



Appetizers

Bentley's Famous Crab Cakes 15

dungeness & red crab, asian slaw, pickled ginger, tobiko aioli

Baked Goat Cheese & Romesco 10

cyprus grove goat cheese, house made romesco, ciabatta

Smoked Chicken Quesadilla 9

smoked chicken, poblanos, bacon, jack & cheddar, lime crema, pico de gallo

Smoked Mac & Cheese 9

tillamook smoked cheddar, alfredo cream, elbow macaroni

Calamari 10

flash fried semolina dusted calamari with lemon roasted garlic aioli

Baked Boursin 15

garlic herb cream cheese in a puff pastry, garnished with fresh fruit & honey

Spicy Peel & Eat Prawns 15

garlic, shallots, lemon, parsley, beer reduction over jasmine rice

Korean Chicken Lettuce Wraps 10

fried chicken bites, spicy korean bbq sauce, butter lettuce, cucumber kimchi

Starters

Northwest Seafood Chowder 6/8

signature seafood chowder

Soup of the Season 5/7

fresh and flavorful seasonal creation

Bentley's House Salad 7/9

butter lettuce, shaved radicchio, grape tomatoes, carrots,
grilled red onion, cucumber, choice of dressing

Harissa Steak Salad 16

grilled romaine, harissa marinated bavette steak, roasted red peppers,
feta, toasted almonds, red wine vinaigrette

Panzanella 12

baby greens, molinari soppressata, fresh mozzarella, kalamata olives,
grilled ciabatta, shaved radicchio, grape tomatoes, lemon vinaigrette

Truffle Caesar 7/10

romaine, shaved parmesan, croutons, house made caesar

add to any entrée

grilled chicken 5 ~ grilled bavette steak 6 ~ sautéed prawns 6

Entrées

Fulton Filet Mignon 36

choice 8 oz center cut beef tenderloin, sautéed local mushrooms, roasted garlic mashed potatoes, vegetable medley

Fulton New York 29

choice 10 oz hand cut strip steak, rogue bleu compound butter, roasted garlic mashed potatoes, vegetable medley

Ribeye 31

12 oz chipotle rubbed and grilled, horseradish cream, herbed fingerlings, crispy shallots, seasonal vegetables

Blackened Snapper 23

blackened snapper, andouille sausage, red beans, jasmine rice, creole mustard beurre blanc, seasonal vegetable medley

Mary's Free Range Supreme of Chicken 23

pan roasted, sage dijon sauce, garlic mashed potatoes, seasonal vegetables

Carlton Farm's Porter House Pork Chop 22

12 oz hand cut bone-in chop, smoked tomato bacon chutney, herbed fingerlings, seasonal vegetables

Butternut Squash Ravioli 17

sage cream sauce, shallots, topped with crushed amaretti biscotti

Chicken Fettuccine 16

mary's chicken breast, alfredo cream, broccoli, leeks, shallots, oven dried tomatoes, thyme

Rustic Pizza 14

choice of margherita, molanari pepperoni or chef's choice special

Bentley Burger 12

fulton's ground sirloin, daily's pepper bacon, tillamook cheddar, red onion, tomatoes, butter lettuce, house spread, sesame brioche bun, beer battered fries

special thanks to our purveyors: fulton meats, st. helen's beef, charlie's produce, mary's chicken, classic foods, pacific seafood, carlton farms, cypress grove creamery, rogue creamery, tillamook creamery, daily's meats, molinari charcuterie, peterson's cheese, columbia empire meats

+ consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. +

**join us for happy hour in our lounge
3pm to 6pm - Monday thru Saturday!**

we are committed to serving local, sustainable, antibiotic and hormone free bounty whenever possible.