

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

**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.*

*Consumer Information: Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. There is a certain level of risk associated with eating raw oysters. If you are afflicted by a chronic illness of liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from consumption or raw oysters, and should eat oysters fully cooked. If unsure of your risk, then please consult your physician.*

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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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