



West Seventh, Saint Paul

DINNER APPETIZERS

FRESH-CUT FRIES – choice of:

KOSHER SALT AND BLACK PEPPER with campfire sauce \$4 | \$6

BLEU CHEESE AND APPLEWOOD SMOKED BACON \$4 | \$6

“HOSER” FRIES – Classic Poutine fries \$6 | \$8

LOADED FRIES \$4 | \$6

BRUSCHETTA – Diced Roma tomatoes, fresh basil, Parmesan cheese and garlic served on char grilled Ciabatta bread and drizzled with balsamic reduction. \$8

WALLEYE STRIPS – Breaded Canadian Walleye strips deep-fried. Served with tartar sauce. \$9.5

SMOKED SALMON – Honey smoked Salmon served with flatbread crackers and horseradish cream sauce. \$9.5

BUFFALO WINGS – Fresh fried chicken wings tossed in Buffalo hot sauce. Served with celery sticks.

ORDER 6 WINGS \$7 | 12 WINGS \$13 | 18 WINGS \$17 Also available with Teriyaki, Carolina BBQ, BBQ, Dry Rub, Ranch or Nuclear.

Add bleu cheese or ranch dressing for \$1

CHOPHOUSE TENDER TIPS – Blackened tenderloin tips sautéed with our short rib sauce. Served with béarnaise and horseradish cream sauce. \$10.5

SPINACH AND ARTICHOKE DIP – Artichoke hearts mixed with spinach and a cream cheese dip.

Baked and served with herb toasted baguettes and flatbread crackers. \$9.5

STUFFED MUSHROOMS – Jumbo mushroom caps stuffed with a wild rice medley and mornay sauce. Topped with a blend of cheeses and baked. \$9.5

BACON WRAPPED SHRIMP – Marinated shrimp wrapped in Applewood smoked bacon and char-grilled. \$12

PAN SEARED SCALLOPS – Pan seared scallops served on top of mixed greens topped with Asian ginger sauce. \$13

CRAB CAKES – Sweet and tender crab meat cakes topped with lemon aioli. \$11

ONION RINGS – Sweet onions dipped in beer batter, coated in toasted breadcrumbs and deep-fried to golden brown. \$8 Side of ranch or bleu, add \$1

REUBEN EGG ROLLS – Shredded corned beef, sauerkraut, Swiss cheese and dressing rolled in a egg roll and deep fried. Served with Thousand Island dressing. \$9.5

ENTREES

Each entree includes choice of soup or salad, and choice of potato (baked, au gratins or fresh cut French fries)

All steaks, (USDA choice) can be topped with melted Bleu cheese, garlic butter, horseradish crusted, or béarnaise sauce for \$2 more

Add six ounce Lobster Tail to any entree for \$14 | Split plate Entrees, Fish and Seafood and Classic Specialties receive a \$4.00 charge

SIRLOIN – 10 ounce choice sirloin grilled to your specifications. \$19

NEW YORK STRIP – 14 ounce choice New York strip grilled to your specifications. \$29

FILET – 6 ounce choice filet grilled to your specifications. \$26

TOMAHAWK RIBEYE – 20 ounce choice Ribeye...unreal flavor! Best served medium rare. \$38

BRAISED SHORT RIBS – 12 ounces of slow roasted short ribs topped with short rib gravy \$22

PORK CHOPS – Two grilled 8 ounce chops topped with apple bourbon glaze. \$18

BABY BACK RIBS – Tender slow cooked pork ribs slathered with our 7th Heaven BBQ sauce. HALF RACK \$17 | FULL RACK \$26

LIVER, BACON AND ONIONS – Old school favorite. Pan seared 12 ounces with onions and applewood smoked bacon. And fried onions. \$17

TENDER TRIO MEDLEY – Three grilled Beef tenderloin medallions, one is topped with Roasted wild mushroom bleu cheese,

one with caramelized onion and béarnaise sauce and one is Horseradish crusted. \$32

FISH AND SEAFOOD

Each entree includes choice of soup or salad, and choice of potato (baked, au gratins or fresh cut French fries)

WALLEYE PIKE – 8 ounce filet, breaded and pan-fried. \$20

SALMON – 8 ounce grilled salmon filet topped with crab sauce. \$24

LOBSTER TAIL – Two broiled 6 ounce lobster tails served with drawn butter. \$34

PAN SEARED SCALLOPS – Pan seared scallops served on top of an asparagus risotto with basil oil and balsamic reduction. \$29

CLASSIC SPECIALTIES

Each entree includes choice of soup or salad

CHICKEN KIEV – 8 ounce Chicken Kiev served on a wild rice medley and topped with hollandaise sauce. \$17

CHICKEN POT PIE – A mixture of peas, carrots, corn, onion, and tender chicken, topped with golden puff pastry and baked to perfection! \$16

LOBSTER & SHRIMP POT PIE – A mixture of peas, carrots, corn, onion, lobster and shrimp, topped with golden puff pastry and baked to perfection! \$20

CREOLE MEATLOAF – This is Bennett's House Favorite! Homemade meatloaf with our Creole sauce and mashed potato and gravy. \$17

CAJUN CHICKEN FETTUCCINI – Chicken breast medallions sautéed with Andouille sausage, tomatoes, mushrooms and fettuccini.

