

Soups and Salads

Northwest Seafood Chowder	4.00 cup	5.00 bowl
Soup of the Moment A daily creation from our culinary staff	3.50 cup	4.50 bowl
Bentley's House Salad Baby greens with sun dried tomatoes and grilled onion, tossed in a honey balsamic vinaigrette		4.95
Classic Caesar Salad Crisp romaine hearts, parmesan cheese and roasted garlic croutons tossed in our house made zesty Caesar dressing add Chicken 4.95, Blackened Salmon 5.95 or Bay Shrimp 5.95	4.95 small	8.95
Rogue Valley Bleu Cheese Salad Garden greens tossed in a raspberry vinaigrette and topped with bleu cheese crumbles, candied spiced Oregon hazelnuts, red onion spirals and grilled pears		6.25
Chicken Cobb Salad Crisp romaine hearts topped with grilled chicken, pepper bacon, chopped egg, avocado, tomato, cucumber and Rogue Valley bleu cheese crumbles	6.95 small	10.95
Ahi Rare seared Pacific Ahi tuna fanned over a bed of baby spinach with yaki soba wakami salad, sesame vinaigrette and wasabi drizzle		15.95

Thai Chicken Salad Chopped romaine hearts tossed with Thai sesame dressing, snap peas and peppers, topped with grilled chicken breast, won ton crisps and honey roasted peanuts		12.95
Prawn Louis Salad Crisp romaine hearts topped with jumbo gulf shrimp, chopped egg, avocado, tomato, cucumber and served with classic Louis dressing		15.95

Appetizers and Small Plates

Cornflake Crusted Onion Rings With Widmer Hefeweizen aioli	6.95
Roasted Chicken Quesadilla With jack and cheddar cheeses, scallions, pico de gallo & lime crema	7.95
Dungeness & King Crab Cakes Served over sesame slaw with pickled ginger and tobiko aioli	11.95
Bentley's Mac & Cheese Swiss and Fontina cheeses blended with prosciutto and elbow macaroni, baked in a cast iron skillet	6.95
Chicken Spring Rolls Chicken and fresh vegetables in an egg roll wrapper with Chinese BBQ sauce, served with sweet Thai chili sauce, hot mustard and Asian slaw	7.95
Pot Stickers Pork and vegetable pot stickers with Chinese BBQ sauce	6.95
Garlic Shrimp Medium shrimp sautéed scampi style with garlic, lemon and white wine, served with foccacia bread	8.95
Steamer Clams Northwest Manila clams in a white wine broth with garlic, lemon and butter	12.95

Beverages

Root Beer	3.75
Grape Soda	3.75
Orange N' Cream Soda	3.75
Key Lime Soda	3.75
San Pellegrino Sparkling 500ml	5.50
Aquafina Bottled Water	2.75
Red Bull Energy Drink	3.50
Coffee or Decaf	2.50
Assorted Fountain Sodas	2.50
Lemonade	2.50
Strawberry Lemonade	2.75
Arnold Palmer	2.50

Sandwiches

Bentley's Burger Half pound of ground chuck topped with Tillamook sharp cheddar cheese, pepper bacon, lettuce, tomato, onion and Bentley's burger spread, served on a Kaiser roll with fries	9.50	Swiss Dip Thinly sliced smoked prime rib topped with Swiss cheese and served on a toasted torpedo roll with rosemary jus and fries	11.95
Classic Reuben Corned brisket of beef slow cooked, topped with Swiss cheese, house made kraut and 1000 Island dressing, served on grilled rye with fries	9.50	Dagwood Deluxe Roasted turkey breast and ham with crisp pepper bacon, smoked gouda cheese, lettuce, tomato and onion, served on a torpedo roll with fries	9.95
Rogue Chicken Sandwich Grilled breast of chicken topped with Rogue Oregonzola cheese, served on toasted ciabatta with sun dried tomato pesto, fresh basil, red onion, roasted garlic aioli and fries	9.50	Portabella Mushroom Club Grilled portabella mushroom cap with roasted red peppers, avocado, shaved cucumber, tomato, onion and baby greens, served on toasted ciabatta bread with hummus and pesto, accompanied by a Bentley's house salad	9.50
Pulled Pork House smoked pork simmered in honey barbecue sauce, topped with Tillamook sharp cheddar cheese, Memphis slaw and frizzled onions, served on a Kaiser roll with fries	8.50	Soup and a Half Pair half of a roasted turkey, curried Oregon bay shrimp or pesto rotisserie chicken salad sandwich with a cup of Northwest Seafood Chowder or our Soup of the Moment	8.50
Cubano Crisp ciabatta roll layered with thinly sliced ham, house smoked pork Swiss cheese, dill pickle and mustard, cooked a la plancha and served with fries	9.95	Crab Melt Dungeness and Alaskan red crab on a toasted English muffin topped with cheddar cheese, served with fresh tomato slices, coleslaw and fries	15.95

Entrees

Forest Mushroom Quiche Caramelized onions, Swiss and Fontina cheeses, forest mushrooms and fresh herbs baked in a rich and creamy custard, served with Bentley's house salad	9.95	Grilled Chicken Fettuccine Open fire grilled sliced chicken breast tossed with caramelized leeks, garlic, thyme, sun dried tomatoes and fettuccine in a white wine Alfredo sauce	10.95
Butternut Squash and Gorgonzola Ravioli Handmade ravioli tossed in a parmesan cream sauce, finished with pear tomatoes and frizzled onions	9.95	Four Cheese Mezza Luna Stripped half moons filled with ricotta, pecorino, reggiano and Fontina with smoked tomato sauce and arugula	10.95
Cannelloni Chicken, spinach and ricotta cheese cannelloni with house made marinara sauce and Fontina cheese, served with garlic bread	8.95		

From the Stone Oven

Personal Pizzas

Artichoke, Sun Dried Tomato & Pesto Whole milk mozzarella cheese over pesto cream sauce, topped with artichoke hearts and sun dried tomatoes	8.95	Pepperoni & Soprasada Topped with Fontina and whole milk mozzarella cheeses over house-made tomato sauce	9.95
Four Cheese With whole milk mozzarella, Fontina, parmesan and smoked gouda cheeses over house made tomato sauce	7.95	Hawaiian With whole milk mozzarella, Canadian bacon, and fresh pineapple over house-made tomato sauce	9.95
BBQ Fried Chicken Our honey BBQ sauce topped with fried chicken, onions, smoked gouda and whole milk mozzarella	8.95	Quattro Stagioni With whole milk mozzarella, artichokes, tomatoes, soprasada and mushrooms	9.95