



LUNCH


SOUP AND SALAD

Soup of the Day – Cup \$3.75 Bowl \$4.50

SALAD AND SOUP – Our house or garden salad served with a bowl of our fresh homemade soup. \$7

CAESAR SALAD – Crisp romaine tossed with our house Caesar dressing and croutons. Topped with parmesan cheese. \$7

Add Grilled Chicken \$4 | Shrimp \$6 | Salmon \$8 | Steak \$8

 **BENNETT'S "CHOP" CHEF SALAD** – 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. \$10

RASPBERRY PECAN CHICKEN SALAD – Mesclun salad mix tossed with Julienne grilled chicken breast, candied pecans, fresh raspberries, bleu cheese crumbles and raspberry vinaigrette dressing. \$11

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 sesame ginger dressing. \$10

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 \$12

BALSAMIC CHICKEN SALAD – Julienne grilled chicken breast served atop fresh mesclun salad mix with diced cucumber, tomato and red onions. Topped with parmesan and balsamic dressing. Served with flatbread crackers \$10

BURGERS

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 \$9.5

JUICY JUANITA – Stuffed with pepper jack cheese and char grilled, served medium. "It's a spicy one" \$9.5

 **BIG BEN** – Double decker 1/4 pounders served with special sauce, lettuce, American cheese, pickles and raw onion on a butter toasted triple decker bun. \$9.5

BLACK-N-BLUE – 1/2 pound patty seasoned with fresh cracked pepper and topped with Bleu cheese crumbles. \$9.5

REUBEN BURGER – 1/2 pound patty Topped with thick cut corned beef, sauerkraut, 1000 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 \$13

BACON CHEDDAR BURGER – 1/2 pound burger seasoned and topped with Applewood smoked bacon and cheddar cheese. \$9

BISON BURGER – 1/3 pound Bison patty topped with roasted wild mushrooms, Worcestershire aioli and provolone cheese. \$11

SURF AND TURF – 1/2 pound patty topped with a fried Crab cake. Drizzled with fresh lemon aioli. \$12

FINNEGAN'S BEER CHEESE BURGER – 1/2 pound burger patty topped with our Finnegan's beer cheese sauce, tomato slices and fresh chives. \$10

STICKY BURGER – 1/2 pound burger patty topped with American cheese, Applewood smoked bacon and peanut butter. \$10

BIG PORKER – 1/4 pound burger patty topped with BBQ pulled pork, and apple wood smoked bacon. \$11


SANDWICHES

All sandwiches are served with Kettle potato chips

Substitute Fries for \$1 :: House Salad for \$2

DAILY SOUP AND 1/2 SANDWICH – Choice of Ham, Turkey or Grilled Cheese. \$7


LITTLE CHARLIES – Two USDA choice grilled tenderloin medallions topped with caramelized onions and horseradish cream sauce.

 Served on sesame seed dollar buns. \$12

REUBEN – Thin cut corned beef brisket, Swiss cheese, sauerkraut and thousand island dressing served on sauerkraut rye bread. \$9.5

TIFFANY'S MEATLOAF – Homemade meatloaf with mashed potatoes and gravy piled on top and served on white or wheat. \$9.5

ST. PAUL STACKER FAN FAVORITE!!!! – Italian peasant bread piled with ham, provolone cheese, French fries, coleslaw, tomato, fried egg and mayonnaise. \$9.5

 **BBQ PULLED PORK** – Slow cooked and tender pulled pork is marinated with our BBQ sauce and topped with Applewood bacon, coleslaw and onion rings. Served on a toasted hamburger bun. \$9

BLT – Hickory smoked bacon, lettuce, and tomato served with mayo on toasted bread. \$9 add a fried egg for \$1 more

THE FORD ROAD – Grilled chicken breast smothered with Swiss and cheddar cheese and topped with Applewood smoked bacon.

Served on grilled Hoagie roll with siracha mayo. \$10

CHICKEN ASPARAGUS BRIE – Grilled chicken breast topped with fresh asparagus and melted brie cheese topped with rosemary ginger aioli on a ciabatta bun. \$10

SHRIMP PO'BOY – Our rendition of a classic. Dusted shrimp, fried and served with shredded lettuce, tomato, hot sauce and tartar sauce. \$11.5

LOBSTER ROLL – A classic East Coast lobster roll. A split top toasted bun stuffed with fresh lobster salad. \$14

CLASSIC SPECIALTIES

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. \$9

STEAK AND FRIES – 10 ounce flat iron steak served with our house cut fries and a side of homemade coleslaw. \$12

BENNETT'S MAC 'N' CHEESE – Diced Applewood smoked bacon, tomatoes tossed in our cheese sauce and served over Elbow macaroni. \$9

CHICKEN POT PIE – A mixture of peas, carrots, corn, onion, and tender chicken, topped with golden puff pastry and baked, served with a side Balsamic Salad. \$11



House Specialty.

All split plates receive a \$2.00 charge.