

Dinner Menu

Soup and Salad

Add Grilled Organic Skinless Chicken Breast, Pan-Seared Gulf Prawns or Smoked Prawns to any Salad...9
Add Leg of Duck Confit...12

TOMATO-BASIL SOUP

Pesto Sour Cream...8

BENBOW GREEN SALAD

Choice of White Balsamic, Caesar, Sweet Chili or Creamy Gorgonzola Dressings
Mixed Greens, Carrot and Cherry Tomatoes...6

DECONSTRUCTED SPRING ROLL SALAD

Mixed Greens, Cucumber, Carrot and Napa Cabbage, Tossed with Sweet Chili Vinaigrette and Topped with
Toasted Peanuts and Wonton Crisps...9

HEARTS OF ROMAINE CAESAR SALAD

Crostini, Shaved Asiago, White Anchovy Filet and Parmesan Crisp...10
(Our Caesar Dressing is made in the Traditional Style with Raw Egg Yolks)

Small Plates

ARTISAN CHEESE PLATE

Cypress Grove Humboldt Fog, Marin French Rouge et Noir Triple Cream Brie & House-Made Farmer's Cheese
with Fennel Pollen Infused Wildflower Honey, Candied Walnuts,
Caper Berries, Crostini and Assorted Fruit...19

GRILLED POLENTA CAKE

Fried Mushrooms, White Truffle Oil and Parmigiano-Reggiano ...11

PAN-SEARED SEA SCALLOPS

Napa Cabbage Slaw, Sesame and Miso Coulis...14

ROCK CRAB CAKES

Green Goddess Aioli and Sweet Potato Chips...15

GRILLED ANDERSON RANCHES MINI LAMB CHOP

Madras Curry Rub and Tzatziki ...14

Entrées

Add Grilled Organic Skinless Chicken Breast, Pan-Seared Gulf Prawns or Smoked Prawns to any Entrée...9
Add Leg of Duck Confit...12

RADIATORE PRIMAVERA

Summer Squash, Mushrooms, Asparagus, Basil, Red Bell Pepper & Onion
+ in a light Garlic Butter. Topped with Parmesan ...20

PAN-SEARED COLUMBIA RIVER STEELHEAD

Forbidden Rice, Napa Cabbage Slaw, Sesame and Miso Coulis ...34

ORGANIC FREE RANGE CHICKEN BREAST

Mashed Potatoes, Grilled Asparagus and Arugula-Walnut Pesto...32

GRILLED 12 OZ. BLACK ANGUS RIBEYE

Fresh Arugula, Oven-dried Grape Tomatoes and Aged Balsamic Reduction...38

GRILLED 6OZ. BLACK ANGUS FILET MIGNON

Roasted Fingerling Potatoes, Sautéed Asparagus and Smoked Gorgonzola Compound Butter...42

ANDERSON RANCHES RACK OF LAMB

Oven Roasted with Madras Curry Rub, Mashed Potatoes, Sautéed Summer Squash and Tzatziki ...46

Executive Chef – Dustin Vallance
Vallance
Lead Line Cook- Neil Christian
Gonzalez

BENBOW
HISTORIC INN

Pastry/Sous - Chef – Jennifer

Pastry Assistant – Hannah

An 18 % gratuity may be added to parties of 6 or more and we can only issue one check for parties of 7 or more
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness