



The Bentley Room Dining



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.

LUNCH MENU

APPETIZERS

- CRAWFISH BREAD** | W/ CREAMY SPINACH DIP ON FRENCH BREAD, BLACKENED ALFREDO, PEPPER JACK & FRIED CRAWFISH | **18**
- FRIED CHEESE STUFFED RAVIOLI** | W MARINARA AND MADEIRA WINE BACON RANCH REDUCTION | **18**
- PANKO CRUSTED MOZZARELLA LOGS (4)** | W/ MARINARA OR RANCH | **12**
- JAMBALAYA RISOTTO BALLS {5}** | POBLANO RANCH | **12**
- CREAMY SPINACH DIP** | PEPPER JACK MELTED ON W CROSTINI | **14**
- FRIED GREEN TOMATOES {5}** | W/ CRAWFISH CARDINAL SAUCE | **18**
- BAM-BAM SHRIMP {12 PIECES}** | W/ GARLIC BREAD | **18**
- GRILLED LAMB LOLLIPOPS {4}** | W/ PECAN PESTO | **22**
- CHICKEN WINGS (7)** | NAKED, BUFFALO, SWEET CHILI PEPPER JELLY GLAZE, SWEET & SPICY BBQ | W/ RANCH OR BLUE CHEESE | **14**
- OYSTERS-RAW** | (6) HALF DOZEN **14** | 12 (DOZEN) | **26**
- OYSTERS CHARGRILLED** | 6 (HALF DOZEN) | **16** | 12 (DOZEN) | **30**
- CAPRESE FLATBREAD** | MARINATED TOMATOES, CHEDDAR, PEPPER JACK, BALSAMIC REDUCTION | **14**
- GRILLED CHICKEN BBQ APP (3)** | ALABAMA WHITE BBQ, BAM-BAM SLAW, GARLIC BUTTERED FRENCH BREAD | **15**
- AHI TUNA POKE** | WONTON CHIPS, MARINATED TUNA (RAW), AVOCADO, BAM-BAM SLAW, TUXEDO SESAME | **18**
- CAJUN SHRIMP COCKTAIL (6)** | BLACKENED | COCKTAIL & BAM-BAM | **14**



SOUP & SALADS

DRESSINGS: SENSATION, REMOULADE, PEPPERJELLY VIN., RANCH, BLUE CHEESE, HONEY MUSTARD, CAESAR, POBLANO RANCH, & PECAN PESTO, ASIAN SESAME CILANTRO

SOUP DU JOUR | CUP 7 | BOWL 10 | (WITH CROSTINI TOAST POINTS)

SENSATION SALAD | ROMAINE, PARMESAN & TOMATOES | 9 NO PROTEIN | 16 W/ CHICKEN | 18 W/ SALMON |

FRIED GREEN TOMATOES SALAD | ROMAINE, BLACKENED SHRIMP, AVOCADO, BOILED EGGS, & REMOULADE | 16

GARDEN SALAD | ROMAINE, TOMATOES, CUCUMBERS, RED ONIONS, CHEDDAR CHEESE, BOILED EGG, AND AVOCADO | 10 NO PROTEIN | 17 W/ CHICKEN | 19 W/ SHRIMP | W/ SALMON 20 |

AVOCADO SALAD | ROMAINE, EGG, TOMATOES, CUCUMBERS, RED ONIONS, PARMESAN, AVOCADO W/ AVOCADO DRESSING | NO PROTEIN 11 | W/ CHICKEN 18 | W/ SHRIMP 20 | W/ SALMON 21 |

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 | W/ SALMON 20 |

ASIAN SESAME SALAD | BAM-BAM SLAW, AVOCADO, WONTON CHIPS, PECANS, CUCUMBER, RED ONION, SESAME CILANTRO DRESSING | NO PROTEIN 13 | W/ CHICKEN 20 | W/ SHRIMP 22 | W/ SALMON 22 |

