

BENJAMIN'S RESTAURANT WEEK FALL 2017

Turf and Stuffed Surf Menu

3 COURSES \$35.00

SOUP OR SALAD

New England Clam Chowder, Rhode Island Clam Chowder or Pumpkin Bisque
House or Caesar Salad

APPETIZERS

Choice of One

CHILE RELLENOS

Roasted Poblano pepper filled with masa, shrimp, scallops and hot sausage. Deep fried and served with a garlic cream.

BEEF NEGIMAKI

Honey soy marinated thinly sliced pan seared beef rolled and stuffed with king crab and asparagus.
Served with house made kim chee.

STUFFED SQUID

Squid tubes stuffed with a corn bread, andouille sausage and shrimp stuffing then grilled.
Served with a tomato cumin sauce.

LOBSTER POTATO SKINS

Stuffed with lobster, scallions, canadian bacon and cheddar cheese.

BAKED STUFFED CLAMS

Filled with a panko bread crumb, crab, shrimp and fresh chopped clams.
Finished with a fried caper lemon cream sauce.

ENTRÉES

Choice of One

SURF AND TURF NAPOLEON

Cheddar cheese polenta cakes layered with red wine, demi-glace braised beef cheeks and pan seared sea scallops.
Garnished with a fried kale and shallot salad. Finished with a seafood garlic cream sauce.

SIRLOIN AND STUFFED SHRIMP

10oz Hand cut grass fed sirloin steak with sauce bordelaise.
Baked stuffed shrimp with a butter cracker crab meat stuffing.

VEAL RACK AND STUFFED LOBSTER

Petite ½ veal rack oven roasted and served with a mushroom demi-glace.
Half baked stuffed lobster filled with a seafood risotto topped with lemon, tarragon, panko crumbs.

FILET MIGNON AND NORWEGIAN SALMON

7oz filet mignon wrapped in lamb bacon and char grilled to your liking.
Fresh salmon filet pan seared and stuffed with asparagus and king crab meat finished with a dill hollandaise.

LAMB CHOPS AND SWORDFISH

Two 4oz loin lamb chops marinated in dijon mustard, rosemary, oregano and extra virgin olive oil.
Griddled to your desired temperature.
Fresh swordfish steak stuffed with fresh cracked lobster meat and asparagus then pan roasted to perfection.
Finished with a lemon compound butter.

SMOKED PRIME RIB AND SOLE CORDON BLEU

In house hickory smoked prime rib slow roasted and served to your desired temperature.
Fresh sole filet lightly seasoned and stuffed with ham and swiss cheese.
Breaded then fried and served with a lobster sherry sauce.

All entrees come with a baked potato and broccolini.
The menu is subject to change due to the availability of products used.