



# The Bentley Room Dining

# \*DINNER\*

## \*APPETIZERS\*

- CRAWFISH BREAD | W/BLACKENED ALFREDO CREAM REDUCTION | 18
- ITALIAN PANKO CRUSTED MOZZARELLA LOGS W/ MARINARA | 12
- JAMBALAYA RISOTTO BALLS {5} | SERVED WITH POBLANO RANCH | 12
- SPINACH DIP | PEPPERJACK W/ TOAST POINTS | 14
- FRIED GREEN TOMATOES {5} | W/ CRAWFISH CARDINAL SAUCE | 18
- BAM-BAM SHRIMP {12 PIECES} | W/ GARLIC BREAD | 18
- LAMB LOLLIPOPS {4} | W/ PECAN PESTO | 22
- JUMBO LUMP CRAB AU GRATIN SERVED ON GARLIC BUTTERED FRENCH BREAD LOAF | 26
- OYSTERS-RAW | (6) HALF DOZEN 14 | 12 (DOZEN) | 26
- OYSTERS CHARGRILLED | 6 (HALF DOZEN) | 14 | 12 (DOZEN) | 26
- CAPRESE FLATBREAD | MARINATED TOMATOES, PEPPER JACK, BALSAMIC, TRUFFLE CREAM | 14

## \*SOUP & SALADS\*

- DRESSINGS: SENSATION, REMOULADE, PEPPERJELLY VINAIGRETTE, RANCH, BLUE CHEESE, HONEY MUSTARD, CAESAR, POBLANO RANCH & PECAN PESTO**
- SOUP DU JOUR | CUP 7 | BOWL | 10 (SERVED WITH TOAST POINTS)
  - SENSATION SALAD | 9 NO PROTEIN | 16 W/ CHICKEN | 18 W/ SALMON
  - FRIED GREEN TOMATOES | SHRIMP, AVOCADO, BOILED EGGS, & REMOULADE | 16
  - GARDEN SALAD | SEASONAL GREENS, TOMATOES, CUCUMBERS, RED ONIONS, PARMESAN CHEESE, BOILED EGG, AND AVOCADO | 10 NO PROTEIN | 17 W/ CHICKEN | 19 W/ SHRIMP
  - AVOCADO SALAD | SEASONAL FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, PARMESAN CHEESE, AVOCADO TOSSED W/ AVOCADO DRESSING | 11 NO PROTEIN | 18 W/ CHICKEN | 20 W/ SHRIMP | 20 W/ SALMON
  - GRILLED ROMAINE WEDGE SALAD | W/ BLUE CHEESE CRUMBS, BLUE CHEESE DRESSING, --BACON, PRALINE PECANS & PECAN PESTO | 10 NO PROTEIN | 17 W CHICKEN 19 W/ SHRIMP

### {TOP IT OFF}

- SAUTÉED ONIONS | 4
- SAUTÉED MUSHROOMS | 4
- JUMBO GULF SHRIMP | 9
- LUMP CRAB | 16
- CRAWFISH TAILS | 9

[ENTREES  
COME WITH  
ONE SIDE  
UNLESS  
OTHERWISE  
SPECIFIED]

### {TOP IT OFF}

- BLACKENED ALFREDO | 6
- LEMON BUTTER SAUCE | 6
- MADEIRA MUSHROOM CREAM SAUCE | 7
- CRAWFISH CARDINAL SAUCE | 12
- HOUSE-MADE GARLIC BUTTER | 4

