



## HAPPY THANKSGIVING FROM BENNY’S CHOP HOUSE!

### Chef’s Traditional Thanksgiving Dinner

Natural turkey breast and braised turkey leg,  
creamy mashed potatoes, cranberry sauce  
and natural jus.

Plus your choice of two delicious sides:  
classic chestnut sage stuffing, sweet potatoes,  
honey-glazed carrots, or green bean casserole.

Plus your choice of one Chef created dessert:  
pumpkin pie with cranberry chutney, vanilla bean  
crème brûlée, pecan pie with bourbon-caramel  
sauce, or chocolate s'mores cheesecake  
\$49 per person



## WE SERVE ONLY 100% USDA CERTIFIED PRIME STEAKS

### NATURAL SELECTIONS

FILET MIGNON 7 oz / 10 oz	\$37.99 / \$49.99
RIB EYE 16 oz	\$47.99
NEW YORK STRIP 12 oz	\$41.99
BONE-IN NEW YORK STRIP 18 oz	\$59.99

### DRY AGED SELECTIONS

BONE-IN RIB EYE 16 oz	\$56.99
BONE-IN RIB EYE 20 oz	\$72.99
BONE-IN NEW YORK STRIP 16 oz	\$59.99
T-BONE 22 oz	\$74.99
PORTERHOUSE 32 oz	\$109.99

### TRADITIONAL & SPECIALTY SELECTIONS

FILET MIGNON 8 oz	\$38.99
BONE-IN FILET MIGNON 16 oz	\$64.99
NEW YORK STRIP 16 oz	\$57.99
SURF-N-TURF 8 oz filet & 10 oz Cape Breton lobster tail	\$69.99
WAGYU FILET 7 oz	\$69.99
WAGYU RIB-EYE 12 oz	\$103.99

### CHOPS

BERKSHIRE NATURAL PORK CHOP	\$29.99
COLORADO LAMB CHOPS	\$44.99
VEAL CHOP	\$45.99

### SEAFOOD

DOVER SOLE	\$49.99
GULF COAST GROUPER	\$37.99
FAROE ISLAND SALMON	\$32.99
SEA SCALLOPS	\$34.99
TWO - 8 oz LOBSTER TAILS	\$62.99
LOBSTER RISOTTO	\$28.99
1# ALASKAN RED KING CRAB LEGS	\$69.99



### RAW BAR

#### OYSTERS

American East and West coast  
half-dozen / dozen \$14.99 / 26.99

JUMBO PRAWNS \$19.99  
cocktail sauce, lemon

SHELLFISH TOWER \$75.99  
FOR TWO  
Cape Breton lobster,  
Alaskan red king crab, jumbo prawns



### COLD APPETIZERS

CRAB & LOBSTER LOUIE \$19.99  
avocado-crème fraîche, tomato jam  
horseradish cream

SALMON TARTARE \$15.99  
avocado, Boursin, scallion,  
rainbow caviar, flatbread crisps

CHICKEN LIVER TERRINE \$13.99  
mostarda di Cremona, house pickles  
sourdough

CHEESE SELECTION \$12.99  
candied pecans, honey, berry preserves



### HOT APPETIZERS

FLASH CRISPED CALAMARI \$12.99  
red Calabrese peppers

JUMBO LUMP CRAB CAKE \$15.99  
horseradish-mustard sauce

OYSTERS ROCKEFELLER \$14.99

CHOP HOUSE  
MAPLE-GLAZED BACON \$14.99



### CHILDREN’S MENU available for kids 12 and under

Kid’s House Salad	\$3.99
Chicken Noodle Soup	\$3.99
Petite Macaroni & Cheese	\$5.99
All-Natural Chicken Fingers	\$8.99
3oz USDA Prime Filet	\$14.99
Kid’s Turkey Dinner	\$19.99
USDA Prime Classic Burger	\$11.99

### SALADS & SOUPS

BELGIAN ENDIVE SALAD \$10.99  
Humboldt Fog goat cheese, snap peas  
roasted red pepper vinaigrette

GRILLED CAESAR \$9.99  
Parmesan croutons, garlic chips  
white anchovy

BEET SALAD \$10.99  
ricotta salata, peach-saffron jam  
thyme vinaigrette, candied pecans

ICEBERG WEDGE \$8.99  
bacon, Black River Blue

GARDEN GREENS \$6.99

BENNY’S SEAFOOD SALAD \$17.99  
jumbo prawn, calamari, octopus, conch

MANHATTAN CLAM CHOWDER \$8.99

LOBSTER BISQUE \$9.99



### SIDE DISHES

Macaroni & Cheese \$8.99  
with lobster or  
applewood smoked bacon \$14.99

Double Baked Garnet Yams  
Florentine \$9.99

Mashed Potatoes \$8.99

Whipped Sweet Potatoes \$8.99

Truffle Fries Parmesan \$8.99

Cornbread-Date Stuffing \$10.99

Potato Gnocchi pomodoro \$8.99

Crisped Kale garlic vinaigrette \$7.99

Asparagus hollandaise \$13.99

Harvest Vegetable Medley \$14.99

Steamed Broccoli \$8.99

Brussels Sprouts \$12.99  
chiffonade, bacon vinaigrette

Honey-Glazed Carrots \$8.99

Green Bean Casserole \$7.99

Sautéed Garlic Spinach \$7.99

Seasonal Mushrooms \$8.99



The consumption of raw or undercooked  
foods of animal origin may result in an  
increased risk of foodborne illness.