

All Entrée selections served with vegetable dejour, choice of salad with our house dressing or a bowl of our homemade soup, and fresh baked rolls

## Steaks-Chops-Pork

- |  |                |   |                |
|--|----------------|---|----------------|
| 🏠 <b>FILET MIGNON 8oz</b>  | <b>\$29.95</b> | <b>PRIME RIB 16oz</b>   | <b>\$28.95</b> |
| <b>SENATOR'S CUT 12oz</b>  | <b>\$33.95</b> | <b>SENATOR'S CUT 22oz</b>   | <b>\$33.95</b> |
| <i>A juicy steak from the most tender part of the beef &amp; topped with mushroom wine sauce, choice of potato</i> |                | <i>Tender delicious cut of prime rib served in its own juices, choice of potato. (Not Always Available)</i> |                |
| <b>RIBEYE STEAK 12oz</b>   | <b>\$23.95</b> | 🏠 <b>NY STRIP STEAK 10oz</b>  | <b>\$22.95</b> |
| <i>A tender ribeye steak topped with sautéed garlic &amp; mushrooms, choice of potato.</i>                         |                | <i>Grilled to perfection with our BCH steak seasoning, choice of potato</i>                                 |                |
| <b>PORTERHOUSE PORK CHOP</b>   | <b>\$24.95</b> | <b>PORTERHOUSE STEAK 16oz</b>   | <b>\$29.95</b> |
| <i>A 16oz Two Inch Thick Chop that has been lemon pepper infused, choice of potato.</i>                            |                | <i>Tender steak cooked to perfection choice of potato.</i>  |                |
| 🏠 <b>BBQ BABY BACK RIBS (FULL)</b>   | <b>\$23.95</b> | <b>BBQ RIBS &amp; CHICKEN BREAST</b>  | <b>\$23.95</b> |
| <b>HALF SLAB RIBS</b>  | <b>\$18.95</b> | <i>Tender Half Slab of Baby Back Ribs &amp; Boneless Grilled Chicken Breast, choice of potato.</i>          |                |
| <i>Tender ribs in our own tangy sauce, choice of potato.</i>   |                |   |                |

Add Bleu Cheese \$3.25/ Garlic Mushroom \$2.50/ Shrimp Scampi \$6.95

## Seafood-Chicken-Pasta

- |  |                |   |                |
|--|----------------|---|----------------|
| <b>ORANGE ROUGHY</b>   | <b>\$22.95</b> | 🏠 <b>CHICKEN MARSALA</b>  | <b>\$20.95</b> |
| <i>Broiled to perfection topped with garlic herb butter, choice of potato.</i>   |                | <i>Boneless breast of chicken lightly breaded with mushrooms and marsala glaze, choice of potato.</i>           |                |
| <b>STUFFED SHRIMP</b>  | <b>\$20.95</b> | <b>CHICKEN PRIMAVERA</b>  | <b>\$17.95</b> |
| <i>Delicious butterflied shrimp stuffed with crab, breadcrumbs, red pepper, onion, and broiled to perfection, choice of potato.</i>  |                | <b>VEGETABLE PRIMAVERA</b>  | <b>\$15.95</b> |
| 🏠 <b>CHICKEN PORTABELLA PASTA</b>  | <b>\$20.95</b> | <i>Tender chicken sautéed with fresh vegetables, Italian herbs, tossed with pasta and parmesan cheese.</i>      |                |
| <i>Tender slices of chicken breast &amp; portabella mushrooms over pasta served with a special chicken cognac white cream sauce.</i> |                | <b>VEGETABLE LASAGNA</b>  | <b>\$16.95</b> |
| <b>STUFFED FLOUNDER</b>  | <b>\$21.95</b> | <i>Layer of garden vegetables, cheese &amp; topped with white cream cognac sauce.</i>                           |                |
| <i>Breaded flounder stuffed with crab, breadcrumbs, red pepper, &amp; onion, choice of potato.</i>                                   |                | <b>TORTELLINI &amp; CHICKEN PASTA</b>   | <b>\$19.95</b> |
| 🏠 <b>SHRIMP BRUSCHETTA</b>   | <b>\$23.95</b> | <i>Tossed in basil pesto cream sauce with grilled boneless breast of chicken.</i>                               |                |
| <i>Shrimp sautéed in wine &amp; herbs, tomato, garlic, tossed in pasta.</i>  |                | 🏠 <b>SURF &amp; TURF</b>  | <b>Market</b>  |
| <b>LOBSTER TAIL</b>  | <b>Market</b>  | <i>A succulent 10-12oz Lobster tail &amp; 8oz Filet Mignon with mushroom wine sauce &amp; choice of potato.</i> |                |
| <i>A succulent 10-12oz Lobster tail &amp; choice of potato.</i>  |                |   |                |

## Appetizers

*SPINACH STUFFED PUFF PASTRY* \$6.95  
*CHESTNUTS WRAPPED IN BACON* \$7.95  
*BBQ COCKTAIL MEATBALLS* \$7.95  
*BASIL PESTO CROSTINI'S* \$6.95  
*STUFFED MUSHROOM CAPS* \$6.95

*CRAB STUFFED PUFF PASTRY* \$6.95  
*SHRIMP COCKTAIL* \$10.95  
*COMBINATION PLATTER* \$9.95  
3 Choices: Puff Pastry, Mushroom Caps, BBQ Meatballs,  
Chestnuts Wrapped in Bacon, Basil Pesto Crostini's

## Bennett- Curtis 5-Course Wine & Dine

*\*A special selection of 3 wines have been paired with this menu\**

### Appetizers:

*Choice of one of our specialty appetizers (excludes Combination Platter & Shrimp Cocktail)*

### Soup:

*A Delicious Bowl of our Homemade Soup of the Day*

### Salad:

*Bennett-Curtis House Salad- A garden salad tossed with Tomato, Cucumber, Red Onion, Peppercini, Black Olives, Croutons, and topped with our Golden Italian Dressing*

*Caesar Salad- Tossed Romaine with Parmesan Cheese, Croutons, and topped with our Caesar Dressing*

### Entrees:

*Catch of the Day- Today's catch topped with a herb and butter sauce, choice of potato*

*Porterhouse Pork Chop- 16oz 2-inch thick Pork Chop, lemon pepper infused, choice of potato*

*Surf & Turf- A tender 5oz filet mignon paired with shrimp scampi, choice of potato*

*Chicken & Portabella Pasta- Tender slices of chicken breast & portabella mushrooms over pasta in a white cognac sauce*

*1/2 Slab of Ribs- Tender ribs in our own tangy BBQ sauce, choice of potato*

### Dessert:

*Be sure to save room for one of our specialty desserts.*

**\$55.95 per guest**

**\$45.95 per guest without wine selection**

## Our Special Liquor Tasting Menu

*Tastings are a night full of specialty drinks paired with a variety of food prepared with the featured liquor. Each of the 7- courses will be paired with a sample drink. Ask your server for details and a sample of menus from past tastings.*



**\$60.00 per guest**

**Gift Certificates  
Available**



**Goose Island Bottled Root Beer, Diet Root Beer, & Orange Cream  
Shangri La Fresh Brewed Ice Tea**