



The Bentley Room Dining

DINNER

APPETIZERS

- CRAWFISH BREAD | W/ BLACKENED ALFREDO CREAM REDUCTION | 12
JAMBALAYA RISOTTO BALLS | SERVED WITH RANCH | 10
FRIED GREEN TOMATOES | W/ CRAWFISH CARDINAL SAUCE | 12
SPINACH DIP | W/ TOAST POINTS | 10
BAM-BAM SHRIMP | W/ GARLIC BREAD | 12
LAMB LOLLIPOPS | W/ PECAN PESTO | 18
HOT CRAB CLAWS | SERVED ON GARLIC BUTTERED FRENCH BREAD LOAF | 18
OYSTERS-RAW | (6) HALF DZN 12 | (12) DOZEN 24
OYSTERS-CHARGRILLED | (6) HALF DZN 14 | (12) DOZEN 26
CRABCAKES | TOPPED WITH A SEAFOOD GUMBO REDUCTION | 14
CAPRESE FLATBREAD | MARINATED TOMATOES, MOZZARELLA, BASIL, BALSAMIC, TRUFFLE CREAM | 10

SOUP & SALADS

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

- CRAWFISH AND CORN BISQUE | CUP 7 | BOWL | 10 (SERVED WITH TOAST POINTS)
SENSATION SALAD | 9 NO PROTEIN | 15 W/ CHICKEN | 18 W/ SALMON
FRIED GREEN TOMATOES | SHRIMP, AVOCADO, BOILED EGGS, CROUTONS & REMOULADE | 16
GARDEN SALAD | SEASONAL GREENS, TOMATOES, CUCUMBERS, RED ONIONS, CHEDDAR, ---BOILED EGG, CROUTONS AND AVOCADO | 10 NO PROTEIN | 16 W/ CHICKEN | 16 W/ SHRIMP
AVOCADO SALAD | SEASONAL FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, ---CROUTONS, PARMESAN CHEESE, AVOCADO TOSSED W/ AVOCADO DRESSING | 11 NO PROTEIN ---17 W/ CHICKEN | 17 W/ SHRIMP | 20 W/ SALMON
GRILLED ROMAINE WEDGE SALAD | W/ BLUE CHEESE CRUMBS, BLUE CHEESE DRESSING, ---BACON, PRALINE PECANS & PECAN PESTO | 8 NO PROTEIN | 14 W/ SHRIMP

{TOP IT OFF}

- SAUTÉED ONIONS | 4
SAUTÉED MUSHROOMS | 4
JUMBO GULF SHRIMP | 9
JUMBO LUMP CRAB | 14
CRAWFISH TAILS | 9

ENTREES
COME WITH
ONE SIDE
UNLESS
OTHERWISE
SPECIFIED

{TOP IT OFF}

- BBQ BUTTER | 6
LEMON BUTTER | 6
MADEIRA MUSHROOM CREAM SAUCE | 7
CRAWFISH CARDINAL SAUCE | 9

ENTREES

- CATFISH JENKINS | FRIED, GRILLED, OR BLACKENED CATFISH W/ CRAWFISH ETOUFFEE. W/ RICE | 22
MAPLE BACON BOURBON SALMON | CERTIFIED NORWEGIAN | SERVED WITH TWO SIDES | 24
BENTLEY'S BBQ BURGER | DR. PEPPER BBQ SAUCE, CHEDDAR & COLBY JACK, & BACON | 16
NEW YORK STRIP | CERTIFIED ANGUS BEEF | 14 OZ SERVED W/ 2 SIDES | 39
BENTLEY'S PASTALAYA | LINGUINE. ANDOUILLE. BLACKENED CHICKEN. CREOLE GUMBO REDUCTION | 25
CRAB STUFFED REDFISH | SENSATION MARINATED LUMP CRAB AND APRICOT & CREOLE ---MUSTARD CREAM SERVED WITH TWO SIDES | 28
PORK RIBEYE | 8 OZ SERVED W/ MUSHROOM MADEIRA CREAM SERVED W/ TWO SIDES | 26
RED RIVER RIBEYE | CERTIFIED ANGUS BEEF | 12 OZ SERVED W/ TWO SIDES | 40
FILET MIGNON | CERTIFIED ANGUS BEEF | SERVED WITH TWO SIDES | 42
REDFISH ATCHAFALAYA | BLACKENED. TOPPED W/ A CREOLE GUMBO REDUCTION. | 26



