THANKSGIVING DAY MENU

ROASTED TURKEY BREAST FEAST .........................................................31
carved turkey breast, sage dressing, mashed potatoes, cranberry sauce, turkey & sausage gravy – fresh baked roll

ROASTED PRIME RIB DINNER ..........................................................38
slow roasted prime rib & mashed potatoes

HOUSE MADE MEATLOAF gff .........................................................24
mashed potatoes, jus, crispy onions

GRILLED SALMON gff .................................................................36
heirloom grains, sautéed spinach, citrus scallion drizzle

BENNETT’S BÁNH MÌ SANDWICH.........................................................

ZONE OF DIPS gff .................................................................19
house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips

CHOPPED SALAD gff .................................................................24
greens, grilled sirlion, bacon, egg, tomato, shaft blue cheese, red wine vinaigrette

MIA SALAD gff n .................................................................21
greens, rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons

FRESH HALIBUT gff .................................................................39
pan roasted & served with pineapple salsa, sautéed snap peas, crimini mushrooms, ginger & garlic

STEAK FRITES gff .................................................................35
herb marinated hangar steak, french fries, red wine jus, arugula, cipollini onion

CHILE RELLENTO v # .................................................................19
roasted poblano stuffed w/ artichoke hearts, mushrooms, onions, poblano, potatoes, kale & cream cheese, ancho sherry cream

BENNETT’S BÁNH MI SANDWICH ........................................................
spicy fried chicken breast, pickled vegetables, sambal aioli, cucumber, cilantro, jalapeños

SIDES

Mashed Potatoes gff
Sautéed Spinach gff #
Roasted Asparagus gff #

Parsley Garlic Bread
Cauliflower Gratin gff #
Bacon Mac n’ Cheese
Pound of Fries gff #
Brussel Sprouts w/ Bacon & Parmesan gff

SHARE PLATES

TRIO OF DIPS gff .................................................................19
house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips

BENNETT’S BUTCHER BOARD n .........................................................23
mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia

JALAPEÑO CORNBREAD gff .........................................................14
house-made creamed corn, jalapeños, pan-roasted, served w/ jalapeño syrup & honey butter

PRAWN COCKTAIL gff .................................................................19
4 wild white mexican jumbo prawns, house-made cocktail sauce

SALT & PEPPER PRAWNS ..........................................................23
6 wild mexican jumbo prawns lightly fried, tarragon aioli

ROASTED PUMPKIN PIE sweet cream ........................................8

LEMON CREME BULE .................................................................14

HOUSEMADE DESSERTS

CHOCOLATE CAKE .................................................................14

BANANA CREAM PIE gff .............................................................14
sweet cream

BUTTER CAKE .................................................................14
sweet cream

ROSEVILLE | SACRAMENTO | ROCKLIN

gff=guten free friendly  v=vegetarian  #=heart healthy  b=nuts are present in dishes  | We will be happy to bake fresh gluten free bread for you – please ask your server | 10-26-2023

Please inform your server of any allergies and/or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk for food-borne illness, especially if you have a medical condition. Consult with a physician for more information. Bennett’s charges $2.00 for corkage and we will happily waive that fee when you buy a bottle from us.

Please note, for parties of 6 or more, a gratuity of 20% will be added to the guest check.
BUBBLES & BRUNCH
2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

9am-2pm
WEEKENDS
$44
FOR TWO

~ WINE & DINE ~
MONDAYS

Choose 2 entrées, 2 salads & 1 bottle of our selected wine.
Excludes our market price entrées, & promotional offer not available on holidays.

