



*The Bentley Room
Dining*

LUNCH

APPETIZERS

- CRAWFISH BREAD | W/ BLACKENED ALFREDO CREAM REDUCTION 18
- FRIED RAVIOLI W MARINARA AND BACON RANCH REDUCTION 18
- ITALIAN PANKO CRUSTED MOZZARELLA LOGS W/ MARINARA {4} | 12
- FRIED GREEN TOMATOES {5}| W/ CRAWFISH CARDINAL SAUCE | 18
- SPINACH DIP | W/ TOAST POINTS | 14
- BAM-BAM SHRIMP {12 PIECES} | W/ GARLIC BREAD | 18
- LAMB LOLLIPOPS {4} | W/ PECAN PESTO AND GRATED PARMESAN | 22
- JUMBO LUMP CRAB AU GRATIN | SERVED ON GARLIC BUTTERED FRENCH BREAD LOAF | 26
- OYSTERS-RAW | HALF DZN 12 | DOZEN 24
- OYSTERS-CHARGRILLED | HALF DZN 14 | DOZEN 26
- JAMBALAYA RISOTTO BALLS {5} | SERVED WITH RANCH | 12
- CAPRESE FLATBREAD | MARINATED TOMATOES, MOZZARELLA, BASIL, BALSAMIC, TRUFFLE CREAM | 14

SOUP & SALADS

**DRESSINGS: SENSATION, REMOULADE, PEPPERJELLY
VINAIGRETTE, RANCH, BLUE CHEESE, HONEY MUSTARD, POBLANO
RANCH, CAESAR & PECAN PESTO**

- SOUP DE JOUR | CUP 7 | BOWL 10 / (SERVED WITH TOAST POINTS)
- SENSATION SALAD | 7 NO PROTEIN | 13 WITH CHICKEN | 13 WITH SHRIMP | 16 WITH SALMON
- FRIED GREEN TOMATO SALAD | SHRIMP AVOCADO, EGGS, CROUTONS & REMOULADE | 14
- GARDEN SALAD | FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, CHEDDAR CHEESE, BOILED EGG, AND AVOCADO | 10 NO PROTEIN | 17 WITH CHICKEN | 19 WITH SHRIMP
- AVOCADO SALAD | SEASONAL FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, EGGS, PARMESAN CHEESE TOSSED W/ SENSATION AND RANCH DRESSINGS — | 10 NO PROTEIN | 17 WITH CHICKEN | 19 WITH SHRIMP | 20 WITH SALMON
- GRILLED ROMAINE WEDGE SALAD | WITH BLUE CHEESE CRUMBLES. BLUE CHEESE DRESSING, ---BACON, PRALINE PECANS, & PECAN PESTO | 10 WITH NO PROTEIN | 17 | WITH CHICKEN | 19 WITH SHRIMP

{TOP IT OFF}

- SAUTÉED ONIONS | 4
- SAUTÉED MUSHROOMS | 4
- JUMBO GULF SHRIMP | 9
- LA CRAWFISH TAILS | 9

PLATES

**{ENTREES COME WITH ONE SIDE
UNLESS OTHERWISE SPECIFIED}**

{TOP IT OFF}

- BLACKENED ALFREDO | 6
- LEMON BUTTER | 6
- MADEIRA MUSHROOM SAUCE | 7
- CRAWFISH CARDINAL SAUCE | 12
- LUMP CRABMEAT | 16

- CATFISH JENKINS | FRIED, GRILLED, OR BLACKENED CATFISH W/ CRAWFISH ETOUFFEE. W/ RICE | 16
- BENTLEY'S RED BEANS & RICE | YOUR CHOICE OF CHICKEN OR CATFISH | FRIED | 16
- MAPLE BACON BOURBON SALMON | CERTIFIED NORWEGIAN | SERVED WITH ONE SIDE | 18
- BENTLEY'S BBQ BURGER | DR. PEPPER BBQ SAUCE, CHEDDAR & COLBY JACK, & BACON | 14
- SALISBURY PATTY MELT | 8 OZ FLAME-GRILLED BURGER STEAK TOPPED W/ SWISS CHEESE, SAUTEED ONIONS, & MADEIRA MUSHROOM CREAM | 16



{*BREWS*}

SIDES \$7.00

- CHEESEY TRADITIONAL MAC & CHEESE
- SMOTHERED CABBAGE
- SAUTEED SPINACH
- HOUSE-CUT FRENCH FRIES
- ROASTED GARLIC MASHED POTATOES
- SOUTHERN GREEN BEANS
- VEGETABLE MEDLEY
- SWEET POTATO FRIES W/ MAPLE BACON SYRUP
- GARLIC BREAD
- MASHED SWEET POTATOES W/ BROWN SUGAR

DESSERT \$8.00

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

KID'S \$7.00 (12 & UNDER)

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



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. PROPERTY REMAINS A HOTEL WITH 94 UPDATED GUEST ROOMS.

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, 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
- JULIETTE | ROSÉ | FRANCE | \$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