



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.

DINNER MENU

APPETIZERS

CRAWFISH BREAD

CREAMY SPINACH ON FRENCH BREAD, BLACKENED ALFREDO, &
FRIED CRAWFISH | 18

FRIED CHEESE STUFFED RAVIOLI

MARINARA AND MADEIRA BACON RANCH REDUCTION | 18

PANKO CRUSTED MOZZARELLA LOGS

W/ MARINARA OR RANCH | 14

JAMBALAYA RISOTTO BALLS

POBLANO RANCH | 15

CREAMY SPINACH AND PEPPERJACK DIP

SERVED WITH CROSTINI | 14

FRIED GREEN TOMATOES

SMOTHERED WITH CRAWFISH CARDINAL SAUCE | 18

BAM-BAM SHRIMP

SERVED WITH GARLIC BREAD | 18

GRILLED LAMB LOLLIPOPS

TOPPED WITH PECAN PESTO AND PARMESAN | 24

OYSTERS ON THE HALF SHELL

RAW | HALF DOZEN (6) 14 | DOZEN (12) | 26

CHARGRILLED | HALF DOZEN (6) | 16 | DOZEN (12) | 30

CAPRESE FLATBREAD

MARINATED TOMATOES, BLEND OF CHEESES GLAZED WITH
BALSAMIC REDUCTION | 14

| AUTOMATIC GRATUITY ADDED TO TICKETS GREATER THAN
\$200; THANK YOU FOR YOUR UNDERSTANDING AND VALUED
BUSINESS!

*** Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. ****



SOUP & SALADS

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

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

SENSATION SALAD |

ROMAINE, PARMESAN & TOMATOES

| 9 NO PROTEIN | 16 CHICKEN | 18 SALMON |

FRIED GREEN TOMATOES SALAD

ROMAINE, BLACKENED SHRIMP, AVOCADO, BOILED EGGS, & REMOULADE | **17**

GARDEN SALAD

ROMAINE, TOMATOES, CUCUMBERS, RED ONIONS, CHEDDAR CHEESE, BOILED EGG, AND AVOCADO

| 10 NO PROTEIN | | 17 CHICKEN | 19 SHRIMP | SALMON 20 |

AVOCADO SALAD

ROMAINE, EGG, TOMATOES, CUCUMBERS, RED ONIONS, PARMESAN, AVOCADO W/ AVOCADO DRESSING

| NO PROTEIN 11 | CHICKEN 18 | SHRIMP 20 | SALMON 21 |

GRILLED ROMAINE WEDGE SALAD

BLUE CHEESE CRUMBS, BLUE CHEESE DRESSING, BACON, PRALINE PECANS & PECAN PESTO |

| 11 NO PROTEIN | 18 CHICKEN | 20 SHRIMP | SALMON 21 |

| KIDS (12 AND UNDER) \$10 |

FRIED CATFISH STRIPS (4) W FRIES

FRIED SHRIMP (4) W FRIES

CHEESEBURGER W FRIES

GRILLED CHEESE W FRIES

CHICKEN TENDERS STRIPS (4) W FRIES

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{TOP IT OFF}

SAUTÉED ONIONS | 6
SAUTÉED MUSHROOMS | 6
SHRIMP | 11
LUMP CRAB | 18
BLUE CHEESE CRUST | 8

{TOP IT OFF}

BLACKENED ALFREDO | 9
LEMON BUTTER REDUCTION | 9
MADEIRA MUSHROOM CREAM | 11
CRAWFISH CARDINAL | 14
PEPPERCORN DEMI-GLACE | 8



| ENTREES |

BENTLEY'S CATFISH JENKINS | FRIED, GRILLED, OR BLACKENED CATFISH TOPPED WITH CRAWFISH ETOUFFEE OVER WHITE RICE | **26**

MAPLE BACON BOURBON SALMON | NORWEGIAN | W/ TWO SIDES | **28**

PAN SEARED SEABASS | ROASTED RED PEPPER COULIS AND ORANGE BEURRE BLANC | **46**

FRIED CHICKEN SANDWICH | SWEET CHILI SAUCE, MAYO, AVOCADO, PICKLES, BAM BAM SLAW | **20**

BENTLEY'S KOBE BEEF BBQ BURGER | SWEET SMOKEY BBQ, CHEDDAR, BACON | **22**

BENTLEY'S RED BEANS & RICE | SLOW COOKED RED BEANS W/ WAGYU SAUSAGE | CHICKEN OR CATFISH STRIPS | FRIED OR BLACKENED | **24**

GRILLED CHICKEN W/ GOAT CHEESE | GRILLED CHICKEN BREAST (2), LEMON WINE BUTTER REDUCTION | SERVED W/ TWO SIDES | **26**

CHICKEN SALTIMBOCCA | PAN SEARED BACON AND SAGE WRAPPED CHICKEN BREAST WITH A CLASSIC MARSALA SAUCE | **29**

CHICKEN & SWEETS | MASHED SWEET POTATOES, BROWN SUGAR GLAZE, GRILLED CHICKEN BREAST, SAUTEED ONIONS, CANDIED PECANS | **28**

PORK RIBEYE | 8 OZ | W/ MUSHROOM MADEIRA CREAM SERVED W/ TWO SIDES | **29**

RED RIVER RIBEYE | 14 OZ CHOICE OF TWO SIDES | **44**

FILET MIGNON | 8 OZ CHOICE OF TWO SIDES | **47**

TUSCAN CHICKEN PASTA | SUNDRIED TOMATOES, SPINACH, BACON AND CHICKEN IN A GARLIC ALFREDO | **28**

| SIDES | \$7.00

TRADITIONAL MAC & CHEESE
SAUTEED SPINACH W/ GARLIC & ONIONS
HOUSE SALAD
SHOESTRING FRIES
CRAWFISH MAC & CHEESE (+\$3)
BUTTERED SAUTEED GREEN BEANS
ROASTED GARLIC MASHED POTATOES
SWEET POTATO FRIES W/ MAPLE BOURBON GLAZE
BROWN SUGAR GLAZE SWEET POTATOES
SMOKED GOUDA RISOTTO
BROCCOLI W/ WHITE WINE SAUCE
SAUTÉED ASPARAGUS

| DESSERTS | \$10.00

CHEESECAKE DU JOUR
BREAD PUDDING DU JOUR
CRÈME BRULE
BEIGNETS W/ COFFEE GLAZE
LAVA CAKE (ADD ICE CREAM +\$3)

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