

**BENJAMIN**  
A CUT ABOVE  THE REST  
**STEAK HOUSE**

**Breakfast Menu**

**Fruits and Grains**

- ❖ **Fresh Fruit and Yogurt Smoothie** \$4.95
- ❖ **Platter of Fresh Fruit** \$8.95
- ❖ **House-made Granola with Dried Fruit and Yogurt** \$9.95
- ❖ **Steel-cut Oatmeal with Fresh Fruit and Brown Sugar** \$8.95

**Egg Dishes**

- ❖ **Two Eggs Any Style** choice of: ham, sausage or bacon \$12.95
- ❖ **Classic Omelet** choice of three mixers: ham, bacon, sausage, broccoli, mushroom, onion, potatoes, tomato, choice of cheese \$13.95
- ❖ **Eggs Benedict** poached eggs, Canadian bacon, hollandaise sauce, English muffin \$13.95
- ❖ **Eggs Florentine** poached eggs, baby spinach, hollandaise sauce, English muffin \$13.95
- ❖ **Eggs Norwegian** poached eggs, smoked salmon, hollandaise sauce, English muffin \$15.95
- ❖ **Eggs Benjamin** poached eggs, USDA prime steak, hollandaise sauce, English muffin \$22.95
- ❖ **Two Poached Eggs with Roast Beef Hash** \$14.95

The Above Dishes are Served with Home Fries, and Choice of Wheat or White Toast.  
Egg Whites or Additional Omelet Mixer: \$3 extra

**Breakfast Specials**

- ❖ **Fresh Fruit Pancakes** fresh berries, house-made schlag \$13.95
- ❖ **French Toast** fresh berries, house-made schlag \$13.95
- ❖ **Belgian Waffles** fresh berries, house-made schlag \$13.95
- ❖ **Grilled Cheese Sandwich** french fries \$11.95
- ❖ **Smoked Salmon on a Bagel** cream cheese, capers, onion, and tomato \$16.95
- ❖ **Two Single Lamb Chops with Eggs** home fries \$23.95
- ❖ **Benjamin Style Steak and Eggs** USDA prime NY strip steak, eggs, home fries \$26.95

**Breakfast Express**

- ❖ **Continental** mini pastries, dulce de leche, preserves, butter choice of coffee or tea and orange or grapefruit juice \$13.95
- ❖ **Light & Healthy** choice of steel-cut oatmeal, fresh berries or house-made granola, dried fruit, yogurt choice of coffee or tea and orange or grapefruit juice \$13.95
- ❖ **Benjamin Breakfast** two eggs any style, sizzling Canadian bacon, home fries choice of coffee or tea and orange or grapefruit juice \$16.95

**Sides: \$4**

Sausage Links | Canadian Bacon | Crispy Bacon | Ham | Roast Beef Hash | Home Fries

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*These items are, or may be served, raw or undercooked. Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.*

*If you have any food allergies, please alert your server.*

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**APPETIZERS**

<b>JUMBO SHRIMP COCKTAIL (4)</b>	\$23.95
<b>JUMBO SHRIMP COCKTAIL (6)</b>	\$34.50
<b>JUMBO LUMP CRAB MEAT COCKTAIL</b>	\$24.95
<b>*LITTLE NECK CLAMS ON THE HALF SHELL</b>	\$15.95
<b>*FRESH OYSTERS ON THE HALF SHELL</b>	\$19.95
<b>BAKED CLAMS</b>	\$16.95
<b>LUMP CRAB CAKE</b>	\$25.95
<b>*SEAFOOD PLATTER (per person)</b>	MP
<b>LOBSTER COCKTAIL</b>	\$25.95
<b>SIZZLING CANADIAN BACON</b> extra thick	\$5.75

**SOUPS**

<b>FRENCH ONION SOUP</b> gruyere cheese	\$11.95
<b>BENJAMIN SOUP</b> ground beef, potatoes, onions	\$11.95
<b>LOBSTER BISQUE</b> brandy, cream	\$14.95

**SALADS**

*Dressing Choices:*

*Bleu Cheese, Creamy Garlic, House Vinaigrette, Russian*

<b>WEDGE SALAD</b> bleu cheese dressing, diced Canadian bacon	\$12.95
<b>ORGANIC MESCLUN GREENS</b> frisée, diced tomatoes, house vinaigrette	\$10.95
<b>THE CAESAR</b> garlic croutons, shaved parmesan	\$12.95
<b>BENJAMIN SALAD</b> (for two) organic greens, lump crab meat, red onion, apple	\$17.95
<b>SLICED TOMATO &amp; ONIONS</b> (for two) Benjamin sauce, bleu cheese dressing	\$13.95
<b>CHOPPED TOMATO SALAD</b> diced Canadian bacon, onions, bleu cheese dressing	\$14.95
<b>BIBB SALAD</b> crumbled bleu cheese, candied pecans, dried cranberries, balsamic vinaigrette	\$14.95
<b>IMPORTED BUFFALO MOZZARELLA</b> (for two) beefsteak tomatoes, basil, balsamic vinaigrette	\$22.95

*\*These items may be served raw, undercooked or may contain allergy sensitive ingredients.*

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**BENJAMIN**  
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**STEAK HOUSE**

USDA  
PRIME

**STEAK & CHOPS**

*CHEF SELECTED, DRY AGED IN OUR OWN AGING BOX*

<b>*STEAK FOR TWO</b>	\$107.95
<b>*STEAK FOR THREE</b>	\$161.95
<b>*STEAK FOR FOUR</b>	\$215.95
<b>*NEW YORK SIRLOIN STEAK</b>	\$53.95
<b>*RIB EYE STEAK</b>	\$56.95
<b>*FILET MIGNON</b>	\$53.95
<b>*RACK OF LAMB</b>	\$47.95
<b>*VEAL CHOP, DOUBLE THICK, EXTRA HEAVY CUT</b>	\$56.95

**SEAFOOD**

<b>CHILEAN SEA BASS</b>	\$44.95
<b>*GRILLED NORWEGIAN SALMON</b>	\$36.95
<b>*GRILLED YELLOWFIN TUNA</b>	\$41.95
<b>WHOLE MAINE LOBSTER 2LB. / 3LB.</b> (broiled or steamed)	\$32/LB
<i>*STUFFED WITH CRAB MEAT</i>	\$15.00
<b>*SURF AND TURF</b>	\$74.95
<b>LOBSTER TAILS</b>	MP

**POTATOES**

<b>BENJAMIN HOME FRIES</b> (add bleu cheese \$2.95 supplement)	\$12.95
<b>MASHED POTATOES</b>	\$10.95
<b>COTTAGE FRIES</b>	\$10.95
<b>STEAK FRIES</b>	\$10.95
<b>JUMBO BAKED POTATO</b>	\$5.95
<b>ONION RINGS</b>	\$10.95
<b>COTTAGE FRIES AND ONION RINGS</b>	\$15.95

**VEGETABLES**

<b>CREAMLESS CREAMED SPINACH</b>	\$11.95
<b>ASPARAGUS</b> sautéed in garlic & oil or steamed	\$13.95
<b>BROCCOLI</b> sautéed in garlic & oil or steamed	\$11.95
<b>ONIONS</b> sautéed	\$10.95
<b>PEAS AND ONIONS</b> sautéed	\$10.95
<b>MUSHROOMS</b> sautéed	\$12.95

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