

THE BENSON

PORTLAND

BREAKFAST

Monday thru Friday 6:30am-11:00am

Saturday & Sunday 7:00am-1:00pm

FRESH PASTRY BASKET (v) banana bread, warm croissant, pastry of the day, butter, honey, and preserves 14

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

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

AMERICAN two eggs any style*, bacon, sausage or ham, hash browns & toast: sourdough, wheat, white or rye 19

OREGON OMELETTE (gf) ham, Tillamook cheddar, mushrooms, caramelized pearl onions, & hash browns 17

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

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

SMOKED SALMON SCRAMBLE (gf) smoked salmon atop herb-red onion scrambled eggs, with seasonal vegetables, crème fraiche, and hash browns 26

FRENCH TOAST or PANCAKES (v) 100% maple syrup, seasonal berry compote 16

(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.

SIDES

FRUIT or GRAPEFRUIT HALF (vg, gf) 4

BERRIES (v) 10

HASH BROWNS or TOAST (v) sourdough, wheat, white, or rye 4

WARM CROISSANT or DAILY PASTRY (v) 6

2 EGGS * (gf) 6

3 HAM (gf), 3 SAUSAGE, or 4 BACON (gf) 8

BEVERAGES

FRESH SQUEEZED ORANGE JUICE or GRAPEFRUIT 6

APPLE, CRANBERRY, PINEAPPLE, TOMATO JUICE 4

COFFEE, HOT TEA or MILK 4

HOT CHOCOLATE 6

SINGLE ESPRESSO 4

DOUBLE ESPRESSO 5

LATTE / CAPPUCINO 6

HOUSE BLOODY MARY 12

MIMOSA 12

SPARKLING WINE 15

THE BENSON

PORTLAND

LUNCH & DINNER

Daily 11:00am-3:00pm & 5:00pm-9:00pm

APPETIZERS

CLAM CHOWDER chive oil, cracked pepper crackers 12

FRENCH ONION SOUP topped with croutons and Gruyere 13

FRENCH FRIES (gf, v) the original frites served with mayonnaise and ketchup 10

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

WICKED SHRIMP El Gaucho custom spiced sauce 16

CRAB CAKES (gf) Dungeness crab, charred lemon aioli, pickled peppers 27

CHICKEN SKEWERS (gf) Diablo spiced cajun cream sauce 15

OLIVES (vg, gf) herb marinated olives 10

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

GARLIC CHEESE BREAD (vg) 5

SALADS

HOUSE SALAD (vg, gf) mesclun greens, seasonal vegetable & fruit, Balsamic vinaigrette 10

CAESAR SALAD romaine, parmesan, croutons 12

Add on:

four chilled prawns (gf) 14

chicken breast (gf) 10

smoked salmon (gf) 14

grilled steak (gf) 14

SANDWICHES & ENTREES

Sandwiches served with choice of French fries or small house salad.

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

TURKEY & SMOKED GOUDA five grain bread, apricot aioli, lettuce, tomato, pickled red onion 18

BENSON BLT slab bacon, tomato, lettuce, mayo, white toast 17

THE BURGER* ½ lb. beef, Tillamook cheddar, brioche bun, lettuce, tomato, onion, 1000 island 22

FISH & CHIPS battered halibut, fennel-cabbage slaw, tartar sauce 28

GAUCHO MAC & CHEESE cavatappi noodles, cheddar, crispy topping w grilled vegetables 20

FRIED CHICKEN SANDWICH crispy breaded thigh, harissa aioli, pickles, lettuce, pickled onion, brioche bun 20

STEAK SANDWICH open face, garlic-ciabatta bread, grilled onions & peppers, horseradish-chimichurri 26

DINNER ENTREES

Served from 5:00pm - 9:00pm daily

FRESH FISH* (gf) seasonal catch, sweet carrot infused risotto, dill, chives, sautéed spinach MKT

CHICKEN SAUTÉ mashed potatoes, wild mushrooms, lemon cream sauce, grilled vegetables 28

NIMAN RANCH FILET MEDALLIONS certified Angus Beef Gaucho seasoned, mashed potatoes, sauce béarnaise, seasonal vegetable 35

DESSERTS

DESSERT OF THE DAY (v) ask your server 12

MADAGASCAR VANILLA BEAN ICE CREAM (v, gf) 9

CHOCOLATE STOUT CAKE (v) 12

PINEAPPLE SORBET (v) 9

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

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CULINARY BY **El Gaucho**

THE BENSON

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MID-DAY & LATE NIGHT

Mid-day: 3:00pm-5:00pm

Late Night: Sunday-Thursday 9:00pm-10:00pm

Friday- Saturday 9:00pm-11:00pm

Happy Hour: 3:00pm-6:00pm

CLAM CHOWDER chive oil, cracked pepper crackers 12 : 10 (HH)

FRENCH ONION SOUP topped with croutons and Gruyere 12 : 10 (HH)

FRENCH FRIES (gf, v) the original fries served with mayonnaise and ketchup 10 : 8 (HH)

CHILLED PRAWN COCKTAIL (gf) classic cocktail sauce, lemon 16 : 14 (HH)

WICKED SHRIMP (gf) El Gaucho custom spiced sauce 16 : 14 (HH)

CRAB CAKES (gf) Dungeness crab, charred lemon aioli, pickled peppers 27 : 13 (HH)

CHICKEN SKEWERS (gf) Diablo spiced cajun cream sauce 15 : 13 (HH)

WAGYU BEEF SLIDERS* cheddar, brioche bun, 1000 island, lettuce, tomato, pickle 27 : 13 (HH)

OLIVES (vg, gf) herb marinated olives 10 : 7 (HH)

MIXED NUTS (vg, gf) roasted almonds, cashews, hazelnuts, pecans, and sea salt 10 : 12 (HH)

GARLIC CHEESE BREAD (vg) 5 : 4 (HH)

SALADS

HOUSE SALAD (vg, gf) mesclun greens, seasonal vegetable & fruit, Balsamic vinaigrette 10 : 8 (HH)

Add on:

four chilled prawns (gf) 14

chicken breast (gf) 10

smoked salmon (gf) 14

grilled steak (gf) 14

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(HH) Happy Hour Prices.

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