

Benjamin's Twilight Menu

Sunday thru Friday 3:30 - 5:30 (except certain holidays)

Cup N.E. Clam Chowder 4.99 Caesar Salad 4.99 Crock Fr. Onion Soup 4.99
House Cheese Spread w/crackers sm. 1.50 lg. 3.99 Cole Slaw 1.99

Twilight entrées served with cup of Soup du Jour or garden salad,
potato or rice, vegetable, coffee or tea and dessert.

Tilapia 12.99

Pecan-crust white fish served with
rice pilaf and vegetable.

Penne Pasta Carbonara 10.99

Diced tomatoes, chopped bacon in
alfredo sauce. Fresh parmesan cheese.

Fried Bay Scallops 12.99

Small tender scallops fried in canola oil;
seasoned french fries, cole slaw, tartar sauce.

(Bay scallops available fried only.)

Veal Benjamin 13.99

Breaded cutlet baked with sautéed mushrooms,
Topped with Swiss cheese.

Roast Turkey Dinner 14.99

Fresh roasted turkey with our own cranberry-apple stuffing,
mashed redskin potatoes, gravy, vegetable of the day, cranberry sauce.

Vegetable Ravioli 12.99

Sautéed with baby spinach, tomatoes and
mushrooms, in a white wine sauce.

Liver & Onions 12.99

Baby beef liver with sautéed onions & bacon,
mashed redskin potatoes, veg. of the day.

Beef Bourguignon 11.99 (while it lasts)

Cubed prime rib braised in burgundy wine, mushrooms, pearl onions, bacon.
Mashed potatoes, vegetable.

Baked Stuffed Shrimp 15.99

5 shrimp with seafood dressing,
served with clarified butter.

Fried Shrimp 15.99

5 shrimp fried in canola oil, served with
seasoned french fries and clarified butter.



Twilight Special

Crane Lake Wines \$5.95 glass

Chardonnay • Merlot

Before placing your order please notify your server if a person in your party has a food allergy.

No Substitutions. Not available for Takeout.

** More Twilight items on next page. **

Twilight Menu (cont'd.)

Sunday thru Friday 3:30 - 5:30

Twilight entrées served with cup of Soup du Jour or garden salad, potato or rice, vegetable, coffee or tea and dessert.

Old Fashioned Pot Roast 14.99

Slow simmered roast beef with a rich brown gravy; mashed redskin potatoes, vegetable of the day.

Chicken Marsala 14.99

Sautéed with mushrooms & shallots, finished in a delicate marsala wine sauce.

Herb-Crusted Haddock 16.99

Fresh haddock, baked with seasoned crumbs and a touch of white wine.

* Fresh Vegetable Plate 12.99

A crown tomato filled with roasted red pepper & spinach risotto, surrounded by roasted carrots, zucchini, summer squash & maple glazed sweet potatoes.

** gluten free without risotto; replaced with sautéed spinach and garlic.*

Salmon Trilogy

Salmon Chardonnay 16.99

Baked herb-crusted salmon fillet topped with a light chardonnay wine sauce.

* Honey Glazed Salmon 16.99

Grilled fillet, topped with tomato-mango chutney.

* Sweet Potato Salmon 16.99

Crusted with shredded sweet potatoes & maple balsamic vinaigrette.

Sole Francaise 14.99

Sole fillet dipped in egg batter, sautéed in white wine lemon sauce.

Rice pilaf and vegetable of the day.

Prime Rib of Beef 19.99

Slow roasted prime rib au jus, served with a dollop of horseradish sauce

and a home baked popover.

Dessert Selections

Chocolate Mousse Grapenut Custard Bread Pudding, caramel sauce
Dessert of the Day (ask your server)

** Indicates item is available gluten-free and may require extra time.*

No Substitutions. Not available for Takeout.