PRIME RIB WEEKENDS
FRIDAY | SATURDAY | SUNDAY
AVAILABLE AFTER 3PM

RESERVATIONS RECOMMENDED

ROSEVILLE
1353 Eureka Rd
Roseville, CA 95661

SACRAMENTO
2322 Fair Oaks Blvd
Sacramento, CA 95825

ROCKLIN
Opening Summer 2023
Blue Oaks Town Center

~ Part of the Bennett Hospitality Group ~

TASTE OF BENNETT’S

ROSEVILLE | SACRAMENTO | ROCKLIN

Featuring: 7oz. wine pour & “country club style” cocktails

SIPS & TASTES
MONDAYS
$65
FOR TWO

SIPS & TASTES
WEEKENDS
$44
FOR TWO

SIPS & TASTES
ALL DAY
MONDAYS
$65
FOR TWO

SIPS & TASTES

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~ BENNETT’S WESTSIDE OPENING SOON IN ROCKLIN ~

Avissi Treviso – Prosecco, Italy NV
Line 39 – Cabernet Sauvignon, Monterey/Lodi 2018
Bonavita Branco – Lisboa, Portugal 2021
Wither Hills – Sauvignon Blanc, New Zealand 2021
Bennetts Champagne Lemonade – house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil
Benton- Lane Estate – Pinot Noir, Willamette Valley 2019
Moniz Family – Cuvee Oliva, Sonoma 2019
Espresso Martini – tahoe blue vodka, kahlua, house espresso, baileys irish cream
Paloma – 21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime

Spicy Cheese, Roasted Corn & Chicken Flautas – topped w/ chipotle aioli, mango salsa & jalapeno dipping sauce
Garlic & Parmesan Fries gff – finished w/ salt, pepper & parsley
Seafood Acapulco gff # – spicy bay shrimp cocktail, avocado, chips
Poema – Brut Cava, Spain NV
C.P. – Cabernet, Paso Robles 2017
La Vieille Ferme – Rose, France 2020
Lemon Drop – house infused lemon vodka, triple sec, fresh lemon juice, sugar rim
Raspberry Martini – house infused raspberry vodka, fresh lemon juice, sparkling water, over giant ice cube

~ New! ~

Hoisin Glazed Ribs – slow roasted st. louis ribs
Calamari Stack – rhode islands finest, tarragon aioli, & lemon slaw
Short Rib Tacos – shredded short rib, homemade corn tortilla, chipotle aioli, onions, cilantro (two per order)
Wedge Salad gff – crisp iceberg, house-made blue cheese dressing & crumbles, tomatoes, bacon, red onion

Grilled Salmon Sandwich – grilled & buttered roll, lemon slaw, tarragon aioli, cucumbers, dill & fresh fries
1/4lb Cheeseburger – american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles & fries
Baked Brie – toasted focaccia, rosemary, sliced apple
1/4lb Cheeseburger – american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles & fries
Baked Brie – toasted focaccia, rosemary, sliced apple

~ New! ~

06-01-2023
Share Plates

Thai Chicken Sticks 14
- spicy that pepper sauce, grilled chicken breast
Prawn Cocktail 19
- 4 wild white Mexican prawns, cocktail sauce
Bennett’s Butcher Board 23
- mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia
Cold Smoked Steelhead Trout Plate 17
- herbs & spices, cream cheese, crustini

SOUPS & SALADS

Mai Tai Salad 17
- salad greens, ponzu sesame ginger dressing, cucumber & goat cheese | shrimp $10 - grilled salmon $14
Bennett’s Green Salad 11
- cucumbers, tomatoes, garbanzo beans, red onion, savory crumble, mixed greens, red wine vinaigrette
Ahi Poke 23
- fresh ahi, salad greens, ponzu sesame ginger dressing, pickled ginger, wasabi

Prime Seafood & Steaks

Center Cut Filet 51
- roasted asparagus, mashed potatoes, herb butter Monday and $5 per person
Short Rib 37
- house braised certified Angus, mashed potatoes horseradish cream
Steak Frites 35
- herb marinated burger steak, French fries, red wine jus, arugula, cipollini onion

Other Fine Foods

Three Mushroom Burger 19
- vegetarian mushroom patty, shiitake, portobello, oregano, arugula, fresh pesto aioli, green salad or fries
Grilled Mahi Tacos 19
- house made corn tortillas, chipotle aioli, cilantro, salsa
French Dip 23
- prime rib, horseradish cream, housemade jus, fresh baked roll, fries
Chicken Enchiladas 17
- rotisserie chicken & roasted salsa, topped with chipotle-cheddar jack & jack cheese, cotija dust

On the Side - 11

Mashed Potatoes 14
- Cauliflower Gratin 14
- Fresh Ahi 14

House-Made Desserts

Lemon Creme Brûlée 14
- fresh strawberries, orange zest, homemade biscuit, sweet cream
Strawberry Shortcake 14
- fresh blackberries, orange zest, homemade biscuit, sweet cream
Banana Creame Pie 14
- fresh bananas, chocolate, sweet cream
Buttercake, fresh out of the oven 14
- sweet cream

