

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

Steaks-Chops-Pork

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| <p>🏠 FILET MIGNON 8oz \$29.95
 SENATOR'S CUT 12oz \$33.95
 <i>A juicy steak from the most tender part of the beef & topped with mushroom wine sauce, choice of potato</i></p> <p>RIBEYE STEAK 12oz \$23.95
 <i>A tender ribeye steak topped with sautéed garlic & mushrooms, choice of potato.</i></p> <p>PORTERHOUSE PORK CHOP \$24.95
 <i>A 16oz Two Inch Thick Chop that has been lemon pepper infused, choice of potato.</i></p> <p>🏠 BBQ BABY BACK RIBS (FULL) \$23.95
 HALF SLAB RIBS \$18.95
 <i>Tender ribs in our own tangy sauce, choice of potato.</i></p> | <p>PRIME RIB 16oz \$28.95
 SENATOR'S CUT 22oz \$33.95
 <i>Tender delicious cut of prime rib served in its own juices, choice of potato. (Check for Availability)</i></p> <p>🏠 NY STRIP STEAK 10oz \$22.95
 <i>Grilled to perfection with our BCH steak seasoning, choice of potato</i></p> <p>PORTERHOUSE STEAK 16oz \$29.95
 <i>Tender steak cooked to perfection choice of potato.</i></p> <p>BBQ RIBS & CHICKEN BREAST \$23.95
 <i>Tender Half Slab of Baby Back Ribs & Boneless Grilled Chicken Breast, choice of potato.</i></p> |
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Add Bleu Cheese \$3.25/ Garlic Mushroom \$2.50/ Shrimp Scampi \$6.95

Seafood-Chicken-Pasta

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| <p>ORANGE ROUGHY \$22.95
 <i>Broiled to perfection topped with garlic herb butter, choice of potato.</i></p> <p>STUFFED SHRIMP \$20.95
 <i>Delicious butterflied shrimp stuffed with crab, breadcrumbs, red pepper, onion, and broiled to perfection, choice of potato.</i></p> <p>🏠 CHICKEN PORTABELLA PASTA \$20.95
 <i>Tender slices of chicken breast & portabella mushrooms over pasta served with a special chicken cognac white cream sauce.</i></p> <p>STUFFED FLOUNDER \$21.95
 <i>Breaded flounder stuffed with crab, breadcrumbs, red pepper, & onion, choice of potato.</i></p> <p>🏠 SHRIMP BRUSCHETTA \$23.95
 <i>Shrimp sautéed in wine & herbs, tomato, garlic, tossed in pasta.</i></p> <p>LOBSTER TAIL (Check for Availability) Market
 <i>A succulent 10-12oz Lobster tail & choice of potato.</i></p> | <p>🏠 CHICKEN MARSALA \$20.95
 <i>Boneless breast of chicken lightly breaded with mushrooms and marsala glaze, choice of potato.</i></p> <p>CHICKEN PRIMAVERA \$17.95
 VEGETABLE PRIMAVERA \$15.95
 <i>Tender chicken sautéed with fresh vegetables, Italian herbs, tossed with pasta and parmesan cheese.</i></p> <p>VEGETABLE LASAGNA \$16.95
 <i>Layer of garden vegetables, cheese & topped with white cream cognac sauce.</i></p> <p>TORTELLINI & CHICKEN PASTA \$19.95
 <i>Tossed in basil pesto cream sauce with grilled boneless breast of chicken.</i></p> <p>🏠 SURF & TURF Market
 <i>A succulent 10-12oz Lobster tail & 8oz Filet Mignon with mushroom wine sauce & choice of potato.</i></p> |
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Appetizers

SPINACH STUFFED PUFF PASTRY \$6.95
CHESTNUTS WRAPPED IN BACON \$7.95
BBQ COCKTAIL MEATBALLS \$7.95
BASIL PESTO CROSTINI'S \$6.95
STUFFED MUSHROOM CAPS \$6.95

CRAB STUFFED PUFF PASTRY \$6.95
SHRIMP COCKTAIL \$10.95
COMBINATION PLATTER \$9.95
3 Choices: Puff Pastry, Mushroom Caps, BBQ Meatballs,
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

Appetizers:

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 tender 5oz 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



**Gift Certificates
Available**

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