

Benton's

PRIME
steakhouse

*Three Course
I*

First Course

Traditional Cesar Salad

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Second Course

Choice of Entrée

Grilled Rosemary Infused Chicken Breast

Grilled Catch of the Day

14 oz Dry Aged, Prime Kansas City Strip, on the Bone

All steaks are aged a minimum of eighteen days

*Each Entrée is accompanied with Butter Poached Asparagus Spears and Kennebec
Mashed Potatoes Finished with Buttermilk*

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Third Course

Chef's Choice of Dessert

*Included Freshly Brewed Coffee, Decaffeinated Coffee, Ice Tea and a Selection of hot
Teas*

\$60 per guest

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

Benton's

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steakhouse

***Three Course
II***

First Course

Lobster Bisque

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Second Course

Choice of Entrée

8 ounce Sterling Silver Center Cut Filet

“Sterling Silver” beef grilled medium rare or medium served with maitre d’ butter

8 ounce Togarashi Crusted Hawaiian Ahi Tuna Steak

Grilled Rosemary Infused Chicken Breast

*Each Entrée is accompanied with Seasonal Vegetable Selection and Thick Cut Steak
Fries with Truffle Oil and Parmesan*

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Third Course

Chef’s Choice of Dessert

***Included Freshly Brewed Coffee, Decaffeinated Coffee, Ice Tea and a Selection of hot
Teas***

\$70 per guest

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Benton's

PRIME
steakhouse

Four Course
I

First Course
Lobster Bisque

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Second Course
Traditional Cesar Salad

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Third Course
Choice of Entrée

8 ounce Filet

“Sterling Silver” beef grilled medium rare or medium served with maitre d’ butter

Filet & Catch of the Day

“Sterling Silver” beef grilled medium rare or medium served with maitre d’ butter

Filet & Crab Cake

“Sterling Silver” beef grilled medium rare or medium served with maitre d’ butter

Each Entrée is accompanied with Fresh Asparagus Spears and Whipped Garlic Potatoes

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Fourth Course

Chef’s Choice of Dessert

Included Freshly Brewed Coffee, Decaffeinated Coffee, Ice Tea and a Selection of hot Teas

\$80 per guest

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Benton's

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steakhouse

Four Course II

First Course

Lobster Bisque

with Tender Morsels of Lobster and Cream

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Second Course

Benton's Spinach Salad

Warm Bacon Dressing and Strawberries

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Third Course

Choice of Entrée

6 oz Filet & Grilled Catch of the Day

"Sterling Silver" beef grilled medium rare or medium served with maitre d' butter

Catch of the Day grilled to perfection

8oz Bacon Wrapped Filet

"Sterling Silver" Bacon Wrapped filet of Beef served medium rare to medium

With a Silky Crab Volute sauce

6 oz. Filet & Lobster Tail

"Sterling Silver" beef grilled medium rare or medium served with maitre d' butter

Broiled Lobster Tail served with butter & Lemon

Each Entrée is accompanied with Fresh Asparagus Spears and Whipped Garlic Potatoes

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Fourth Course

Chef's Choice of Dessert

Included Freshly Brewed Coffee, Decaffeinated Coffee, Ice Tea and a Selection of hot Teas

\$90 per guest

☒ Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.