



Appetizers

Escargot Scampi 10

Lightly fried escargot tossed in a garlic parsley lemon butter sauce served with brioche toast points

Jerk Scallops 16

Jerk seasoned pan seared sea scallops topped with citrus pearls, served with a rum glazed bacon wrapped banana and a dressed micro greens salad

Lobster & Shrimp Dip 11

Creamy mixture of cheese, garlic, herbs and spices topped with sautéed buttery shrimp and lobster served with crostinis

Plateau á Fromage 15

Chef's seasonal assortment of cheeses and accompaniments, ask your server for current selection

Roasted Duck Jalapeños 10

Double bacon wrapped jalapeños filled with pulled roasted duck and a gouda-cream cheese mixture, drizzled with house ranch

Soup, Salad & Extras

Onion Soup 7

Sweet yellow onions caramelized then cooked with red wine, house made beef stock and fragranced with herbs, topped with rosemary croutons and Swiss cheese

Blue Goat side 7 full 13

Mixed greens, red onion, sliced pears, dried cranberries and toasted almonds, tossed in a blackberry-rosemary shrub with EVOO, topped with fried blueberry goat cheese

Add Chicken 4

Southerner side 5 full 9

Mixed greens, tomatoes, cucumbers, cheddar, bacon, hard-boiled egg, choice of dressing

Add Chicken 4

French Dip 14

Braised Akaushi steak, Swiss, provolone, caramelized pearl onion and a horseradish cream sauce on a toasted ciabatta roll served with garlic au jus and pomme frites

Un, Deux, Trois Burger

One, two, or three patties, lettuce, tomato, pickles on a brioche bun, served with pommes frites with cheddar, caramelized onions, chopped bacon and A-1 mustard 11, 14, 17

with Swiss, mushrooms, caramelized onions and garlic mayo 12, 15, 18

Duck Linguini 13

Slow roasted pulled duck, baby spinach and linguini tossed in a roasted garlic and Dijon cream sauce

Entrées

Filet de Boeuf 49

Filet topped with a red wine reduction, served with a lobster risotto and sautéed snow peas

Kabayaki Salmon 25

Kabayaki basted salmon topped with citrus pearls over wasabi risotto, served with sesame-ginger sautéed snap peas and mushrooms

Kabocha & Pork Udon 18

Roasted Japanese pumpkin sautéed with mushrooms and baby spinach tossed with udon noodles, topped with tempura fried pork loin drizzled with kabayaki sauce served with a side of coconut broth and kimchi

Scallop Provencal 24

Pan seared herb de provence sea scallops topped with a lavender beurre blanc, served with a spinach, garlic and manchego linguine

Shrimp Gnocchi 19

Shrimp, tomatoes, mushrooms, garlic and parsley in a herb de provence - champagne cream sauce over a bed of basil gnocchi, topped with crispy prosciutto and manchego

Steak Frites

Seared Akaushi steak topped with a peppercorn and herb butter, served with sautéed broccolini, pommes frites and a side of garlic mayo

New York Strip 29 Ribeye 39

Yard Bird 18

Grilled chicken breast over roasted garlic spaghetti squash, sautéed broccolini, topped with a silky chicken jus and roasted lemon

Spanish Blackened Mahi 27

Pan seared blackened Mahi on a bed of sun dried tomato risotto topped with a lemon burre blanc with green olives, jalapeños, garlic and onion served with side of shaved Brussels sprouts sautéed in a garlic herb butter

Desserts

Boston Creme Pie 8

Layers of yellow butter cake and light vanilla custard topped with chocolate ganache

Bourbon Bread Pudding 10

A thick slice of bread pudding topped with Chantilly cream and house made praline, drizzled with a bourbon butter sauce

Texas Sheet Cake 8

Traditional chocolate sheet cake shaped like Texas with a rich fudge icing served with Henry's French vanilla ice cream

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(Our menu serves dishes with nuts.)

Chef will not accept responsibility for heavily modified items or steaks cooked past medium, due to compromising the integrity of the dish.