

# Benstein Grille

food & cocktails

## - LET'S GET STARTED! -

### Steak Bites

Tenderloin tips with a blend of wild mushrooms and caramelized onions topped with Zip sauce, and gorgonzola crumbles. Served with Ciabatta toast 15

### Pinconning Fondue

Warm Michigan Pinconning cheese, served with soft pretzel sticks with a side of sweet and smoky mustard sauce 10

### Tomato Mozzarella Caprese

Fresh tomatoes, mozzarella, basil, fresh greens, olive oil and balsamic glaze with ciabatta toast 10

### Sweet & Spicy Calamari

Flash fried with pepperoncini and tossed in Hawaiian chili sauce 11

### Smoked Wings

Dry-rubbed chicken drumettes smoked over Mesquite wood 11

### Crab Rangoon

Stuffed wontons with crab and cream cheese fried golden brown served with Hawaiian chili sauce 11

### Chicken Artichoke Flatbread

Grilled chicken, house-made spinach dip with artichokes and mozzarella cheese 13

### BBQ Brisket Flatbread

In-house smoked brisket, mozzarella & Pinconning cheese, fresh jalapenos, BBQ sauce, red onion and scallions 14

### Ahi Tuna

Sashimi-style tuna seasoned and seared rare and placed atop an Asian slaw. Topped with a Sriracha cream sauce, sesame oil and scallions 15

## - SOUPS AND SALADS -

### Daily Soup

Ask your server for the day's selection 6

### Signature Two-Onion Soup

Gruyere and Swiss cheese crouton nestled in a rich two-onion broth topped with crispy onions 6

### Caesar Salad

Balsamic Caesar dressing, house-made croutons, shaved Italian cheeses, with a crispy Parmesan cracker  
Entrée size 10 • Side 5  
Add chicken 4 • Add steak, salmon, or shrimp 6 • Add Ahi Tuna 10

### Cobblestone Salad

Oven-roasted turkey, Dearborn Brand® honey ham, bleu cheese, hardboiled egg, chopped bacon, tomatoes and crispy onions on a bed of mixed greens. Tossed with Maurice dressing 14

### Grilled Tenderloin Steak Salad

Romaine, kale, arugula and quinoa tossed with tomatoes, cucumbers, carrots, roasted red peppers, onions and bleu cheese with sweet and smoky mustard dressing. Topped with crispy potato shoestrings 15

### Grilled Salmon & Mediterranean-Style Salad

Grilled salmon nestled on a bed of mixed greens and feta cheese tossed with citrus vinaigrette, served with a chilled Mediterranean-style salad 15

### B.G. Signature Salad

Mixed greens, pecans, dried cherries, carrots, red onions, tomatoes, cucumbers, Pinconning cheese, house-made croutons with a garlic balsamic dressing  
Entrée size 10 • Side 5  
Add chicken 4 • Add steak, salmon, or shrimp 6 • Add Ahi Tuna 10

### Goat Cheese Salad

Fried goat cheese, mixed field greens, tomatoes, red onions, candied pecans, dried cherries with a citrus vinaigrette 13  
Add chicken 4 • Add steak, salmon, or shrimp 6 • Add Ahi Tuna 10

### Harvest Salad

Mixed greens tossed in a raspberry-pomegranate vinaigrette with grilled chicken, apples, pomegranate & pumpkin seeds, dried cherries, pears, gorgonzola cheese and roasted butternut squash 15

## - KICKIN' AMERICAN ENTREES -

Add Gorgonzola cheese crust to steaks or chops 3

Add sautéed wild mushrooms and onions 3

### Signature Filet Mignon

Grilled to order beef tenderloin with buttermilk whipped potatoes and chef's seasonal vegetables 5oz. 25 • 8oz. 30

### Ribeye

14oz. ribeye grilled to order with cheddar potato croquettes and chef's seasonal vegetables 31

### Land and Sea

5oz. peppercorn-crusted filet mignon paired with marinated jumbo shrimp and scallops topped with a beurre blanc sauce. Served with buttermilk mashed potatoes and chef's seasonal vegetable 32

### Cordon Bleu Chicken Stack

Grilled chicken layered with Dearborn Brand® ham, Swiss cheese, a bleu cheese spread served with buttermilk whipped potatoes and chef's seasonal vegetables 17

