

Welcome to Bently's! Where Dining is a Pleasure!

Appetizers

Shrimp Cocktail – Six large, tantalizing wild Atlantic Shrimp served with cocktail sauce and embellished with fruit - 12.95

Escargots – Six delicious Escargots, sautéed in a garlic cream sauce and gently nestled in mushroom caps.
Served with puff pastry - 9.95

Bacon Wrapped Scallops – Six wild sea scallops wrapped in applewood smoked bacon and served with a sweet and spicy mango chutney 14.95

Caprese – Fresh mozzarella, tomatoes and basil, shingled and drizzled with extra virgin olive oil and balsamic glaze - 8.95

Beer Battered Mushrooms – A basket full of mushrooms deep fried with *Bently's* own beer batter, served with our delicious remoulade sauce for dipping 9.50

We will turn any appetizer into an entrée, add soup or salad, choice of starch and vegetable of the day – add 6.00

***Bently's* Crab Cakes** – Our special blend of Blue Crab, lump and claw meat, seasoned and lightly breaded and sautéed to perfection. Served with our delicious remoulade sauce - 11.95

Crab Stuffed Mushrooms – Tender mushroom caps filled with *Bently's* award winning crab stuffing, topped with Monterey Jack cheese and baked in cream sherry - 9.95

Crab Stuffed Shrimp – Three of our award winning crab stuffed shrimp topped with Monterey Jack cheese and baked in white wine and lemon juice. Drizzled with our creamy remoulade sauce – 11.95

Beer Battered Onion Rings – Thick onion rings coated with *Bently's* own beer batter and served with our ranch dressing – 6.95

Entrée Salads

Salads pair well with: Mulderbosch Rose – 7.50 or Foxbrook White Zinfandel – 4.50

Honey Glazed Salmon Salad – Spring mix lettuce topped with fresh Norwegian salmon seared with honey, blue cheese crumbles, diced tomatoes, red onion, walnuts and dried cranberries – 15.95

Thai Chicken Salad – Spring mix lettuce topped with fried chicken strips tossed in a sweet and spicy Thai sauce, roasted red peppers, green bell peppers and diced tomatoes – 13.95

Scallop Citrus Spinach Salad – Spinach, mandarin oranges, almonds, mushrooms, diced tomatoes and cucumber drizzled with citrus vinaigrette dressing – 19.95

Sesame Tuna Salad – Spring Mix lettuce topped with seared sesame coated Ahi Tuna, diced tomatoes, red onion, broccoli florets and water chestnuts. Drizzled with a Sesame Vinaigrette Dressing – 16.95

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From The Grill

Count on *Bently's* for great-tasting beef. Less than 8% of beef meets the highest standards to become the "Certified Angus Beef®" brand. All of our steaks are hand cut to order and grilled to your liking.

Angus beef at its best

New York Strip Steak – Delmonico or Ribeye

12 oz. – 23.00 10 oz. – 21.00
8 oz. – 19.50

Want a larger steak? Add 1.50 per ounce.

McManis Cabernet Sauvignon – 7.75

Filet Mignons – 10 oz. – 26.95

8 oz. – 23.95 6 oz. – 21.95
4 oz. – 18.95

Want a larger steak? Add 2.00 per ounce.

Don Rodolfo Malbec – 8.00

Roast Tenderloin For Two

(Chateau Briand) – The paramount of all beef. A full pound (16 ounces) of beef tenderloin, roasted to your specification. Carved tableside and served with béarnaise sauce and sides for two – 48.00

Plungerhead Zinfandel – 10.00

From the grill dinners include your choice of homemade soup, Bently's salad or dinner salad, choice of baked potato, sweet potato, steak fries, rice or pasta. Substitute Caesar salad in place of dinner salad add 1.00. If you would like both soup and salad add 1.25 Vegetable of the day served upon request.

Bently's Prime Rib

Coated with our own special blend of garlic and seasoning than slow roasted to perfection

12 oz. – 23.00 10 oz. – 21.00
8 oz. – 19.50

Want a larger prime rib? Add 1.00 per ounce.

McManis Pinot Noir – 7.75

Rack of Lamb – The pinnacle of lamb from New Zealand, tastefully seasoned and grilled to perfection, served on with traditional mint jelly on the side.

Full Rack - 28.95 Half Rack - 23.95

Indaba Shiraz – 7.50

Grilled Pork Chops – Boneless pork loin chops, lightly seasoned and grilled. Served with apple sauce – 15.95

Mulderbosch Rose – 7.50

Lamb Chops – Two 4 ounce Australian Lamb Chops lightly seasoned and grilled. Served with mint jelly – 19.95

Indaba Shiraz – 7.50

Grilled Chicken Breast – boneless – skinless chicken breast, marinated and grilled – 13.95

Foxbrook Chardonnay – 4.50

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Bently's Signature Dishes

Duck a l'orange – One half of world famous Maple Leaf Farms Long Island Duckling, roasted to perfection and topped with *Bently's* own sauce l'orange – 26.95

Rudi Weist Rhein River Reisling – 7.50 or Bridgeview Blue Moon Pinot Noir – 12.00

Chicken *Bently* – Lightly floured chicken breast topped with sautéed bell peppers, onions, garlic, chorizo and mozzarella cheese – 18.50

