg, gf) roasted almonds, cashews, hazelnuts, pecans, and sea salt 10

STEAMED MUSSELS\* (vg, gf) roasted almonds, cashews, hazelnuts, pecans, and sea salt 18

GARLIC CHEESE BREAD (v) 5

#### SALADS

HOUSE SALAD (vg, gf) mesclun, seasonal vegetables & fruit, Banyuls vinaigrette 10

CAESAR SALAD romaine, parmesan, croutons 12

*Add on: four chilled prawns (gf)* 12

*Chicken Breast (gf)* 10

*Salmon\*(gf)* 12

#### SANDWICHES & ENTREES

*Sandwiches served with choice of Belgium frites or small house salad.*

STEAK FRITES grilled beef medallions, frites, sauce béarnaise, asparagus 35

SALMON\* seasonal catch, beet infused risotto, dill, chives, blue cheese, sautéed spinach 34

CHICKEN SAUTÉ Hasselback potato, wild mushrooms, lemon cream sauce, grilled carrots & squash 28

VEG PASTA (v) bucatini, seasonal vegetables, tomato-roasted red pepper coulis, corn, capers, tarragon 21

---

THE BURGER\* ½ lb. beef, Tillamook cheddar, 20  
brioche bun, lettuce, tomato, onion, 1000 island

GRILLED CHEESE (v) sourdough, Fontina, 15  
cheddar, and Gruyere cheese,  
*add bacon \$3, avocado \$3*

TURKEY & SMOKED GOUDA five grain bread, 16  
apricot aioli, lettuce, tomato, pickled red onion

BENSON BLT slab bacon, tomato, lettuce, mayo, 16  
white toast

## DESSERT

DESSERT OF THE DAY ask your server (v) 12

MADAGASCAR VANILLA BEAN ICE CREAM 8  
(gf, v)

CHOCOLATE STOUT CAKE (v) 12

PINEAPPLE SORBET (vg) 8

*(gf) Gluten Free (v) Vegetarian (vg) Vegan.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Allergen statement: Menu items may contain or come into contact with tree nuts, milk, egg, peanut, fish, shellfish, wheat, and soy.*