

# Bentley's New Years Eve Menu

## **Sushi Sampler**

Spicy Ahi Tuna Roll , Hamachi Nigiri and Unagi Rainbow  
Oshizushi, served with Wasabi and Ginger

9.95

## **Wild Mushroom and Brie Flatbread**

Crispy crust topped with Brie cheese and roasted wild mushrooms  
finished with truffle oil and arugula

10.95

## **Dungeness Crab Cakes**

Served over Sesame slaw with pickled Ginger and Tobiko aioli

11.95

## **Seafood Martini**

Gulf shrimp, Lump meat crab and Oregon bay Shrimp with  
Cajun remoulade and classic cocktail sauce

11.95

## **Steamer Clams**

NW Manilla clams in white wine broth with Garlic, Lemon and Butter

12.95

## **Chicken Spring Rolls**

Chicken and Fresh Vegetables in an egg roll wrapper with Chinese BBQ sauce,  
served with Sweet Chili sauce, hot Mustard and Asian slaw

8.95

## **Crab Stuffed Mushrooms**

Roasted Mushroom Caps filled with Dungeness, Rock Crab and Boursin Cheese

9.95

## **Artichoke and Feta Ravioli**

Handmade ravioli tossed with Artichoke hearts and grilled Portabella  
Mushrooms in sauce Pomodoro, topped with rich Fontina cheese

8.95

## **Caramelized Quail**

Smoked Paprika Glazed Quail with Sherry Black Pepper Caramel,  
Creamed Corn and Piperade

11.95

# Champagne Cocktails

## **Bellini**

The famous Peach and Champagne cocktail  
from Harry's Bar in Venice

## **Kir Royale**

A touch of Chambord

## **Grand Mimosa**

Champagne and Grand Marinier

\$9 Each

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*All entrées include your choice of NW Seafood Chowder or  
Our Classic Ceasar Salad or a Bentley's House Salad*

## **Striped Sea Bass**

Whole stone oven roasted striped sea bass, stuffed with spinach and artichokes, basted with chimichuri  
sauce and topped with toasted hazelnuts, accompanied by citrus roasted new potatoes

29.95

## **Filet of Beef**

Grilled Filet of Beef medallions finished with an Oregon truffle Demi Glace, served  
with Roasted Garlic Mashed potatoes and Winter Vegetables

37.95

## **Lobster Coippino**

Fresh Snapper, Clams, Crab and Lobster in a rich tomato and pepper infused Broth,  
Served with Garlic Bread

33.95

## **Prime Rib**

Slow roasted in our hardwood smoker, 10 oz cut carved to order and served with Roasted Garlic  
Mashed potatoes, Winter Vegetables, natural Rosemary Jus and Horseradish Creme

29.95

## **Wild Boar Saltimbocca**

Boar loin wrapped with prosciutto and sage, finished with Fontina cheese and a  
red wine caper sauce , served with Manchego soft polenta and roasted root vegetables

29.95

## **Chicken Oscar**

Pan roasted Breast of Chicken crowned with fresh Asparagus and  
Alaskan Red Crab, finished with Sauce Béarnaise, served over Wild Rice Pilaf

26.95

## **Steelhead**

Pan seared Fillet of Steelhead finished with a Pink Champagne Beurre Blanc  
and served with Melted Leeks, Asparagus and Citrus Ragout

26.95

## **Shrimp & Scallop Fettuccine Alfredo**

Sauteed Shrimp and Sea Scallops tossed in a creamy Alfredo  
sauce with Fettuccine pasta, Tomatoes and Fresh Herbs

26.95

## **Portabella Mushroom Ravioli**

Handmade portabella mushroom ravioli nested on a bed of organic greens and  
topped with a marsala and tomato sofriito, dusted with pecorino romano and topped  
with grilled fresh Asparagus

22.95

## **Stuffed Prawns**

Gulf Prawns filled with Lobster and Fennel, finished with Blood Orange  
gastrique and served with Artichoke Risotto

29.95

## **Lamb Shank**

Tender Braised Lamb Shank with Manchego soft Polenta, sautéed greens and Marsala Sauce

34.95