Forest Glen White Merlot – 5.50

Cordon Bleu – Veal or Chicken wrapped around smoked ham and Swiss cheese, breaded and fried and topped with alfredo sauce – Veal – 21.95 / Chicken – 18.95

La Playa Sauvignon Blanc (Veal) – 5.50 Due Torri Pinot Grigio (Chicken) – 6.50

Pork Florentine – Pork loin slices stuffed with seasoned ricotta cheese, provolone cheese and spinach, baked in cream sherry and topped with rosemary sauce – 17.95

Campobello Chianti – 5.00

Thai Stir Fry – Broccoli florets, bell peppers, onions, carrots and celery in a sweet and spicy Thai Sauce – 11.95 With Chicken – 14.95 With 6 Shrimp -19.95

With Chicken and Shrimp – 17.50

LaPlaya Sauvignon Blanc – 5.50

Saute

Picatta – Shallots and capers sautéed in extra virgin olive oil, splashed with white wine and lemon juice then finished with lemon dill butter.

Chicken – 17.95 / Veal – 18.50 / Tilapia – 17.95 / Haddock – 17.95

Marsala – Shallots and mushrooms sautéed with sweet Marsala and demi glaze.

Chicken – 17.95 / Veal – 18.50 / Tilapia – 17.95 / Haddock – 17.95

Dijon – Mushrooms and shallots with creamy Grey Poupon mustard sauce.

Chicken – 17.95 / Veal – 18.50 / Tilapia – 17.95 / Haddock – 17.95

Oscar - Sauteed shallots and crab meat topped with asparagus and hollandaise sauce.

Chicken – 19.95 / Veal – 20.95 / Tilapia – 19.95 / Haddock – 19.95

Italiano – Sauteed peppers, onions and tomatoes topped with asiago cheese.

Chicken – 16.95 / Veal – 18.50 / Tilapia – 16.95 / Haddock – 16.95

*Signature and Saute dinners are served with your choice of soup, *Bently's* salad or dinner salad, choice of baked potato, sweet potato, steak fries, rice or pasta.*

Substitute Caesar salad in place of dinner salad add 1.00.

If you would like both soup and salad add 1.25. Vegetable of the day served upon request.

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Pasta & Vegetarian

Parmigiana – Breaded and fried crisp, topped with Marinara Sauce, Asiago and Mozzarella cheeses then baked –
Chicken – 16.95 / Veal – 19.95
Eggplant and Ricotta – 15.95

Clam Casino Saute – In shell baby clams, sautéed with bacon, bell peppers, onions and tomato with a hint of cumin, tossed with linguine and topped with toasted bread crumbs – 18.95

Grilled Stuffed Portabella Mushroom
A large mushroom cap grilled and filled with tomatoes, onions and peppers, sprinkled with asiago cheese and baked – 16.50

*Pasta dishes pair well with
Campobella Chianti – 5.00 or Indaba Shiraz – 7.50*

Create Your Pasta – Penne pasta sautéed with mushrooms in your choice of sauce – 13.95
Sauces – Marinara, Alfredo or Vodka Sauce
Add - Chicken – 4.00 / Italian Sausage – 3.00
Shrimp – 6.00 / Veal – 6.00

From the Sea

Seafood dishes pair well with: Mc Manis Chardonnay – 7.00 Spy Valley Sauvignon Blanc – 8.50 Mulderbosch Rose – 7.50

Captain's Platter – An unbelievable feast! Scallops, shrimp and grouper (broiled or fried), a *Bently's* crab cake and a lobster tail – 36.95

Neptune Platter - Scallops, shrimp and grouper (broiled or fried) and a *Bently's* crab cake – 26.95

First Mate – Scallops, shrimp and *Bently's* crab stuffing, topped with Monterey Jack cheese and baked in a casserole – 21.95

Wild Atlantic Shrimp – 6 Shrimp prepared the way you like. Choose Beer Battered, Broiled or Scampi – 19.50

Wild Salmon or Ahi Tuna– Grilled, Poached or Broiled, served with lemon-dill butter sauce – 19.50

Haddock or Tilapia – Prepared broiled, fried, or sautéed – 14.95

Crab Stuffed Shrimp – 6 wild Atlantic shrimp stuffed with *Bently's* crab stuffing, topped with Monterey Jack cheese and baked – 22.95

Scallops – Wild caught sea scallops prepared the way you like. Choose fried, broiled, pan seared or scampi – 21.95

Lobster Tails – Delectable, North Atlantic tails, broiled and served with drawn butter.
Two Tails – 29.95 One Tail – 22.95

Crab Stuffed Salmon – Wild salmon filet stuffed with *Bently's* crab stuffing, and baked in white wine and lemon juice – 21.95

***Bently's* Crab Cakes** – Our own special blend of blue crab, lightly seasoned and breaded then sautéed to perfection.
Two Cakes – 19.50 One Cake – 16.50

Grouper – Fresh Grouper filet prepared broiled, fried, or sautéed – 21.95

Blacken your entrée with *Bently's* HOT blend of spices – 1.00

*Dinners from the sea are served with your choice of soup, *Bently's* salad or dinner salad, choice of baked potato, sweet potato, steak fries, rice or pasta. Substitute Caesar salad in place of dinner salad add 1.00. If you would like both soup and salad add 1.25. Vegetable of the day served upon request.*