Tossed in a Cajun cream sauce and served with toasted garlic bread. \$16

1/2 ROASTED CHICKEN – Herb roasted 1/2 chicken on top of wild mushroom risotto. \$19

SEAFOOD RISOTTO – Sautéed lobster, shrimp and scallops are tossed with a lobster stock risotto and topped with mini crab cakes,

fine diced red peppers and green onions. \$28

BURGERS AND SANDWICHES

All burgers are USDA Choice, served with fresh cut French fries, a butter toasted bun and hamburger pickles

JUICY LUCY – Stuffed with American cheese and char grilled, served medium. \$10.5

JUICY JUANITA – Stuffed with pepper jack cheese and char grilled, served medium. \$10.5 “It’s a spicy one”

BIG BEN – Double decker 1/4 pounder’s served with special sauce, lettuce, American cheese, pickles and diced onions on a butter toasted triple decked bun. \$10

BLACK-N- BLUE – Fresh 1/2 pound burger seasoned with cracked pepper topped with bleu cheese crumbles. \$11

REUBEN BURGER – Topped with thick cut corned beef, sauerkraut, thousand island dressing and Swiss cheese served on rye sauerkraut bread. \$11

BENNETT’S PEPPER CHEESE SUPREME – Two half pound burgers topped with pepper jack cheese and bacon. \$14

BACON CHEDDAR BURGER – Fresh 1/2 pound burger seasoned and topped with Applewood smoked bacon and cheddar cheese. \$10

BISON BURGER – 1/3 pound Bison patty topped with roasted wild mushrooms, Worcestershire aioli and provolone cheese. \$13

SURF AND TURF – 1/2 pound patty topped with a pan fried Crab cake. Topped with fresh lemon Aoli. \$13

FINNEGAN’S BEER CHEESE BURGER – 1/2 pound burger patty topped with our Finnegan’s beer cheese sauce, tomato slices and fresh chives \$11

STICKY BURGER – 1/2 pound burger patty topped with American cheese, Applewood smoked bacon and peanut butter. \$10.95

LITTLE CHARLIE’S – HOUSE SPECIALTY – Two USDA choice grilled tenderloin medallions topped with caramelized onions and horseradish cream sauce.

Served on sesame seed dollar buns \$14

ST. PAUL STACKER FAN FAVORITE!! – Italian peasant bread piled with ham, provolone cheese, French fries, coleslaw, tomato, fried egg, and mayonnaise. \$12

CHICKEN ASPARAGUS BRIE – Grilled chicken breast topped with fresh asparagus and melted brie cheese and

served with rosemary ginger aioli on a ciabatta bun. \$10

LOBSTER ROLL – A classic East Coast lobster roll. A split top toasted bun stuffed with fresh lobster salad. \$16

SALADS

Soup of the Day – Cup: \$3.50 Bowl: \$4.50

HONEY SMOKED SALMON SALAD – Our garden salad mix with fresh raspberries, tart dark dried cherries, mandarin oranges, candied pecans, diced tomatoes, and honey smoked salmon. Tossed in Raspberry Ranch dressing. Served with flatbread crackers \$13

BENNETT’S “CHOP” CHEF SALAD – HOUSE SPECIALTY – A fine chop of romaine, iceberg and cabbage. Topped with bacon, tomato, cucumber, red onion, black olives, turkey, ham, Swiss, cheddar cheese and a sliced egg. Tossed in “Bennett’s” house dressing. \$11

RASPBERRY PECAN CHICKEN SALAD – Mesclun salad mix tossed with Julienne grilled chicken breast, candied pecans, fresh Raspberries, bleu cheese crumbles and raspberry dressing. \$11.5

ORIENTAL CHICKEN SALAD – Julienne golden fried chicken tenders, served over a bed of mixed greens, shredded carrots, green onion, julienne red pepper and crispy wonton strips tossed in our oriental sesame ginger dressing. \$10

House Specialty.

All split plate Burger, Sandwiches and Salad Entrees receive a \$2.00 charge.