

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 artesian toast 15

Pinconning Fondue

Warm Michigan Pinconning cheese, served with soft pretzel sticks 11

Tomato Mozzarella Caprese

Burrata mozzarella, fresh tomatoes, fresh basil, Italian olive oil and balsamic glaze with artesian toast 11

Sweet & Spicy Calamari

Flash fried with pepperoncini and tossed in Hawaiian chili sauce 11

Smoked Wings

Dry-rubbed chicken wings smoked over Mesquite wood 11

Crab Rangoon

Stuffed wontons with crab and cream cheese fried golden brown served with Hawaiian chili sauce 12

Chicken Artichoke Flatbread

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

Goat Cheese & Sun Dried Tomato Flatbread

Grilled chicken, caramelized onions, tomatoes on a goat cheese, roasted sun dried tomatoes & garlic spread. Topped with fresh arugula and balsamic glaze 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 6
Add chicken 5 • 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

Tenderloin & Wedge Salad

Filet tips, Applewood bacon, wedge of iceberg lettuce, tomatoes, gorgonzola crumbles, croutons and buttermilk bleu cheese dressing topped with crispy onions 16

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 16

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 6
Add chicken 5 • 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 14
Add chicken 5 • 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 or Horseradish crown 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. 27 • 8oz. 32

Ribeye

14oz. ribeye grilled to order with cheddar potato croquettes and chef's seasonal vegetables 32

Land and Sea

5oz. peppercorn-crust 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 34

Artichoke Chicken Stack

Grilled chicken layered with spinach, artichokes & mozzarella cheese topped with a cream sauce served with buttermilk whipped potatoes and chef's seasonal vegetables 18

Garlic Rosemary Lamb Chops

Lamb chops grilled to order, served with zip sauce, buttermilk whipped potatoes and chef's seasonal vegetables 32

Pit-Smoked Brisket

Beef brisket with brown sugar BBQ sauce, served with sweet potato chorizo hash and chef's seasonal vegetables 20

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 sweet potato chorizo hash 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 meat topped with roasted garlic crumbles and fresh greens 24

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 cream sauce mixed with roasted vegetables. Topped with crispy potato shoestrings and shaved parmesan cheese 15
Add chicken 5 • 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 Pico de Gallo 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 served with chef's seasonal veg 20

Grilled Shrimp

Roasted garlic and rosemary marinated jumbo shrimp 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 14

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, pickles, fresh avocado Pico de Gallo & honey mustard barbeque sauce on a toasted brioche bun 16

Chef Fil-EH!

Buttermilk crispy chicken breast with lettuce, tomato & pickles topped with Chef's special sauce on a toasted brioche bun 14

Wolverine Mountain Reuben

10 oz. in-house cooked corned beef with creamy veggie slaw, Swiss cheese and 1000 island dressing on grilled rye bread. Oven roasted turkey available upon request 15

Chicken Sandwich

Grilled marinated chicken breast, Swiss cheese, Applewood bacon, mixed greens, tomato & honey mustard on a toasted pretzel bun 13

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, arugula, avocado, Pinconning cheese and tomato on a toasted brioche bun 14

WHITE WINE

	GLASS	BOTTLE
Moscato, Seven Daughters, Piedmont	8	30
Riesling, Chateau Grand Traverse 'Semi-Dry', Old Mission Peninsula	8	30
Pinot Grigio, Ruffino 'Lumina del Borgo', Venezia	8	30
Pinot Grigio, Maso Canali, Trentino		36
Rose, Elouan, Oregon	9	34
Sauvignon Blanc, Nobilo, Marlborough	8	30
Chardonnay, McManis, River Junction	8	30
Chardonnay, Sea Sun, California	10	38

RED WINE

	GLASS	BOTTLE
Pinot Noir, Mark West, California	8	30
Pinot Noir, Boen, Monterey/Sonoma/Santa Barbara	11	42
Merlot, Murphy Goode, Alexander Valley	9	34
Red Blend, Conundrum, California	9	34
Malbec, La Flor, Mendoza	9	34
Super Tuscan, Santa Cristina Rosso, Toscana	9	34
Cabernet Sauvignon, Mainstreet, Lake County	8	30
Cabernet Sauvignon, Bonanza, California	10	38
Cabernet Sauvignon, Louis M. Martini, Sonoma County		46
Cabernet Sauvignon, QUILT, Napa Valley		60
Cabernet Sauvignon, Caymus, Napa Valley		125

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 10

Benstein Cosmo

Three Olives Orange Vodka, Cointreau, fresh lime juice, and cranberry juice served up 9

Domaine Manhattan

Buffalo Trace Select Barrel 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

Pear Martini

Absolut Pears Vodka, St. Elder Natural Elderflower Liqueur, fresh lemon juice with a sugar rim served up 10

BG Mule

Your choice of Wheatley Vodka, Hendrick's Gin, or Buffalo Trace Select Barrel Bourbon, Gosling's Ginger Beer with fresh lime juice on the rocks 9
Ciroc Peach 10

Ginni Hendricks

Hendrick's Gin, agave syrup, lime juice, fresh basil, soda and served on the rocks 11

Old Fashion

Old Forester Straight Bourbon Whisky 1897, fresh orange and lemon zest, simple syrup, dash of bitters, with a splash of water on the rocks 10

Ben-tini

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

Berry Old Fashion

Larceny Bourbon, muddled fresh berries, simple syrup with a dash of orange bitters served on the rocks 10

El-tini

El Jimador Silver Tequila, Courvoisier, agave syrup, fresh lemon and lime juice with a sugar rim, shaken and served up 9

Carnelian Cocktail

Effen Cucumber Vodka, St. Elder Natural Elderflower Liqueur, Aperol, lemon juice, simple syrup served on the rocks 10

Pama Smash

Highclere Castle Gin, Pama Liqueur, muddled raspberries and basil, fresh lemon juice, simple syrup, served on the rocks 10