

Dinner Entrees

Filet Mignon

Center cut tenderloin pan seared, crowned with sauteed forest mushrooms in a red wine demi glace, served with roasted garlic mashed potatoes and grilled asparagus

31.95

Flat Iron Steak

Piedmontese flat iron steak open fire grilled, finished with an ancho chili sauce, served with grilled asparagus and a jack cheese & chili soft polenta

18.95

Artichoke Chicken

Open fire grilled breast of chicken topped with a sauce of artichoke hearts, Roma tomatoes, capers, white wine and lemon, served over wild rice pilaf with seasonal vegetables

19.95

Rotisserie Chicken

Herb rubbed half free range chicken finished with a brandy sage sauce, served over French onion scalloped potatoes with seasonal vegetables

14.95

Pork Rack Chop

Oven roasted double cut pork chop finished with a spiced apple compote, served with French onion scalloped potatoes and seasonal vegetables

17.95

Artichoke and Feta Ravioli

Handmade ravioli tossed with artichoke hearts in sauce pomodoro, topped with grilled portabella mushrooms and rich fontina cheese

14.95

Grilled Chicken Fettuccine

Open fire grilled breast of chicken pieces, broccoli, caramelized leeks, garlic, thyme and sun dried tomatoes tossed with fettuccine in a white wine Alfredo sauce

14.95

Curried Shrimp

Grilled gulf shrimp topped with mango tamarind chutney and served over coconut cilantro rice with sautéed bok choy

19.95

Oregon Snapper

Fresh fillet grilled golden brown and topped with Buffalo style spicy shrimp, served over roasted garlic mashed potatoes with seasonal vegetables

19.95

Bentley's Burger

Half pound of ground chuck topped with Tillamook sharp cheddar cheese, pepper bacon, lettuce, tomato, onion and Bentley's burger spread served on a Kaiser roll with fries

9.50