



BENCHMARK RESTAURANT

DINNER \$42

sundays-fridays

Marinated Steak + Tomato Salad

Baby Arugula, Spiced Goat Cheese, Cilantro Pesto

Seared Sea Scallops

Sweet Corn, BBQ'd Duck Confit, Crispy Leeks

Jersey Peach and Burrata Salad

Basil, White Balsamic, Spanish Olive Oil

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Grassfed Filet Mignon

Truffled Potato Puree, Battered Onions, Mustard Demi-Glace

Chile Dusted Chatham Cod

White Sweet Potato, Grilled Pineapple Salsa, Black Bean Broth

Fresh Milled Pappardelle

Wild Mushroom Bolognese, Whipped Ricotta

35 Day Dry-Aged Porterhouse for Two

*Creamed Spinach, Mashed Potatoes, Sauce Bordelaise
(\$30 supplement per guest)*

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Blood Orange Cheesecake

Hazelnut Streusel, Lemon Sorbet

Cookie Dough Eggroll

Candied Walnuts, Miso Caramel, Espresso Gelato

Peach + Crème Fraîché Cake

*Tarragon Chantilly, Cashews, Peach Gelato
menu subject to availability*

BENCHMARK RESTAURANT
EXECUTIVE CHEF RYAN JARONIK
CHEF DE CUISINE MARIO ROJAS



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LUNCH \$29

sundays-fridays

Pastrami Spiced Lump Crab Cake

Truffled Sauerkraut, Hot Pink Mayo

Applewood Smoked Baby Back Ribs

Spicy Watermelon Salad, Bourbon BBQ Sauce

Jersey Peach and Burrata Salad

Basil, White Balsamic, Spanish Olive Oil

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Seared Scottish Salmon

Braised Beluga Lentils, Olive Pesto, Smoked Tomato Broth

Benchmark Burger

*Homemade Fixin's, Brioche, Hand-cut Fries
Choice of: Cheddar, Gruyère, Blue Cheese, Goat Cheese*

Fresh Milled Pappardelle

Wild Mushroom Bolognese, Whipped Ricotta

35 Day Dry-Aged Ribeye for Two

*Creamed Spinach, Mashed Potatoes, Sauce Bordelaise
(\$25 supplement per guest)*

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Blood Orange Cheesecake

Hazelnut Streusel, Lemon Sorbet

Cookie Dough Eggroll

Candied Walnuts, Miso Caramel, Espresso Gelato

Peach + Crème Fraîché Cake

*Tarragon Chantilly, Cashews, Peach Gelato
menu subject to availability*

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