



**Onion Soup Gratinée 9**  
*Crostini and melted Gruyère cheese*

\* **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) 70 / (Serves 4-6) 120  
*Lobster, shrimp, king crab legs, caviar and oysters*

**All starters are half price lounge only**  
**Tuesday—Thursday**  
**5:30 p.m.—6:30 p.m.**

**Bottle Beer Selection**

**Budweiser, Bud Lite, Boulevard Wheat, Boulevard Pale Ale, Fat Tire Miller Lite, Amstel Lite, Coors Lite, Heineken, Corona, Michelob Ultra**

**Benton's**  
**PRIME**  
 steakhouse



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Legendary Dining  
 Atop  
 Westin Crown Center  
 Hotel

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Live Jazz  
 Thursday  
 6:30-9:30  
 Friday & Saturday  
 7:30-11:30



**www.bentonskc.com**  
**1 East Pershing Road**

## Specialty Martinis

### **Benton's**

#### **Prime Manhattan**

Benton's sweet Manhattan made with Ri (Rye) whiskey, Maraschino cherries, fresh orange and a touch of pure honey.

9.95

#### **Appearagon**

Fresh squeezed lemon juice, powdered sugar, Grey Goose Le Poire vodka and Pernod Absenthe.

9.69

#### **White Pear Flirtini**

Grey Goose La Poire vodka, a splash of pineapple juice and sparkling dry white wine floated on top.

9.95

#### **The Grape Divide**

Midori melon liquor, Absolut vodka, pineapple juice, Shiraz wine and fresh grapes.

9.69

#### **Pamasockitome**

Benton's nod to Asian flavors. Junmai Sake, Nobilo sauvignon blanc, triple sec, Pama pomegranate liqueur and lime juice.

9.95

#### **Elder Flyer**

Beefeater gin, St. Germaine brandy, fresh lemon juice.

9.49

#### **Desert Sunset**

Sweet and a little spicy made with aged Anejo tequila, orange juice and a splash of grenadine. Rimmed with sugar, cayenne pepper and cinnamon.

9.95

#### **Twentieth Floor**

Ri (Rye) whiskey, fresh ginger syrup, fresh squeezed lemon juice and St. Germaine brandy.

9.95

#### **Canton Club**

Beefeater gin, fresh ginger syrup, Domaine de Canton ginger liquor and egg white.

9.95

## Specialty Cocktails

### **Carnival Fizz**

Brazilian Cachaca, fresh lime juice, fresh simple syrup, fresh ginger syrup, egg white and club soda.

8.49

### **Canadian Coffee**

Sweet and rich made with Crown Royal, maple syrup and coffee. Topped with whipped cream. A great way to finish the evening.

8.95

### **Dark n Stormy**

A classic cocktail made with Myers dark rum & ginger beer, finished with a squeeze of fresh lime.

7.49

### **Stinger**

A classic prepared with, cool white crème de menthe and warm brandy.

8.49

### **Nutty Irishman**

Bailey's Irish Cream, Frangelico and heavy cream. A nice substitute for dessert.

7.49

### **Caipirinha**

Brazil's signature cocktail made with, Brazilian Cachaca, fresh lime juice, sugar and soda water.

8.95

### **Shanghai Surprise**

Subtle Junmai sake blended with Bacardi Limon rum and Midori melon liqueur and a splash of soda water.

7.49

### **Peachy Keen**

Citrus vodka, peach schnapps, orange bitters, fresh lemon juice and club soda.

8.45

### **A "pear" atiff**

Grey Goose Le Poire vodka, fresh lemon juice, sparkling wine.

8.49

### **Dubonnet Cocktail**

A perfect aperitif for the beginning of dinner with hints of sweet and bitter. Equal parts Beefeater gin and Dubonnet Rouge.

7.49

## **Thursday**

5.00

### **Premium Martinis**

Traditional Gin and Vodka  
or any specialty martini listed above.

## **Half Priced**

Appetizers Lounge Only  
**Tuesday—Thursday**  
**5:30—6:30**