SPINACH & WHIPPED FETA | FRESH SPINACH, STRAWBERRIES, WHIPPED FETA, BACON, RED ONION, BALSAMIC DRIZZLE, CHOICE OF DRESSING | NO PROTEIN 12 | W/ CHICKEN 19 | W/ SHRIMP 21 | W/ SALMON 21 |

| KIDS (12 AND UNDER) \$8 |

**FRIED CATFISH STRIPS (4) W FRIES
FRIED SHRIMP (4) W FRIES
CHEESEBURGER W FRIES
GRILLED CHEESE W FRIES
CHICKEN TENDERS STRIPS (4) W FRIES**



{TOP IT OFF}

SAUTÉED ONIONS | 6
 SAUTÉED MUSHROOMS | 6
 GULF SHRIMP | 10
 LUMP CRAB | 18
 CRAWFISH TAILS | 11

[ENTREES
 COME WITH
 ONE SIDE
 UNLESS
 OTHERWISE
 SPECIFIED]

{TOP IT OFF}

BLACKENED ALFREDO | 9
 LEMON BUTTER REDUCTION | 9
 MADEIRA MUSHROOM CREAM | 11
 CRAWFISH CARDINAL | 14
 HOUSE-MADE GARLIC BUTTER | 5

| ENTREES |

BENTLEY'S CATFISH JENKINS | FRIED, GRILLED, OR BLACKENED CATFISH W/
 LOUISIANA CRAWFISH ETOUFFEE OVER WHITE RICE | 18
FRIED CHICKEN SANDWICH | "SHEILA PARTIN'S SWEET MESQUITE BAKERY" SOURDOUGH
 BUN, BAM-BAM SLAW, PEPPER JELLY SWEET CHILI GLAZE, MAYO, AVOCADO, PICKLES | 19
MAPLE BACON BOURBON SALMON | CERTIFIED NORWEGIAN | 18
BENTLEY'S BBQ BURGER | CERTIFIED KOBE BEEF | "SHEILA PARTIN'S SWEET
 MESQUITE BAKERY" DR. PEPPER BBQ SAUCE, CHEDDAR, BACON | 22
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 | SLOW COOKED RED BEANS W/ WAGYU
 SAUSAGE | **CHICKEN OR CATFISH STRIPS** | FRIED OR BLACKENED | 18
MOLLY'S CHICKEN | GRILLED CHICKEN BREAST, ROASTED PISTACHIO
 CHIMICHURRI, & SUNDRIED TOMATO BACON CHUTNEY, WHIPPED FETA | 24
SALISBURY PATTY MELT | CERTIFIED KOBE BEEF | 8 OZ FLAME GRILLED
 BURGER STEAK TOPPED W/ HAVARTI CHEESE, SAUTEED ONIONS, &
 MADEIRA MUSHROOM CREAM | 20

| SIDES | \$7.00

CHEESY TRADITIONAL MAC & CHEESE
 SAUTEED SPINACH W/ GARLIC & ONIONS
 SWEET HONEY CORNBREAD
 CRAWFISH MAC & CHEESE (+\$3)
 SHOESTRING FRENCH FRIES
 ROASTED GARLIC MASHED POTATOES
 SOUTHERN GREEN BEANS
 SAUTEED BROCCOLI
 SWEET POTATO FRIES W/ MAPLE BOURBON GLAZE
 MASHED SWEET POTATOES W/ BROWN SUGAR GLAZE
 GARLIC BUTTERED FRENCH BREAD
 SMOTHERED CABBAGE W/ WAGYU SAUSAGE
 SIDE SALAD

| DESSERTS | \$10.00

CHEESECAKE DU JOUR
 BREAD PUDDING JU JOUR
 CRÈME BRULE W/ TURBINADO CRUST
 BEIGNETS W/ COFFEE GLAZE
 LAVA CAKE (ADD ICE CREAM +\$3)
 VANILLA ICE CREAM SCOOP (\$3)
 BLUEBERRY YUM-YUM

| AUTOMATIC GRATUITY ADDED TO TICKETS GREATER THAN \$200 |

