



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 | MONTEREY JACK 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 DOZEN 12 | (12) DOZEN 24
- OYSTERS-CHARGRILLED | (6) HALF DOZEN 14 | (12) DOZEN 26
- CRABCAKES | TOPPED WITH BLACKENED ALFREDO | 14
- CAPRESE FLATBREAD | MARINATED TOMATOES, MOZZARELLA, BASIL, BALSAMIC, TRUFFLE CREAM | 10

SOUP & SALADS

- DRESSINGS: SENSATION, REMOULADE, PEPPERJELLY VINAIGRETTE, RANCH, BLUE CHEESE, HONEY MUSTARD, CAESAR, POBLANO RANCH & PECAN PESTO**
- SOUP DE JOUR | 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}

- BLACKENED ALFREDO | 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 GARLIC ALFREDO PASTA | LINGUINE. GARLIC CREAM REDUCTION. BLACKENED CHICKEN | 25
- CRAB STUFFED REDFISH | SENSATION MARINATED LUMP CRAB, APRICOT & CREOLE MUSTARD REDUCTION. SERVED W/ 2 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
- BENTLEY'S RED BEANS & RICE | YOUR CHOICE OR CHICKEN OR CATFISH | FRIED | 22



{*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

{*DESSERT* \$8}

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

KIDS

- 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 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 | \$16 G | \$59 B
- RAPTOR RIDGE | PINOT NOIR | WILLAMETTE VALLEY | \$13 G | \$49 B
- MACMURRAY | PINOT NOIR | RUSSIAN RIVER VALLEY | \$16 G | \$59 B
- DECOY | RED BLEND | SONOMA | \$11 G | \$39 B
- CAFAYATE | MALBEC | ARGENTINA | \$9 G | \$32 B
- ROSCATO | SWEET RED | ITALY | \$9 G | \$32 B

ALEXANDRIA'S OWN BREWERY

HUCKLEBERRY BREWING COMPANY

(ASK ABOUT OUR SELECTION, VERY LIMITED SMALL RUNS OF CANS)

- RIVERBOAT RAZZ ALE - TRAIL DOG WHEAT ALE
- SANDBAR BLONDE ALE - SMOKEWAGON STOUT

LOUISIANA 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
- 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



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
- 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
- MARTINI & ROSSI | PROSECCO | ITALY | \$9 G
- CHANDON | SPARKLING BRUT | CALIFORNIA | \$49 B
- LAURENT - PERRIER | CHAMPAGNE BRUT | FRANCE | \$99 B
- VEUVE CLICQUOT | CHAMPAGNE BRUT | FRANCE | \$120 B

DOMESTICS

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