### Garlic Rosemary Lamb Chops

Lamb chops grilled to order, served with zip sauce, buttermilk whipped potatoes and chef's seasonal vegetables 30

### Pit-Smoked Brisket

Beef brisket with brown sugar BBQ sauce, served with harvest hash with kale and bacon 19

### Chicken Caprese

Grilled chicken baked with mozzarella, tomatoes and fresh basil. Served with a warm couscous salad with asparagus, tomato and spinach, drizzled with balsamic 18

### The Grille's Pork Chop

Grilled bone-in chop with an apple cider and maple bacon sauce served with harvest hash with kale and bacon and chef's seasonal vegetables  
Single 19 • Double 29

## - PASTA FAVORITES -

Gluten free pasta available upon request for all pasta dishes 1

### Benstein Lobster Mac

Cavatappi pasta smothered in a Pinconning cheese blend, peas and lobster tail topped with roasted garlic crumbles and fresh greens 23

### Seafood Pasta

Shrimp, Mahi and scallops sautéed with angel hair pasta, capers, artichokes and roasted tomatoes tossed in a lemon butter sauce 20

### Chicken Arrabbiata

Grilled chicken, roasted vegetables, fresh spinach and angel hair pasta tossed in a tomato cream sauce and topped with shaved parmesan cheese 17

### Mystic Carbonara

Grilled chicken, bacon, three-cheese Alfredo, arugula, red peppers tossed with egg fettucine pasta topped with arugula 17

### Tenderloin Pasta

Filet tips sautéed with peppers, spinach, caramelized onions, wild blend mushrooms, and egg fettucine tossed in our creamy zip sauce. Topped with shaved parmesan cheese 19

### Veggie Pasta

Angel hair pasta tossed in a pesto sauce mixed chef's seasonal roasted vegetables. Topped with crispy potato shoestrings and shaved parmesan cheese 15  
Add chicken 4 • Add steak, salmon, or shrimp 6 • Add Ahi Tuna 10

## - FROM THE WATERS -

### Catch of the Day

Ask your server for details MKT.

### Mahi Bowl

Blackened Mahi served with a black bean corn salsa and our harvest blend pilaf topped with fresh avocado and scallions 24

### Shrimp 'n Grits

Garlic-seared shrimp nestled on a bed of cheddar spicy chorizo grits, mushrooms, roasted peppers topped with an herb wine sauce and served with toasted artisan bread 19

### Bronzed Salmon

Pan-seared with a maple-mustard glaze, on a bed of harvest candied pecan and dried cherry pilaf 19

### Grilled Shrimp

Roasted garlic and rosemary marinated jumbo shrimp skewered over a warm couscous salad with asparagus, tomato and spinach, topped with feta cheese and a lemon butter sauce 19

## - TWO-FISTED SANDWICHES -

All sandwiches are served with your choice of house-seasoned fries or a side of creamy veggie slaw. Substitute - sweet potato fries 1. Gluten-free bun 1.

### B.G. Deluxe Two Napkin Burger

8oz steak burger, American cheese, caramelized onions, pickles, lettuce and tomato with B.G.'s signature sauce on a toasted brioche bun 13

### Wagyu Burger

8oz. burger, mozzarella cheese, lettuce, tomato, pickles, house-made bacon jam on a toasted brioche bun 16

### Beyond Burger

6oz. plant-based burger, lettuce, tomato, pickles and avocado cream sauce on a toasted brioche bun 16

### Havana

Mesquite smoked pork loin, Dearborn Brand® ham, pickles, Swiss cheese skirt and Dijon mustard on a cubano roll 14

### Wolverine Reuben

Corned beef with creamy veggie slaw, Swiss cheese and 1000 island dressing on grilled rye bread. Oven roasted turkey available upon request 13

### Chicken Sandwich

Grilled marinated chicken breast, fresh mozzarella, mixed greens, tomato, Kalamata aioli, avocado on a toasted pretzel bun 12

### Tenderloin Sandwich

Grilled tenderloin tips with caramelized onions with Pinconning cheese, lettuce and tomato served on a grilled hoagie with a side of zip sauce 15

### Turkey Burger

6oz. fresh ground turkey burger, avocado cream sauce, arugula, avocado, Pinconning cheese and tomato on a toasted brioche bun 14

