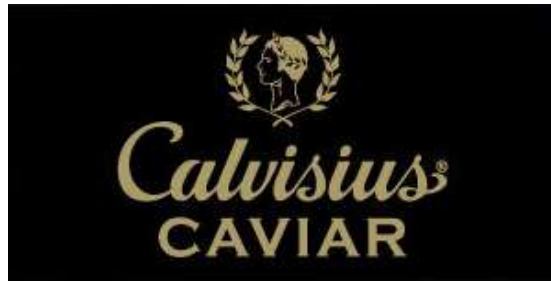


Appetizer



***Caviar Sampler**

1/2 oz. selection of Siberian, Traditional, Oscietra, & Royal Oscietra.
200

***Royal Oscietra**

140

***Traditional**

80

1 oz. can with traditional condiments and blini

***Daily Oyster Selection**

18

***Caviar Oysters**

Oysters floated with Rose Champagne, topped with crème fresh,
White Sturgeon caviar
30

***Caviar Tuna Tartare**

Premium Hawaiian tuna, cucumber, avocado topped with Traditional Caviar
Radish sprouts
26

Fried Oyster Rockefeller

Creamed spinach, fried oyster, crab meat, bacon & Béarnaise sauce
18

Oysters Bentley

Creamed spinach, herbed parmesan and panko crust
18

Shrimp Cocktail

Jumbo prawns with Bentley's own cocktail sauce
16

***Tuna Carpaccio**

Herb and pepper crusted rare tuna, soba noodles and soy mustard butter sauce
18

***This item is served using raw or undercooked ingredient, Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions**

*** Steak Tartare**

Dijon mustard, capers, garlic, onions, egg and Worcestershire sauce
Toasted brioche points & quail egg
18

Maine Crab Cake

Israeli couscous, preserved lemon, artichoke and fresh basil dressing
18

Roasted Tiger Prawns

Applewood smoked bacon, black bean salad and yellow corn emulsion
16

Grown-Up Macaroni and Cheese

Maine lobster, Black Truffles, three cheese sauce
20

Calamari Steak

Haricot vert, vadalia onion, rosemary aioli
12

Escargot Bourguignon

Garlic, parsley, brandy, macadamia crust, toast points
16

New England Mussels

Rope culture mussels, lobster Pernod butter sauce
18

Soup & Salad

French Onion Soup

Classic presentation with Baby Swiss, gruyere and parmigiana
10

Lobster Bisque

Lobster meat, chives & sherry crème fraiche
12

Queen Charlotte Salad

Baby greens, shallots, pearl tomatoes and champagne vinaigrette
10

Caesar Salad

Seasoned croutons, anchovies and Parmigiano
10

Crispy Brie Salad

Bourbon jam & brie wrapped in puff pastry, watercress, baby arugula
Fresh berries with raspberry vinaigrette, Jim Beam Glaze
16

***Tuna Nicoise Salad**

Nicoise olives, green beans, potatoes over mesclun mix with citrus vinaigrette
20

Entree

Holland Dover Sole

“Bonne Femme “with grilled baby vegetables, rissole potatoes with
Lemon caper Beurre blanc

48

Stuffed Shrimp Provencal

Lump crab meat, sautéed Brussel sprouts, roasted fingerling potatoes
Sun dried tomato Beurre blanc

36

*Herb Crusted Wester Ross Salmon

Roasted fingerling potatoes, Caulilini, peppers, lemon Beurre blanc

32

Alaskan Red King Crab Legs

1 ½ lb. split crab legs, mashed potatoes & grilled asparagus
Garlic butter

75

Shrimp Linguini

Sautéed shrimp, wild mushrooms & English peas
Vodka tomato cream sauce

32

Bentley's Fried Lobster Tail

Smash fried potatoes, sautéed Brussel sprouts & bell peppers
Pernod butter sauce

52

Hawaiian Seabass

Potato gnocchi, grilled asparagus, peppers, lobster Beurre blanc

52

Diver Scallops

Lobster risotto, black truffle, grilled asparagus, lobster sauce

36

Entrée

***Maple Smoked Veal Chop**

16 oz. veal chop, grilled baby vegetables, Gouda cheese whipped potatoes
Wild mushroom cream sauce

52

***Bentley's Ribeye**

22 oz. Black Angus Cowboy Ribeye, grilled asparagus, bacon cheddar
Whipped potatoes, Bordelaise sauce

58

***Chateaubriand Bouquetiere**

18 oz. chateau for two, grilled asparagus, sautéed mushrooms, potato dauphinoise
Red wine reduction

100

***Steak au Poivre**

Pepper crusted prim New York strip with truffle pommes frites, cream spinach
Cognac cream sauce

40

***Lamb Chops**

Herb mustard crusted Australian lamb chops, wild mushroom risotto
Bordelaise sauce

46

***Filet Mignon**

Roasted fingerling potatoes with wild mushroom, artichoke hearts
Red wine reduction & Béarnaise mousseline

8 Oz Filet Mignon, 40

12 Oz Filet Mignon, 48

12 Oz Bourbon Filet Mignon 58

Truffle Mushroom Bordelaise Sauce

Add

Shrimp Scampi 16

8 oz. Lobster Tail 35

3/4 lb. Jumbo King Crab Legs 40

Lump Crabmeat Oscar 18

We will not guarantee the taste and texture of steaks above medium
Separate checks are not available for groups of 8 or more.
Parties of 8 or more 20% Service Charge is added.