

Bentley's

Starters

CRAB CAKE - famous Bentley's, dungeness & wild crab, asian slaw. Pickled ginger, tobiko aioli	15
SIZZLING MUSHROOMS - fresh garlic and herbs, sherry butter	12
BEEFTIP SAUTE - wagyu of beef, braising greens, mushrooms, Fourme d' Ambert blue cheese sauce	12
CRISPY FRIED CALAMARI - spicy breaded calamari, house made chipotle sauce	11
PRAWNS SATAY - skewered prawns with sweet chili beurre blanc	15
DUNGENESS CRAB COCKTAIL - avocado, cracker, horseradish cocktail sauce	15
AHI TARTAR - sushi grade ahi, avocado, cracker, sweet soy sauce	15
BOURSIN WELLINGTON - garlic cheese, puff pastry, fresh fruits	12

Soups & Salads

SEAFOOD CHOWDER OR SOUP OF DAY	6/9
ORGANIC BUTTER LETTUCE - pears, grape tomatoes, cucumber, goat cheese, avocado vinaigrette	6/9
++ORGANIC SPINACH APPLE SALAD - apple, cranberry, hazelnut, feta, lime dressing	6/10
TRUFFLE CAESAR SALAD - romaine, parmesan, garlic croutons, house made caesar dressing	7/10
BEETS ARUGULA SALAD - red and gold beets, arugula, orange, goat cheese, lime dressing	7/10

Communal Plates

Communal plates continue a centuries old practice of group dining that is close to our hearts
Bentley's is committed to family, friends and community
We invite you to please celebrate with us by sharing a plate with those around you

SRF WAGYU TRI TIP 12	BRUSSELS SPROUTS AND PEPPERONI 10	FINGERLING POTATOES 10
PRAWNS 19	HERB WILD RICE 10	MASCARPONE GRITS 10
BROCCOLINI WITH ROMESCO 10	TOMATOES AND MUSHROOMS RISOTTO 10	

All Communal plates are Gluten free

Wood Burning Oven ~ we use Oregon farmer organic flour, water, yeast and salt

FLAT HERB BREAD - fresh roasted garlic, herbs, parmesan, cambozola cheese, cherry tomatoes	14
RECTANGULAR PIZZA - red sauce, arugula, prosciutto, fresh mozzarella, parmesan	18
CLASSIC MARGHERITA - red sauce, fresh heirloom tomatoes, buffalo mozzarella, basil	15
CALZONE - prosciutto, pepperoni, pancetta, mozzarella, fresh tomatoes, parmesan, garlic, herbs	16

Entrées

SEAFOOD STEW - clams, mussels, salmon, prawns, tomatoes, fennel broth	25
SCAMPI - jumbo tiger prawns, fresh garlic, white wine, mustards cream sauce, mascarpone grits	30
SCALLOPS - seared scallops, mashed potatoes, saffron pineapple sauce, vegetables	32
SALMON - northwest salmon, cranberry confit, beurre blanc sauce, vegetables, wild rice	28
FILET MIGNON - tenderloin, smoky blue rouge river demi sauce, potatoes, vegetables	39
RIBEYE - mashed potatoes, madeira shallots and wilted spinach	38
GRILLED NEW YORK STEAK - Fourme D' Ambert creamy polenta, portobello mushrooms port wine sauce	37
FREE RANGE CHICKEN - airline chicken, ancho dust, apple curry sauce, mashed potatoes, vegetables	26
FETTUCCINI PRAWNS - fresh fettuccini, prawns, cream cheese sauce, parmesan	28
FIOCCHI PASTA - cheese and pear filled pasta sachets, caramelized pear, cranberries, amaretto cookies, cheese sauce	18
BUCCATTINI CARBONARA - prosciutto, pancetta, salami, pepperoni, fresh garlic, olive oil, onions, parmesan, egg	22
BURNT END MAC & CHEESE - bbq, fontina & smoked cheddar, bacon crumble, cream	18
BENTLEY BURGER - ground SRF sirloin, daily pepper bacon, tillamook cheddar, red onion, tomatoes, butter lettuce, house spread, sesame brioche bun, beer battered fries	15
CHEF'S CHOICE BUTCHER BLOCK - market price	

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

• Executive Chef Hans Afshar

- ++menu item contains peanuts and/or tree nuts. Ask your server for more information