

All Entrée selections served with vegetable dejour, choice of salad with our house dressing or a bowl of our homemade soup, and fresh baked rolls





\$29.95 \$33.95

A juicy steak from the most tender part of the beef & topped with mushroom wine sauce, choice of potato

RIBEYE STEAK 12oz.

\$23.95

A tender ribeye steak topped with sautéed garlic & mushrooms, choice of potato.

PORTERHOUSE PORK CHOP

\$24.95

A 16oz Two Inch Thick Chop that has been lemon pepper infused, choice of potato.



BBQ BABY BACK RIBS (FULL) HALF SLAB RIBS

\$23.95 \$18.95

Tender ribs in our own tangy sauce, choice of potato.

PRIME RIB 16oz. SENATOR'S CUT 22oz \$28.95

\$33.95

Tender delicious cut of prime rib served in its own juices, choice of potato. (Check for Availability)

NY STRIP STEAK 10oz

\$22.95

Grilled to perfection with our BCH steak seasoning, choice of potato

PORTERHOUSE STEAK 16oz.

\$29.95

Tender steak cooked to perfection choice of potato.

BBO RIBS & CHICKEN BREAST

Tender Half Slab of Baby Back Ribs & Boneless Grilled Chicken Breast, choice of potato.

Add Bleu Cheese \$3.25/ Garlic Mushroom \$2.50/ Shrimp Scampi \$6.95

Seafood-Chicken-Pasta

ORANGE ROUGHY

\$22.95

Broiled to perfection topped with garlic herb butter, choice of potato.

STUFFED SHRIMP

\$20.95

Delicious butterflied shrimp stuffed with crab, breadcrumbs, red pepper, onion, and broiled to perfection, choice of potato.



CHICKEN PORTABELLA PASTA \$20.95

Tender slices of chicken breast & portabella mushrooms over pasta served with a special chicken cognac white cream sauce.

STUFFED FLOUNDER

\$21.95

Breaded flounder stuffed with crab, breadcrumbs, red pepper, & onion, choice of potato.



SHRIMP BRUSCHETTA

\$23.95

Shrimp sautéed in wine & herbs, tomato, garlic, tossed in pasta.

LOBSTER TAIL (Check for Availability) A succulent 10-12oz Lobster tail & choice of potato.

🏠 CHICKEN MARSALA

\$20.95

Boneless breast of chicken lightly breaded with mushrooms and marsala glaze, choice of potato.

CHICKEN PRIMAVERA **VEGETABLE PRIMAVERA**

\$17.95 \$15.95

Tender chicken sautéed with fresh vegetables, Italian herbs, tossed with

pasta and parmesan cheese.

VEGETABLE LASAGNA

\$16.95

Layer of garden vegetables, cheese & topped with white cream cognac sauce.

TORTELLINI & CHICKEN PASTA \$19.95

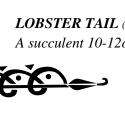
Tossed in basil pesto cream sauce with grilled boneless breast of chicken.



SURF & TURF

A succulent 10-12oz Lobster tail & 8oz Filet Mignon with mushroom wine sauce & choice of potato.







Appetizers

SPINACH STUFFED PUFF PASTRY	\$6.95	CRAB STUFFED PUFF PASTRY	<i>\$6.95</i>
CHESTNUTS WRAPPED IN BACON	<i>\$7.95</i>	SHRIMP COCKTAIL	\$10.95
BBQ COCKTAIL MEATBALLS	<i>\$7.95</i>	COMBINATION PLATTER	\$9.95
BASIL PESTO CROSTINI'S	<i>\$6.95</i>	3 Choices: Puff Pastry, Mushroom Caps, BBQ Meatballs,	
STUFFED MUSHROOM CAPS	\$6.95	Chestnuts Wrapped in Bacon, Basil Pesto Crostini's	

Bennett- Curtis 5-Course Wine & Dine

A special selection of 3 wines have been paired with this menu

<u> Appetizers:</u>

Choice of one of our specialty appetizers (excludes Combination Platter & Shrimp Cocktail)

Soup:

A Delicious Bowl of our Homemade Soup of the Day

Salad:

Bennett-Curtis House Salad- A garden salad tossed with Tomato, Cucumber, Red Onion, Peppercini, Black Olives, Croutons, and topped with our Golden Italian Dressing **Caesar Salad**- Tossed Romaine with Parmesan Cheese, Croutons, and topped with our Caesar Dressing

Entrees:

Catch of the Day- Today's catch topped with a herb and butter sauce, choice of potato Porterhouse Pork Chop- 16oz 2-inch thick Pork Chop, lemon pepper infused, choice of potato Surf & Turf- A tender5oz filet mignon paired with shrimp scampi, choice of potato Chicken & Portabella Pasta- Tender slices of chicken breast & portabella mushrooms over pasta in a white cognac sauce

1/2 Slab of Ribs- Tender ribs in our own tangy BBQ sauce, choice of potato

Dessert:

Be sure to save room for one of our specialty desserts.

\$55.95 per guest \$45.95 per guest without wine selection

Our Special Liquor Tasting Menu

Tastings are a night full of specialty drinks paired with a variety of food prepared with the featured liquor. Each of the 7- courses will be paired with a sample drink. Ask your server for details and a sample of menus from past tastings.





\$60.00 per guest







Goose Island Bottled Root Beer, Diet Root Beer, & Orange Cream Shangri La Fresh Brewed Ice Tea