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For your special birthday occasion, we offer a complimentary chocolate sundae.
**SUMMER 2023 | SACRAMENTO**

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**BRUNCH COCKTAILS – 13**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Marmalade Martini</td>
<td>tahoe blue vodka, orange marmalade</td>
</tr>
<tr>
<td>Irish Coffee</td>
<td>tallamore dew irish whiskey, coffee, sweetened cream</td>
</tr>
<tr>
<td>Bloody Mary</td>
<td>bennett's vodka, spicy house mix, antipasto garnish, candied bacon</td>
</tr>
<tr>
<td>Pamplemousse</td>
<td>keitol one, rose &amp; grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme</td>
</tr>
</tbody>
</table>

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**MIMOSA BOTTLE SERVICE**

<table>
<thead>
<tr>
<th>Select two juices: Grapefruit, Orange, Pineapple, Cranberry</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poema Brut – Cava, Spain</td>
</tr>
<tr>
<td>Quercoli Lambrusco – Sparkling Red, Italy</td>
</tr>
<tr>
<td>Arvia Triviso – Prosecco, Italy</td>
</tr>
<tr>
<td>Chandon Brut – Napa</td>
</tr>
<tr>
<td>Schramsberg Brut – Rosé, Napa</td>
</tr>
<tr>
<td>Yeuve Clicquot, Yellow Label – Champagne, France</td>
</tr>
</tbody>
</table>

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**BRUNCH**

Weekends from 9am-2pm

<table>
<thead>
<tr>
<th>Item</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lox Plate</td>
<td>wild oregon salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel</td>
</tr>
<tr>
<td>Two Eggs Your Way</td>
<td>sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit &amp; butter</td>
</tr>
<tr>
<td>Quiche</td>
<td>roasted mushrooms, red bell, caramlized onions, spinach &amp; gruyère, w/ salad greens &amp; vinaigrette</td>
</tr>
<tr>
<td>Corned Beef Hash</td>
<td>house braised, smashed potatoes, red bell onion, poached eggs</td>
</tr>
<tr>
<td>Veggie Omelet</td>
<td>mushrooms, poblanos, onions, spinach, red bell pepper, pepper jack, sour cream, smashed potatoes</td>
</tr>
<tr>
<td>Loaded Bacon Omelet</td>
<td>blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes</td>
</tr>
<tr>
<td>Huevos Rancheros</td>
<td>crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar &amp; cotija cheese, sour cream</td>
</tr>
<tr>
<td>Heirloom Tomato &amp; Burrata Salad</td>
<td>fresh burrata, torn basil, balsamic reduction, extra virgin olive oil, served w/ dressed prosciutto or shrimp</td>
</tr>
<tr>
<td>Country Fried Steak</td>
<td>fresh hand-cut, smashed potatoes, topped with sausage gravy</td>
</tr>
<tr>
<td>Avocado Toast</td>
<td>avocado, lemon, avocado, w/ salad greens &amp; house vinaigrette</td>
</tr>
<tr>
<td>Stuffed French Toast</td>
<td>orange marmalade &amp; cream cheese, powdered sugar, sweetened cream</td>
</tr>
<tr>
<td>Eggs Benedict</td>
<td>english muffin, shaved ham, poached eggs, hollandaise sauce &amp; mixed fruit</td>
</tr>
<tr>
<td>Biscuits &amp; Country Sausage Gravy</td>
<td>baked buttermilk biscuits</td>
</tr>
<tr>
<td>Chicken Wet Burrito</td>
<td>salsa chicken, scrambled eggs, beans a la charra, pepper jack, salsa verde, sour cream</td>
</tr>
<tr>
<td>Chicken Tortilla Soup</td>
<td>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</td>
</tr>
<tr>
<td>Steak &amp; Bacon Tacos</td>
<td>house-made corn tortillas, chipotle aioli, grilled steak, chopped bacon, onions, lettuce, salsa &amp; queso fresco</td>
</tr>
<tr>
<td>Ahi Poke</td>
<td>fresh ahi, greens, avocado, ponzu sauce, ginger dressing, pickled ginger, wasabi</td>
</tr>
<tr>
<td>Bennett’s Cheeseburger</td>
<td>all chuck, handcrafted, black pepper aioli, aioli bun, fries</td>
</tr>
<tr>
<td>Chopped Salad</td>
<td>greens, grilled salmon, bacon, egg, tomatoes, shrimp blue cheese, red wine vinaigrette</td>
</tr>
<tr>
<td>Mia Salad</td>
<td>greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</td>
</tr>
<tr>
<td>Maui Beef Salad</td>
<td>greens, ponzu sauce, ginger dressing, cucumber &amp; goat cheese, shrimp $10 – grilled salmon $14</td>
</tr>
<tr>
<td>Asian Noodle Salad</td>
<td>shaved ham, bacon, egg, tomatoes, jalapeno syrup, honey butter</td>
</tr>
<tr>
<td>Bennett’s Cheeseburger</td>
<td>all chuck, handcrafted, black pepper aioli, aioli bun, fries</td>
</tr>
</tbody>
</table>

