



Benton's Prime Steakhouse is known for its spectacular views of the city from the 20th floor of the Westin Crown Center – but the only thing we are more famous for is our food.

We have carefully created an ambience that is surpassed only by the excellence of the food and the attentive service that is always part of the experience. Whether you choose one of our steaks aged to perfection and expertly grilled or one of our fresh fish selections you will always have an amazing dining experience here at Benton's Prime Steakhouse.



Thomas Hart Benton (1889 – 1975)

Thomas Hart Benton was a major American artist from Missouri. His paintings are famous for showing ordinary people doing common things. He drew and painted portraits, landscapes, and scenes of people at work in farms, factories, and busy cities. His best-known works are public murals, or scenes on the inside walls of buildings. Benton's murals are lively records of life in America from pioneer times onward.

A handwritten signature in black ink that reads "Thomas Hart Benton". The signature is written in a cursive, flowing style.

Executive Chef Martin Heuser

Restaurant Manager Brent Grider



Starters

Onion Soup Gratinée 9

Crostini and melted Gruyère cheese

* **Lobster Bisque 12**

Flambéed table side

* **Asian Sampler 16**

Crab rangoon, coconut shrimp, crispy duck, trio of dipping sauces

* **Warm Jumbo Shrimp Cocktail 14**

Vodka chiller, cocktail sauce

* **Flash Seared Crab Cake 15**

Pickled cucumber, pineapple, togarashi-coconut sphere

* **Beef Carpaccio 14**

Arugula, shaved Reggiano and truffle oil

* **Seared French Duck Foie Gras 18**

Bouquet frisee and mache, champagne vinaigrette, port wine figs

* **Oysters on the Half Shell, half doz. 18, per doz. 30**

Ask your server for today's selection

* **"Show-Me-State" Caviar, 1.5 oz 49 / 4 oz 99**

Hackleback Caviar on ice, traditional accompaniments

* **Seafood Sampler to share (Serves 2-4, no caviar) 70 / (Serves 4-6) 120**

Please allow 20 minutes to prepare.

Lobster, shrimp, king crab legs, caviar and oysters

Salads

Caesar Salad 7

The traditional Caesar

Spinach Salad 9

Warm bacon dressing and strawberries

Chophouse Salad 7

Crispy bacon, red onion, tomato, creamy blue cheese dressing

Tomatoes & Fresh Mozzarella 9

Drizzled with aged balsamic vinegar and extra virgin olive oil

www.bentonskc.com



From the Grill

All steaks are aged a minimum of eighteen days

- ***16oz Dry Aged, Prime Kansas City Strip, on the Bone** 32
- ***12 oz Dry Aged, Prime Sirloin Steak** 29
- ***20 oz Dry Aged, Prime Delmonico Steak** 36
- ***Slow Roasted Dry Aged, Prime Rib** 12oz - 30 / 16oz - 38
- ***24oz Dry Aged, Prime Porterhouse Steak** 39

- ***16 oz Sterling Silver Chateaubriand** 64
(For two, carved table-side allow 30 minutes to prepare & serve)

- ***8oz Sterling Silver Center Cut Filet** 32

- ***12oz Kobe Style Ribeye Steak** 38
Dan Morgan Ranch, Nebraska
Larger cut add \$7 per ounce

- ***12oz Belton, Missouri Grass-Fed Bison Striploin** 34
Bison is leaner and tastes like "beef used to taste"

- ***Colorado Lamb Double Chops** 33

Complimentary Sauces

Chateaubriand, Béarnais, Morel Mushroom, Peppadew Pepper

Bleu or Pittsburg

center red and uncooked, cool to the touch

Rare

Large deep red / blue center, room temperature to touch

Medium rare

Bright red center slightly warm center

Medium

Red to rose pink warm center

Medium well

Pink center, mostly cooked throughout

Well

Cooked throughout, Butter fly recommended



Fish & Poultry

***Broiled Lobster Tail** *one 26 / two 49*

Grilled Catch of the Day 32

***8 oz Togarashi Crusted Ahi Tuna Steak** 32

Grilled Rosemary Infused Chicken Breast 26
Choice of side dish

Al Ceppo Pasta with Vegetables, Peppadew Sauce 24
Add Chicken 4 Add Grilled Shrimp 6

Chef's Table D'Hôte

49

***Traditional Caesar Salad**

***Slow Roasted Prime Rib 12oz**

Baked potato, au jus and creamed horseraddish

Mascarpone cheese cake

Clementines, Ivoire chocolate sauce

Side Dishes

\$9 each

Sautéed Wild Forest Mushroom Medley

Medley of sautéed mushrooms with garlic, herbs and onions

Butter Poached Asparagus

Seasonal Vegetable Selection

Baked Idaho Russet Potato

Condiments

Herb Crusted Yam and Potato Pave with Onion Soubise

Layers of potato and yams, creamed onion, herb crust

Kennebec Mashed Potatoes

Finished with buttermilk

Thick Cut Steak Fries

truffle oil and parmesan