## \*ENTREES\*

- CATFISH JENKINS | FRIED, GRILLED, OR BLACKENED CATFISH W/ CRAWFISH ETOUFFEE OVER RICE | 24
- MAPLE BACON BOURBON SALMON | CERTIFIED NORWEGIAN | SERVED W/ TWO SIDES | 24
- BENTLEY'S BBQ BURGER | DR. PEPPER BBQ SAUCE, SWISS CHEESE, & BACON | 16
- CRAB STUFFED CATFISH | SENSATION LUMP CRAB | APRICOT & CAPER BEURRE BLANC. W/ 2 SIDES | 28
- PORK RIBEYE | 8 OZ SERVED W/ MUSHROOM MADEIRA CREAM SERVED W/ TWO SIDES | 26
- RED RIVER RIBEYE | USDA PRIME | 12 OZ SERVED W/ TWO SIDES | 42
- FILET MIGNON | USDA PRIME | 6 OZ SERVED WITH TWO SIDES | 45
- BENTLEY'S RED BEANS & RICE | YOUR CHOICE OF CHICKEN OR CATFISH | FRIED | 22
- GRILLED CHICKEN W/ GOAT CHEESE AND LEMON BUTTER | 2 SIDES | 24
- BLACKENED CHICKEN BACON RANCH CAMPANELLE PASTA | 28

\*\*\* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. \*\*\*\*



# {\*Brews\*}

## {\*SIDES\* \$7.00}

- CHEESY TRADITIONAL MAC N CHEESE
- SAUTEED SPINACH
- CRAWISH MAC N CHEESE (+3)
- HOUSE CUT FRIES
- ROASTED GARLIC MASHED POTATOES
- SOUTHERN GREEN BEANS
- VEGETABLE MEDLEY
- SWEET POTATO FRIES
- MASHED SWEET POTATOES W/ BROWN SUGAR
- GARLIC BREAD
- SMOTHERED CABBAGE

## {\*DESSERT\* \$8}

- CHEESECAKE DU JOUR
- BREAD PUDDING DU JOUR
- CRÈME BRULÉ W/ TURBINADO CRUST
- BEIGNETS W/ COFFEE GLAZE
- LAVA CAKE {ADD ICE CREAM \$1}
- ICE CREAM DE JOUR {\$5}

## KIDS (12 AND UNDER) \$7

- FRIED CATFISH W FRIES
- FRIED SHRIMP W FRIES
- CHEESEBURGER W FRIES
- FRIED CATFISH W FRIES
- GRILLED CHEESE W FRIES
- CHICKEN TENDERS W FRIES

## \*LOUISIANA LOCALS\*

- ABITA AMBER | ABITA | LAGER - 4.5%ABV / 17-IBU
- ABITA ANDYGATOR | ABITA | HELLES DOPPELBOCK - 8.0%ABV / 25-IBU
- JUCIFER | GNARLEY BARLEY | INDIA PALE ALE - 6.0%ABV / 80-IBU
- SKATER-AID | GNARLEY BARLEY | PILSNER - 4.2%ABV
- COMMOTION | GREAT RAFT | AMERICAN PALE ALE - 5.2%ABV / 49-IBU
- LIFE ITSELF | GREAT RAFT | SEASONAL SOUR GOSE - 4.5%ABV / 10-IBU
- REASONABLY CORRUPT | GREAT RAFT | BLACK LAGER - 5.5%ABV / 30-IBU
- CANEBRAKE | PARISH | LOUISIANA WHEAT ALE - 5.0%ABV / 16-IBU
- GHOST IN THE MACHINE | PARISH | DOUBLE IPA - 8.0%ABV / 100-IBU
- VOODOO | TIN ROOF | AMERICAN PALE ALE - 5.0%ABV / 20-IBU
- HOLY ROLLER | URBAN SOUTH | AMERICAN PALE ALE - 6.3%ABV / 60-IBU
- PARADISE PARK | URBAN SOUTH | LAGER - 4.5%ABV / 10-IBU

## \*DOMESTICS\*

- BUD LIGHT
- BUDWEISER
- COORS LIGHT
- MICHELOB ULTRA
- MILLER LITE
- YUENGLING LAGER
- YUENGLING LIGHT

## \*IMPORTS\*

- ANGRY ORCHARD | APPLE CIDER
- BLUE MOON | BELGIAN WHEAT ALE
- CORONA EXTRA | LAGER
- CORONA PREMIER | LAGER
- DOS XX | LAGER
- GUINNESS | IRISH DRY STOUT
- HEINEKEN | LAGER
- MODELO | LAGER
- SHINER BOCK | BOCK
- STELLA ARTOIS | LAGER