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**SHARE PLATES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trio of Dips</td>
<td>4 wild mexican prawns, cocktail sauce</td>
</tr>
<tr>
<td>Spinach Dip</td>
<td>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</td>
</tr>
<tr>
<td>Prawn Cocktail</td>
<td>4 wild mexican prawns, cocktail sauce</td>
</tr>
<tr>
<td>Bennett’s Butter Board</td>
<td>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</td>
</tr>
<tr>
<td>Big Bang Tempura Shrimp</td>
<td>5 traditional style w/ spicy bang sauce</td>
</tr>
<tr>
<td>Jalapeño Cornbread</td>
<td>house-made creamed corn, jalapeños, pan roasted, served w/ jalapeño syrup &amp; honey butter</td>
</tr>
</tbody>
</table>

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**ON THE SIDE – 8**

<table>
<thead>
<tr>
<th>Item</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>bacon</td>
<td>gff n v</td>
</tr>
<tr>
<td>ham</td>
<td>gff</td>
</tr>
<tr>
<td>country sausage</td>
<td>gff</td>
</tr>
<tr>
<td>smoked potatoes</td>
<td>gff</td>
</tr>
<tr>
<td>eggs your way</td>
<td>gff</td>
</tr>
<tr>
<td>avocado</td>
<td>gff</td>
</tr>
<tr>
<td>fresh fruit</td>
<td>gff # n v</td>
</tr>
<tr>
<td>english muffin, butter &amp; jam</td>
<td>gff # n v</td>
</tr>
</tbody>
</table>

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**KIDS BRUNCH – 9**

<table>
<thead>
<tr>
<th>Item</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Breakfast</td>
<td>scrambled eggs &amp; bacon, ham or sausage w/ toasted biscuit</td>
</tr>
<tr>
<td>Egg &amp; Cheese Breakfast Sandwich</td>
<td>english muffin w/ cheddar cheese</td>
</tr>
<tr>
<td>Old School French Toast</td>
<td>strawberries &amp; powdered sugar</td>
</tr>
<tr>
<td>Ham &amp; Cheese Quesadilla</td>
<td>flour tortilla, cheddar cheese &amp; ham</td>
</tr>
</tbody>
</table>

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**HOUSE-MADE DESSERTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Key Lime Pie</td>
<td>sweet cream</td>
</tr>
<tr>
<td>Chocolate Layer Cake</td>
<td>fresh bananas, chocolate, sweet cream</td>
</tr>
<tr>
<td>Buttercake, fresh out of the oven</td>
<td>sweet cream</td>
</tr>
<tr>
<td>Lemon Creme Brulée</td>
<td>fresh strawberries, orange zest, homemade biscuit, sweet cream, powdered sugar, mint</td>
</tr>
</tbody>
</table>

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*For your special birthday occasion, we offer a complimentary chocolate sundae.*

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**WINE & DINE MONDAYS**

$65 for two includes a bottle of wine, salad, two entrees

**PRIME RIB WEEKENDS**

Available Friday, Saturday, and Sunday after 3 pm
**BUBBLE**

- Poema Brut Cava, Spain                       12 30
- *Queroccoli Lambrusco, Sparkling Red, Italy (New)*   12 30
- *Arivis Trevino Prosecco, Italy*                  13 32
- Chandon Brut, Napa                                15 52
- Schramberg Brut Rosé, Napa                        19 94
- Veuve Clicquot, Yellow Label, Champagne, France (New) 18 90

