

THE BENSON

PORTLAND

IN ROOM DINING LUNCH

A 20% Service Charge is added

Daily 11:30am-1:30pm

Call Ext. 195

STARTERS

BEEF TARTARE* mustard, horseradish, frisée, cornichons, grilled baguette	17
BRIE & HONEY roasted on baguette with black pepper	15
SALTED COD FRITTERS garlic aioli	17
CHARCUTERIE BOARD select cured meats and cheeses, mustard, pickles, baguette	19

LUNCH PLATES

STEAK FRITES* flat iron steak, green peppercorn sauce, fries	23
BISTRO BURGER* smoked bacon, caramelized onions, Tillamook cheddar, house sauce, fries	17
FISH & CHIPS battered cod fish, caper-saffron aioli, fresh lemon	19
STEAK SANDWICH* caramelized onions, gruyere cheese, choice of French fries, mixed green salad or soup du jour	17
BLTT smoked bacon, turkey, iceberg lettuce, garlic aioli, choice of French fries, mixed greens salad or soup du jour	17
CROQUE MONSIEUR sliced ham, gruyere cheese, on grilled artisan bread, choice of French fries, mixed greens salad or soup du jour	17

SOUPS & SALADS

FRENCH ONION SOUP** Gruyere cheese	13
SALAD MESCLUN** mixed greens, tomato, hazelnuts, dried cranberries, citrus vinaigrette	11
GRILLED ROMAINE** whole leaf romaine, grilled, Parmesan vinaigrette	13
BEEF SALAD** roasted beets, arugula, goat, cheese, balsamic vinaigrette	13
SPANISH & BACON SALAD** lettuce, spinach, poached egg, Point Reyes blue cheese	15
ADD ON:	
chicken breast (gf)	9
steelhead	13

DESSERTS

BANANA CHOCOLATE TART vanilla ice cream	11
CREPE SUZETTE Grand Marnier drizzle	11
CHEESECAKE salted caramel sauce	11

(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.

** add any salad chicken 9, steelhead 13



THE BENSON

PORTLAND

IN ROOM DINING DINNER/SMALL BITES

A 20% Service Charge is added
 Sunday - Thursday 4:30pm - 10:00pm
 Friday & Saturday 4:30pm - 11:00pm
 Call Ext. 195

STARTER

BEEF TARTARE* mustard, horseradish, frisée, cornichons, grilled baguette	17
SALTED COD FRITTERS garlic aioli	17
BRIE & HONEY roasted on baguette with black pepper	15
CHARCUTERIE BOARD select cured meats and cheeses, mustard, pickles, baguette	19

SOUPS & SALADS

FRENCH ONION SOUP** Gruyere cheese	13
SALAD MESCLUN** mixed greens, tomato, hazelnuts, dried cranberries, citrus vinaigrette	11
GRILLED ROMAINE** whole leaf romaine, grilled, Parmesan vinaigrette	13
BEET SALAD** roasted beets, arugula, goat, cheese, balsamic vinaigrette	13
SPANISH & BACON SALAD** lettuce, spinach, poached egg, Point Reyes blue cheese	15
ADD ON: chicken breast (gf)	9
steelhead	13

MAIN COURSE

STEAK FRITES flat iron steak, green peppercorn sauce, fries	23
BEEF BOURGUIGNON braised beef, bacon lardon, mushrooms, grilled bread	23
SEARED STEELHEAD asparagus, baby vegetables	27
BISTRO BURGER* smoked bacon, caramelized onions, Tillamook cheddar, house sauce, fries	17
CRISPY DUCK LEG CONFIT king mushrooms, frisée salad, mashed potatoes	29
BREAST OF CHICKEN lemon-caper sauce, mushrooms, frisée salad	22

DESSERTS

BANANA CHOCOLATE TART vanilla ice cream	11
CREPE SUZETTE Grand Marnier drizzle	11
CHEESECAKE salted caramel sauce	11

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 ** add any salad chicken 9, steelhead 13



THE BENSON

PORTLAND

IN ROOM DINING BREAKFAST

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Daily 7:00am-11:00am

Call Ext. 195

SELECTION OF PASTRIES with butter, and preserves	16	SIDES	
GRANOLA & YOGURT fresh berries, hazelnuts	11	FRUIT	7
STEEL CUT OATMEAL caramelized bananas, brown sugar	13	SEASONED POTATOES	7
HAM & CHEESE OMELETTE** Gruyere cheese	15	BAGEL & CREAM CHEESE	9
VEGGIE OMELETTE spinach, cheese, mushrooms	15	BELGIAN STYLE WAFFLE maple syrup	9
SMOKED SALMON OMELETTE** roasted beets, arugula, goat cheese, balsamic vinaigrette	17	TOAST (v) sourdough, wheat, white, or rye	5
SMOKED SALMON PLATE cream cheese, dill, preserve lemon	19	2 EGGS * any style (gf)	9
FARMERS BREAKFAST two eggs any style, seasoned potatoes, choice of bacon or sausage	16	SAUSAGE, or BACON (gf)	9
WAFFLE BREAKFAST Belgian style waffle, two egg any style, seasoned potatoes, choice of bacon or sausage	17	BEVERAGES	
CHICKEN & WAFFLES two eggs any style, fried chicken, seasoned potatoes	17	FRESH SQUEEZED ORANGE JUICE or GRAPEFRUIT	6
EGGS BENEDICT* Canadian bacon, poached eggs, hollandaise, seasoned potatoes	17	APPLE, CRANBERRY, PINEAPPLE, TOMATO JUICE	4
FRENCH TOAST vanilla-hazelnut cream, strawberries	13	COFFEE, HOT TEA or MILK	7
		HOT CHOCOLATE	7
		SINGLE ESPRESSO	5
		DOUBLE ESPRESSO	6
		LATTE / CAPPUCINO	7
		HOUSE BLOODY MARY	13
		MIMOSA	13
		SPARKLING WINE	16

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**Served with seasonal potatoes, sub fruit 3