{*Brews*}

{*Sides* \$7.00}

- TRUFFLE MAC & CHEESE
- SAUTEED SPINACH
- CRAWFISH MAC & CHEESE [\$10]
- HOUSE-CUT FRENCH FRIES
- ROASTED GARLIC MASHED POTATOES
- SOUTHERN GREEN BEANS
- VEGETABLE MEDLEY
- SWEET POTATO FRIES
- GARLIC PARMESAN FRIES
- GARLIC BREAD
- CRAB BOILED POTATO SALAD
- DIRTY RICE

{*Dessert* \$8}

- CHEESECAKE DU JOUR
- BREAD PUDDING DU JOUR
- CRÈME BRULÉ
- BEIGNETS W/ ESPRESSO CARAMEL
- LAVA CAKE {ADD ICE CREAM \$1}
- PEANUT BUTTER LANDSLIDE CAKE



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 THE HISTORICAL SIGNIFICANCE AND ORIGINAL ARCHITECTURE. THE ORIGINAL PORTION OF THE PROPERTY REMAINS A HOTEL WITH 94 UPDATED GUEST ROOMS.

Reds

- HOUSE | CABERNET, MERLOT, OR PINOT NOIR | \$7 G
- J. LOHR SEVEN OAKS | CABERNET | PASO ROBLES | \$9 G | \$32 B
- MARTIN RAY | CABERNET | NAPA | \$15 G | \$55 B
- GREETINGS | PINOT NOIR | WILLAMETTE VALLEY | \$10 G | \$36 B
- MACMURRAY | PINOT NOIR | RUSSIAN RIVER VALLEY | \$14 G | \$49 B
- DECOY | RED BLEND | SONOMA | \$11 G | \$39 B
- CAFAYATE | MALBEC | ARGENTINA | \$9 G | \$32 B
- ROSCATO | SWEET RED | ITALY | \$9 G | \$32 B

LOCALS

- ABITA AMBER | ABITA | LAGER - 4.5%ABV / 17-IBU
- JUCIFER | GNARLEY BARLEY | INDIA PALE ALE - 6.0%ABV / 80-IBU
- 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
- SIPS GRENACHE RASPBERRY | PARISH | BERLINER WEISSE - 5.0%ABV
- SIPS PINOT NOIR & BLACK CURRANT | PARISH | BERLINER WEISSE - 5.0%ABV
- SIPS SUNRISE | PARISH | BERLINER WEISSE - 5.0%ABV
- 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 OR PINOT GRIGIO | \$7 G
- KENDALL JACKSON | CHARDONNAY | CALIFORNIA | \$10 G | \$36 B
- FRANCISCAN | CHARDONNAY | NAPA | \$12 G | \$42 B
- CAKEBREAD | CHARDONNAY | NAPA | \$81 B
- GEMMA DI LUNA | PINOT GRIGIO | ITALY | \$9 G | \$32 B
- WHITEHAVEN | SAUVIGNON BLANC | NEW ZEALAND | \$12 G | \$42 B
- HOUSE | WHITE ZINFANDEL | \$7 G
- 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
- CHANDON | SPARKLING BRUT | CALIFORNIA | \$49 B
- LAURENT - PERRIER | CHAMPAGNE BRUT | FRANCE | \$89 B
- VEUVÉ CLICQUOT | CHAMPAGNE BRUT | FRANCE | \$120 B

