



Appetizers

Plateau á Fromage 15

Chef's seasonal assortment of cheeses and accompaniments, ask your server for current selection

Roasted Duck Jalapeños 9

Double bacon wrapped jalapeños filled with pulled roasted duck and a gouda-cream cheese mixture, drizzled with house ranch

Lobster & Shrimp Dip 10

Creamy mixture of cheese, garlic, herbs and spices topped with sautéed buttery shrimp and lobster served with crostinis

Jerk Scallops 16

Jerk seasoned pan seared sea scallops topped with citrus pearls, served with a rum glazed bacon wrapped banana and a dressed micro greens salad.

Pomme Dauphine 8

Crispy potato puffs mixed with gouda and bacon, served with a house-made honey mustard

Swim, Walk, Fly Sliders 13

Chef's seasonal trio of sliders, ask your server for current selection

Soup, Salad & Extras

Duck Chowder cup 6 bowl 11

Creamy veloute consisting of potato, shallots, garlic and pulled duck with a hint of roasted lemon with fresh spinach and manchego

Asian Chopped side 5 full 12

Romaine, spinach, carrots, green onions, cucumbers, cilantro, marinated mushrooms, orange flesh and toasted almonds tossed in a ginger and sesame vinaigrette.

Add Salmon 9

Blue Goat side 7 full 13

Spinach, red onion, sliced pears, dried cranberries and toasted almonds, tossed in a blackberry rosemary shrub with EVOO, topped with fried blueberry goat cheese

Add Chicken 4

Southerner side 5 full 9

Romaine, spinach, tomatoes, cucumbers, cheddar, bacon, hard-boiled egg, choice of dressing

Add Chicken 4

Chicken Press 12

Roasted chicken and tomato, caramelized onions, spinach, and muenster with lemon tarragon mayonnaise, served with a side of chicken jus and pommes frites

Un, Deux, Trois Burger 9, 12, 16

One, two, or three patties, cheddar, lettuce, tomato, red onion, pickles on a brioche bun with Benchmark mustard, served with pommes frites

Entrée

Canard Pot Pie 16

Dark roux gravy consisting of pulled duck, carrots, onions, celery, tomatoes and green bells, topped with a flaky golden pastry, served with southerner side salad

Filet de Boeuf 49

Filet topped with a red wine reduction, served with a lobster risotto and sautéed snap peas

Kabayaki Salmon 24

Kabayaki basted salmon topped with citrus pearls over wasabi risotto, served with sesame-ginger sautéed snap peas and mushrooms.

Scallop Provencal 24

Pan seared herb de provence sea scallops topped with a lavender beurre blanc, served with a spinach, garlic and manchego linguine

Steak Frites 28

Seared Akaushi New York strip topped with a peppercorn and herb butter, served with sautéed broccolini, pommes frites and a side of garlic mayo

Yard Bird 18

Grilled chicken breast over roasted garlic spaghetti squash, sautéed broccolini, topped with a silky chicken jus and roasted lemon.

Desserts

Chocolate Pear Tart 8

Red wine poached pear with chocolate ganache served in a chocolate crust

Bananas Foster Tarte Tatin 8

Rum glazed bananas on a flaky puff pastry, served with praline Texas ice cream.

Mini Croquembouche 8

Caramel covered, Bavarian cream filled profiteroles topped with spun sugar

Benchmark Trio 8

A trio of white chocolate, chocolate, and pistachio mousse

[Our menu serves dishes with nuts.]

Chef will not accept responsibility for heavily modified items or steaks cooked past medium, due to compromising the integrity of the dish.