- *La Vielle Ferme, France 2021*                       12 34
- *Adi Rosé, Paso Robles 2021*                       14 44

**WHITES**

- *Bonavita Branco, Lisboa Portugal 2019*               12 39
- *Wither Hills Sauvignon Blanc, NZ 2021*              17 55
- Grigich Hills Sauvignon Blanc, Napa 2020             19 66
- *Condes de Albarei, Albarino, Spain 2021*           13 47

**REDS**

- *Banti Chianti Classico DOCG, Italy 2021*           12 43
- *St Francis, Merlot, Sonoma 2019*                   15 55
- Frog’s Leap Zinfandel, Napa 2020                    20 74
- *Sean Minor, Nicole Marie, North Coast 2021*        14 46
- Meyer Syrah, Yorkville Highlands, Mendocino 2017    13 48
- *Wise Villa, Zinfandel, Placer 2020*                13 48
- Frank Family Zinfandel, Napa 2019                   25 92

**CHARDONNAY**

- *Mer Soleil Silver Unwooded, Monterey County 2020*  13 42
- *Harken, Central Coast 2021*                        14 48
- Rutherford Ranch, Napa Valley 2019                  15 53
- Frank Family, Carneros 2021                         22 74
- Rombauer, Carneros 2021                             25 86

**PINOT NOIR**

- *Falcon’s Perch, Monterey 2021*                     13 46
- MacRostie, Sonoma Coast 2021 (New)                  16 59
- Pali Wine, Huntington, Santa Barbara 2021           15 56
- Benton-Lane Estate, Willamette Valley, 2021         14 52
- ROCO, Gravel Road, Willamette Valley, NV            17 63
- Flowers, Sonoma Coast, 2021                         25 89

**CABERNET SAUVIGNON**

- *Line 39, Monterey/Lodi 2020*                       12 42
- *CP, Paso Robles 2019*                              13 46
- *Moniz Family, Cuvee Alexandra, Sonoma, NV*         14 48
- Insider Vinum, Paso Robles 2020                     16 59
- Beringer, Knights Valley, Napa 2019                 19 69
- Two Horns Reserve, Spring Mtn, Napa 2016           22 81
- Big Pour, Napa Valley 2017                          29 107
- Silver Oak, Alexander Valley, 2018                  31 110
- Ackerman Family Vineyards, Napa 2018                129
- Caymus, Napa Valley (750 ml), 2020                   34 126
- Caymus, Napa Valley (Liter), 2020                    34 160
- Kelly Fleming, Napa Valley 2017                     175

**HOUSE COCKTAILS**

- Afternoon Delight: ketal one rosé & grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme
- Orange Marmalade Martini: taho blue vodka, orange marmalade syrup
- Pecan Old Fashioned: house pecan infused George Dickel whiskey, cinnamon & clove cane syrup, chocolate bitters
- Pick Me Up (New): bullet bourbon, cold brew coffee, baileys, chocolate & orange bitters
- Bennett’s Mule: ketal one vodka, fresh lime juice, ginger beer
- Bennett’s Champagne Lemonade: house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil
- Espresso Martini: taho blue vodka, kahlúa, house espresso, baileys irish cream
- Light The Beam Sour (New): tanqueray seville, cane syrup, orange bitters, lambrusco & egg white

**BOTTLE & CAN**

- Lagunitas IPA
- Bud Light
- Coors Light
- Corona Premire
- Guinness
- Michelob Ultra
- Daura Damm gff
- Track 7 Panic IPA
- Big Sexy Rotating - Please Ask
- North Coast Pranqster
- The Bruery Mischief

**MOCKTAILS**

- Ginger & Juice: fresh orange juice, mint, cane syrup, ginger beer
- Cherry’s Glee: italian cherries, fresh juices, lemonade, sparkling water
- Spice Dream: jalapeño, pineapple juice, cilantro, fresh lime juice
- Lavender Lemonade (New): house-made lemonade, lavender syrup

**BEER**

- Guinness
- Corona Premire
- Bud Light
- Lagunitas IPA
- Coors Light
- Corona Premire
- Guinness
- Michelob Ultra
- Daura Damm gff
- Track 7 Panic IPA
- Big Sexy Rotating - Please Ask
- North Coast Pranqster
- The Bruery Mischief