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

## WHITE WINE

	GLASS	BOTTLE
Riesling, Chateau Grand Traverse 'Semi-Dry', Old Mission Peninsula	8	30
Moscato, Seven Daughters, Piedmont	8	30
Pinot Grigio, Ruffino 'Lumina del Borgo', Venezia	8	30
Pinot Grigio, Maso Canali, Trentino		34
Rose, Elouan, Oregon	9	34
Sauvignon Blanc, Nobile, Marlborough	8	30
Chardonnay, Drumheller, Columbia Valley	8	30
Chardonnay, A to Z 'Unoaked', Oregon	9	34
Chardonnay, Franciscan, Monterey/Napa Counties	11	42

## RED WINE

	GLASS	BOTTLE
Pinot Noir, Mark West, California	8	30
Pinot Noir, Meiomi, Monterey/Sonoma/Santa Barbara	11	42
Merlot, Chateau Souverain, North Coast	8	30
Baby Amarone, Allegrini 'Palazzo della Torre', Vento	12	46
Red Blend, EVOLUTION, Oregon	9	34
Red Blend, Dreaming Tree, California		40
Malbec, La Flor, Mendoza	9	34
Rhone Blend, M Chapoutier, Cotes du Rhone	9	34
Super Tuscan, Santa Cristina Rosso, Toscana	9	34
Shiraz, Yalumba 'Y Series', South Australia	8	30
Cabernet Sauvignon, 10 Span, Central Coast	8	30
Cabernet Sauvignon, Broadside, Paso Robles	9	34
Cabernet Sauvignon, Joel Gott, California	11	42
Cabernet Sauvignon, Decoy by Duckhorn, Napa Valley		44
Cabernet Sauvignon, Franciscan, Napa County		44
Cabernet Sauvignon, QUILT, Napa Valley		46
Cabernet Sauvignon, Two Hands 'Sexy Beast', McLaren Vale		50

## SPARKLING

	GLASS	BOTTLE
Prosecco, Lunetta, Italy	10 (Split)	34
Brut, Domaine Chandon, Napa Valley	12 (Split)	

## HANDCRAFTED COCKTAILS

### Wildberry Mojito

Fresh muddled berries, mint, lime juice, Bacardi Raspberry Rum with Sprite served on the rocks 9

### Benstein Cosmo

Three Olives Orange Vodka, Cointreau, fresh lime juice, and cranberry juice served up 8

### Domaine Manhattan

Buffalo Trace Bourbon Whiskey, Domaine De Canton ginger liqueur, Carpano Antica formula Italian vermouth, orange bitters and topped with fresh orange zest. Served up or on the rocks 10

### Smoke Manhattan

House-smoked Buffalo Trace Bourbon, Dolin sweet vermouth and a dash of bitters. Served up or on the rocks 10

### Pear Martini

Sky Infusion Bartlett Pear Vodka, St. Germain Elderflower Liqueur, fresh lemon juice with a sugar rim served up 9

### BG Mule

Your choice of Tito's Handmade Vodka, Hendrick's Gin, or Eagle Rare Bourbon, Gosling's Ginger Beer with fresh lime juice on the rocks 8

### Ginni Hendricks

Hendrick's Gin, Agave syrup, lime juice, fresh basil, soda and served on the rocks 9

### Old Fashion

Sazerac Rye-6 Year Whiskey, fresh orange and lemon zest, simple syrup, dash of bitters, with a splash of water on the rocks 9

### Ben-tini

Absolut Raspberry, Malibu Rum, Peach Schnapps, cranberry and pineapple juice served up 9

### Orang-tini

Three Olives Orange and Vanilla Vodka, orange juice, simple syrup shaken and served up 9

### Spanish Sangria

Jose Cuervo, Peach Schnapps, simple syrup, pineapple juice, soda and Mark West Pinot Noir 9

### Tequila Gimlet

Patron, lime juice, simple syrup with a sugar rim served up 9

### Watermelon Martini

Wheatley Vodka, Aperol, Watermelon Pucker, lemon juice and simple syrup served up 9

### Carnelian Cocktail

Effen Cucumber Vodka, St. Germain Elderflower Liqueur, Aperol, lemon juice, simple syrup served on the rocks 9