## \*WHITES\*

- HOUSE | CHARDONNAY, PINOT GRIGIO, OR WHITE ZINFANDEL | \$7 G
- KENDALL JACKSON | CHARDONNAY | CALIFORNIA | \$10 G | \$36 B
- FRANCISCAN | CHARDONNAY | NAPA | \$12 G | \$42 B
- CAKEBREAD | CHARDONNAY | NAPA | \$81 B
- RAPTOR RIDGE | PINOT GRIS | WILLAMETTE VALLEY | \$10 G | \$36 B
- WHITEHAVEN | SAUVIGNON BLANC | NEW ZEALAND | \$12 G | \$42 B
- ONE STONE | ROSÉ | CALIFORNIA | \$10 G | \$36 B
- SCHLINK HAUS | RIESLING | GERMANY | \$8 G | \$28 B
- CLEAN SLATE | RIESLING | GERMANY | \$11 G | \$40 B
- VIETTI | MOSCATO | ITALY | \$10 G | \$36 B
- WYCLIFF | CHAMPAGNE BRUT | CALIFORNIA | \$8 G
- CANTINA DEL GARDA | PROSECCO | ITALY | \$9 G | \$32 B
- CHANDON | SPARKLING BRUT | CALIFORNIA | \$49 B
- LAURENT - PERRIER | CHAMPAGNE BRUT | FRANCE | \$99 B
- VEUVE CLICQUOT | CHAMPAGNE BRUT | FRANCE | \$120 B

## \*REDS\*

- HOUSE | CABERNET, MERLOT, OR PINOT NOIR | \$7 G
- J. LOHR SEVEN OAKS | CABERNET | PASO ROBLES | \$9 G | \$32 B
- NAVIGATOR | CABERNET | NAPA | \$15 G | \$55 B
- LA CREMA | PINOT NOIR | MONTEREY COUNTY | \$12 G | \$42 B
- RAPTOR RIDGE | PINOT NOIR | WILLAMETTE VALLEY | \$15 G | \$55 B
- MACMURRAY | PINOT NOIR | RUSSIAN RIVER VALLEY | \$64 B
- DECOY | RED BLEND | SONOMA | \$11 G | \$39 B
- CAFAYATE | MALBEC | ARGENTINA | \$9 G | \$32 B
- ROSCATO | SWEET RED | ITALY | \$9 G | \$32 B



THE HOTEL, OPENED IN 1908, IS THE NAMESAKE OF JOSEPH A. BENTLEY, A LOCAL LUMBER MOGUL. THE HOTEL BENTLEY EXPERIENCED VISITS

DURING THE WWII LOUISIANA MANEUVERS BY SEVERAL MILITARY NOTABLES, INCLUDING MAJOR GENERAL GEORGE PATTON, LIEUTENANT COLONEL OMAR BRADLEY, COLONEL DWIGHT DAVID EISENHOWER, AND SECOND LIEUTENANT HENRY KISSINGER. VARIOUS ENTERTAINERS AND HOLLYWOOD STARS HAVE BEEN REGISTERED GUESTS AT THE BENTLEY OVER THE YEARS, INCLUDING JOHN WAYNE AND ROY ROGERS. AS RECENTLY AS THE 1980S, THE BENTLEY WAS DESIGNATED A FOUR-STAR HOTEL, THE ONLY FOUR-STAR HOTEL IN LOUISIANA OUTSIDE OF NEW ORLEANS.

ON OCTOBER 11, 2012, THE SALE FROM DEAN TO HOTEL BENTLEY OF ALEXANDRIA LLC, HEADED BY LOCAL ENTREPRENEUR AND PRESERVATIONIST MICHAEL JENKINS WAS COMPLETED. THE HOTEL HAS UNDERGONE A MULTI-MILLION DOLLAR RESTORATION WHICH MAINTAINED HISTORICAL SIGNIFICANCE AND ORIGINAL ARCHITECTURE. THE ORIGINAL PORTION OF THE PROPERTY REMAINS A HOTEL WITH 94 UPDATED GUEST ROOMS.