

Roadside Jump Starts

New! House Made Chicken Bites

House battered bite size chicken tenders served with your favorite dippin' sauce 8.99

Buffalo Wings

Hot & spicy chicken wings served with celery, carrots and house made bleu cheese 8.99

Wing Dings

Crispy fried wings served with your favorite dippin' sauce 7.99

Fresh Potato Skins

Topped with mixed cheeses, bacon and green onions 7.99

House Made Coconut Chicken Tenders

Freshly breaded tenders served with our sweet-n-spicy sauce 8.99

New! Saganaki

Served on a sizzler with warm pita bread 8.99

Cajun Steak Bites

Cajun seasoned beef tenderloin sautéed and served with grilled pita bread and béarnaise sauce for dipping 9.99

Bentley's Calamari

Sautéed in a lemon butter sauce with capers, artichokes and diced tomatoes 9.99

Fried Mushrooms

Battered mushrooms served with ranch 6.99

Firecracker Shrimp

Sautéed shrimp tossed with a sweet Thai chili sauce on a bed of lettuce garnished with black and white sesame seeds and scallions 9.99

Cheesy Mozzarella Sensations

Breaded mozzarella triangles served with marinara sauce and sprinkled with parmesan cheese 7.99

From the Garden

Antipasto

Crisp iceberg lettuce topped with mixed cheeses, salami, ham, red onions, black olives, garbanzo beans, pepperoncini and tomatoes served with our house made Italian dressing 9.99

Cobb Salad

Chicken breast, crumbled bleu cheese, mixed cheeses, red onions, crumbled bacon, hard boiled egg and tomatoes served on crisp lettuce and served with your choice of dressing 10.99

Chicken Salad Supreme

Fresh lettuce topped with walnuts, raisins, mixed cheeses, tomatoes, hard boiled egg and grilled chicken served with our house made honey mustard dressing 9.99

The Wedge

Fresh cut wedge of lettuce drizzled with house made bleu cheese and topped with crumbled bleu cheese, bacon, red onions and chopped tomatoes 7.99

Buffalo Chicken

Fresh lettuce topped with spicy buffalo style chicken breast, crumbled bleu cheese, walnuts, tomatoes, celery and green onions served with raspberry vinaigrette and creamy bleu cheese 9.99

Caesar

Fresh romaine lettuce and croutons tossed in a creamy Caesar dressing 6.99 Add chicken 3.00 Try it Cajun!!

New! Southwest Chili Salad

Lettuce topped with house made chili, mixed cheeses, tomatoes, black olives, scallions, sour cream, topped with crispy tortilla strips 8.99

House Made Soups & Chili

French Onion Soup

Cup 3.99 Crock 4.99

Roadhouse Chili

Cup 3.79 Crock 4.79

Add cheese and onions .79

Soup of the Day

Cup 2.99 Crock 3.99

**Ask your server about menu items that are cooked to order or served raw. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Across the Border

Served with Spanish rice and seasoned refried beans, except for the Nacho Supreme

Bentley's Wet Burrito

Seasoned ground beef and green onions wrapped in a flour tortilla topped with enchilada sauce, mixed cheeses, lettuce, tomatoes, olives and sour cream 9.99

Quesadilla

Chicken, mixed cheeses, green onions and diced tomatoes in a grilled tortilla served with salsa and sour cream 10.99

Nacho Supreme

Seasoned beef, green peppers, black olives, tomatoes, onions and mixed cheeses all baked on our freshly made nacho chips served with salsa and sour cream 9.99

From the Pizza Oven

Large Round or Square 10.99

Additional Toppings - 1.50

Small Round or Square 8.99

Additional Toppings - 1.00

Toppings

Pepperoni, Mushroom, Onion, Green Pepper, Italian Sausage, Ground Round, Diced Tomatoes, Bacon, Black Olives, Pepper Rings, Jalapeno Peppers, Anchovies, Ham, Pineapple

Pastas

All served with soup or salad or coleslaw

Black and Bleu Pasta

Bow tie pasta tossed with a gorgonzola cream sauce topped with Cajun steak tips garnished with fresh tomatoes & green onions 15.99

Chicken Florentine

Chicken sautéed with fresh spinach, red onions and roasted red peppers tossed with angel hair pasta, finished with a light garlic and oil sauce 14.99

Three Cheese Chicken Parmesan

Italian breaded chicken breast topped with marinara sauce and three cheeses over linguine 15.99

Sandwiches

Served with house made chips. Make them a deluxe- served with fries and soup or salad or coleslaw 2.99 No substitutions please

Bentley's Classic Burger*

1/2 pound ground round cooked the way you like it 5.99

Bentley's Dipper

Tender roast beef with sautéed mushrooms and onions topped with melted provolone cheese and served on a fresh roll with a side of au jus 7.99

Grilled Chicken

Grilled chicken breast served with a side of our house made honey mustard dressing on a kaiser roll 7.99

