

Bennett's Specials

Starters

Salmon Poke*

Sashimi grade King salmon, champagne vinaigrette, grilled herb toast and avocado puree, 14.

Meatballs

Ground veal, pork and beef with Beecher's fresh cheese curds over a rich tomato puree, 16.

Flatbread

Roasted cherry tomatoes, basil, Beecher's fresh cheese curds and balsamic reduction, 12.

Soup

Harvest Corn

Fresh corn puree topped with house-made corn nuts and paprika chili oil, cup 6. bowl 9.

Entrées

Alaskan Halibut*

Pan seared with dill parsley pesto, over grilled broccolini and roasted fingerling potatoes, 29.

Northwest Seafood Stew*

Wild Pacific salmon, halibut, mussels, bacon, fingerling potatoes and roasted garlic in a citrus white wine broth, 24.

Steak Salad*

Grilled Meyer's petite filet over mixed greens with Oregonzola blue cheese, strawberries and candied walnuts in a balsamic vinaigrette, 23.

Alaska Weathervane Sea Scallops*

Pan seared and served with sautéed local corn, oyster mushrooms, leeks and mustard greens, 28.

Vegetable Linguine

Fresh peas, spinach, cherry tomatoes and kalamata olives in a citrus white wine sauce over pasta, 19.

Duroc Pork Chop*

Over toasted barley risotto with an apple-onion jam, cider braised kale and mustard greens, 29.

**Consuming raw or under-cooked meat, eggs, and/or fish cooked to order may increase your risk of food-borne illness.*

American Artisanal Cheese

\$18 for all 5 cheeses, \$4 each individually.

Mt. Townsend Cirrus

Cow's milk, bloomy rind, camembert-style
Port Townsend, Washington
Paired with Dalmatia dried fig spread

Sierra Nevada Classic Aged Goat Cheddar

Goat's milk with sea salt, pasteurized
Willows, California
Paired with apricot paste

Rogue Creamery Oregonzola

Cow's milk, blue, raw
Central Point, Oregon
Paired with pear paste

Bellwether Farms San Andreas

Sheep's milk, semi-firm, raw
Valley Ford, California
Paired with quince paste

Beecher's Flagship Reserve

Cow's milk, firm, 12-month aged
Seattle, Washington
Paired with Thai chili garlic sauce
