



*The Bentley Room  
Dining*

**\*LUNCH\***

**\*APPETIZERS\***

- CRAWFISH BREAD | W/ BLACKENED ALFREDO CREAM REDUCTION | 12
- 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 | HALF DZN 12 | DOZEN 24
- OYSTERS-CHARGRILLED | HALF DZN 14 | DOZEN 26
- JAMBALAYA RISOTTO BALLS | SERVED WITH RANCH | 10
- 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, POBLANO RANCH, CAESAR & PECAN PESTO**
- CRAWFISH AND CORN BISQUE | 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, CROUTONS AND AVOCADO | 10 NO PROTEIN | 14 WITH CHICKEN | 14 WITH SHRIMP
  - AVOCADO SALAD | SEASONAL FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, EGGS, ---CROUTONS PARMESAN CHEESE TOSSED W/ SENSATION AND RANCH DRESSINGS --- | 10 NO PROTEIN | 16 WITH CHICKEN | 17 WITH SHRIMP | 19 WITH SALMON
  - GRILLED ROMAINE WEDGE SALAD | WITH BLUE CHEESE CRUMBLES. BLUE CHEESE DRESSING, ---BACON, PRALINE PECANS, & PECAN PESTO | 8 WITH NO PROTEIN | 14 WITH SHRIMP

**{TOP IT OFF}**

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

**\*PLATES\***

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

**{TOP IT OFF}**

- BBQ BUTTER | 6
- LEMON BUTTER | 6
- MADEIRA MUSHROOM SAUCE | 7
- CRAWFISH CARDINAL SAUCE | 9
- LUMP CRABMEAT | 14

- CATFISH JENKINS | FRIED, GRILLED, OR BLACKENED LOUISIANA CATFISH W/ CRAWFISH ETOUFFEE. ---SERVED W/ RICE | 14
- MAPLE BACON BOURBON SALMON | CERTIFIED NORWEGIAN | SERVED WITH ONE SIDE | 18
- BENTLEY'S BBQ BURGER | DR. PEPPER BBQ SAUCE, CHEDDAR & COLBY JACK, & BACON | 12
- CUBAN PO'BOY | CANADIAN BACON, PULLED PORK, PICKLES, DIJON MUSTARD, SWISS CHEESE | 12
- PHILLY BRISKET PO'BOY | W/ SAUTEED ONIONS, BELL PEPPERS, PEPPERJACK CHEESE & MAYO | 14
- SALISBURY PATTY MELT | 8 OZ FLAME-GRILLED BURGER STEAK TOPPED W/ SWISS CHEESE, SAUTEED ---ONIONS, & MADEIRA MUSHROOM CREAM | 14
- CAPRESE BURGER | MARINATED TOMATOES, MAYO, MOZZARELLA, BALSAMIC REDUCTION, BASIL | 12



# \*BREWS\*

## \*LOCALS\*

## \*SIDES\* \$7.00

- TRUFFLE MAC W/ GARLIC PARM CRUMBLE
- SAUTEED SPINACH
- HOUSE-CUT FRENCH FRIES
- ROASTED GARLIC MASHED POTATOES
- SOUTHERN GREEN BEANS
- VEGETABLE MEDLEY
- SWEET POTATO FRIES W/ MAPLE BACON SYRUP
- GARLIC BREAD
- GARLIC PARMESAN FRIES
- CRAB BOILED POTATO SALAD
- DIRTY RICE

## \*DESSERT\* \$8.00

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

## \*KID'S\* \$7.00

- 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. PROPERTY REMAINS A HOTEL WITH 94 UPDATED GUEST ROOMS.



- ABITA AMBER | ABITA | LAGER - 4.5%ABV / 17-IBU
- JUCHIFER | GNARLEY BARLEY | INDIA PALE ALE - 6.0%ABV / 80-IBU
- COMMOTION | GREAT RAFT | AMERICAN PALE ALE - 5.2%ABV / 49-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
- MARTINI & ROSSI | PROSECCO | ITALY | \$9 SPLIT
- CHANDON | SPARKLING BRUT | CALIFORNIA | \$49 B
- LAURENT - PERRIER | CHAMPAGNE BRUT | FRANCE | \$89 B
- VEUVÉ 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
- MARTIN RAY | CABERNET | NAPA | \$14 G | \$49 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