Crunchy Grouper

Our famous crunchy grouper served on a fresh Kaiser roll with lettuce, tomato and our house made Cajun tartar sauce 7.99

Grilled Corned Beef

Freshly sliced corned beef served on grilled rye bread 7.99
Make it a Reuben add 1.00

The Meat Market

Below served with choice of potato and soup or salad or coleslaw

BBQ Ribs

Our slow cooked, tender fall-off-the bone ribs topped with our house made bbq sauce. Full Slab 18.99 Half Slab 13.99

Bentley's Roadhouse Rib-Eye

14 oz U.S.D.A rib-eye topped with sautéed mushrooms and onions served on a sizzler 18.99

Add crumbled bleu cheese or pepper jack cheese 1.00

Liver and Onions with Bacon

Tender calves liver cooked to your liking topped with sautéed onions and crisp bacon 12.99

Pork Chops

Two center cut 8 oz pork chops broiled or breaded—you choose 14.99

N.Y. Strip

12 oz U.S.D.A choice strip served on a hot sizzler 16.99

The Chicken Coop

Below served with choice of soup or salad or coleslaw

Broasted Chicken

Four pieces of juicy broasted chicken served with broasted potatoes 11.99

Chicken Asiago

Sautéed chicken breast with mushrooms and scallions topped with an asiago cream sauce over rice 15.99

Country Fried Chicken Steak

Bentley's famous country fried chicken steak served with red skin mashed potatoes topped with a pepper cream gravy 15.99

Chicken Picatta

Chicken breast sautéed with capers and artichokes in a white wine lemon butter sauce over rice 15.99

Grilled Chicken Dinner

Two marinated grilled chicken breasts served with choice of potato 13.99

From the Docks

Below served with choice of potato and soup or salad or coleslaw

Fish & Chips

Three pieces of freshly battered haddock 11.99

Crunchy Grouper

Bentley's secret recipe served with house made Cajun tartar sauce 15.99

Broiled Haddock

Lemon pepper seasoned haddock 11.99 Try it cajun style!

New! Perch Sautee

Fresh lake perch sautéed with capers, finished in a lemon butter sauce over rice 16.99

Jambalaya

Shrimp, chicken and spicy sausage sautéed with mushrooms, peppers, okra and onions simmered in a spicy jambalaya sauce over rice 15.99

Fried Shrimp Dinner

Six large beer battered shrimp served with house made cocktail sauce 15.99

Cajun Salmon

Cajun broiled salmon topped with a house made béarnaise sauce and roasted red peppers 16.99

Tuna Steak

Try it grilled or cajun 16.99 Picatta style add 1.00

On The Light Side

No substitutions please

Broiled Haddock

Lemon pepper seasoned haddock served with steamed veggies 8.99

Try it cajun style!

Grilled Chicken Breast

Marinated grilled chicken breast served with steamed veggies 8.99

Ground Round Plate

Half pound ground round, cooked the way you like it., served with steamed veggies 8.99

Our House Pours

White Zinfandel ~ Riesporter ~ Pinot Grigio ~ Chardonnay ~ Merlot ~ Cabernet Sauvignon ~ Shiraz . Glass 5.75



Red Wines

Glass Bottle

Pinot Noir

Mont Pellier, California	6.50	24
Francis Coppola (Diamond Collection)		32

Shiraz

Black Opal, Australia		24
Greg Norman, Australia		32

Merlot

Blackstone, California	6.50	24
Rutherford Vitners, Napa Valley		28
Francis Coppola (Diamond Collection)		32

Cabernet Sauvignon

J. Lohr Seven Oaks, Paso Robles	7.50	28
Hess Select, Napa Valley		30
Simi, Alexander Valley		38

Italian

Valpolicella Classico, Ripasso Campolieti (Luigi Righetti)		26
Chianti Classico, Monastero, Tuscany		26

White Wines

Glass Bottle

Pinot Grigio

Mezza Corona, Italy		22
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Sauvignon Blanc

Rock Rabbit, Central Coast	6.50	24
Ferrari-Carano (Fume Blanc)	7.00	26

Chardonnay

Landers Jenkins, California		24
J. Lohr, Riverstone Estates	7.50	28
Kendall Jackson, Vintners Reserve	7.50	28

Champagne & Sparkling

Split

Asti Spumante, Martini & Rossi	7
Brut "Arte" Rotari	7

Coffee Drinks

Bentley's Coffee

Kahlua, Baileys and a touch of brandy to warm you up served in a cinnamon rimmed mug topped off with fresh brewed coffee and a little whipped cream. 6.50

Spanish Coffee

Coffee with cointreau, tia maria and brandy in a cinnamon rimmed mug topped with whipped cream. 6.50

Nutty Irishman Coffee

Coffee with Baileys and frangelico topped with whipped cream. 6.50

Desserts

**Please ask your server to see our
dessert tray!**