



The Bentley Room  
Dining

DINNER

APPETIZERS

- CRAWFISH BREAD W/ BLACKENED ALFREDO CREAM REDUCTION | 12
- HANDCRAFTED CRABCAKES W/ MUSTARD CREAM AND TRUFFLE OIL REDUCTION | 10
- FRIED GREEN TOMATOES W/ CRAWFISH CARDINAL SAUCE | 10
- HOT CRAB DIP W/ TOAST POINTS | 10
- BACON WRAPPED DATES STUFFED W/ GOAT CHEESE & DRIZZLED W/ CANE SYRUP BUERRE BLANC | 11
- SPINACH AND ARTICHOKE DIP W/ TOAST POINTS | 12
- BAM BAM SHRIMP W/ GARLIC BREAD | 12

SOUP & SALADS

- DRESSINGS: SENSATION, REMOULADE, PEPPERJELLY VINIAGRETTE, RANCH, BLUE CHEESE, HONEY MUSTARD & CAESAR
- CREOLE SEAFOOD GUMBO OR SOUP DU JOUR CUP| 6 BOWL | 9 (SERVED WITH TOAST POINTS)
- SEARED DUCK SALAD SPRING MIX, STRAWBERRIES, PECANS, GOAT CHEESE & SEARED DUCK TOSSED IN PEPPERJELLY VINIAGRETTE | 22
- SENSATION SALAD | 8 NO PROTEIN | 15 WITH CHICKEN | 16 WITH SALMON | 20 WITH CRABMEAT
- FRIED GREEN TOMATO WITH SHRIMP, AVOCADO, BOILED EGGS, CROUTONS & REMOULADE | 16
- GARDEN SALAD SEASONAL GREENS, TOMATOES, CUCUMBERS, RED ONIONS, CHEDDAR CHEESE, BOILED EGG, CROUTONS AND AVOCADO | 8 NO PROTEIN | 15 WITH CHICKEN | 16 WITH SHRIMP | 20 WITH CRABMEAT
- AVOCADO SALAD SEASONAL FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, CROUTONS, PARMESAN CHEESE, AVOCADO TOSSED W/ SENSATION AND RANCH DRESSINGS | 9 NO PROTEIN | 16 WITH CHICKEN | 17 WITH SHRIMP | 21 WITH CRABMEAT

PLATES

SERVED WITH ONE SIDE UNLESS OTHERWISE SPECIFIED

- CATFISH JENKINS FRIED CATFISH (MAY SUB GRILLED OR BLACKENED) TOPPED WITH CRAWFISH ETOUFFEE | 22
- SEARED DUCK BREAST\* SUSTAIN MERLOT CHERRY REDUCTION AND SERVED WITH TWO SIDES | 25
- GRILLED CHICKEN TOPPED WITH GOAT CHEESE & A LEMON BUTTER SAUCE OVER CREAMED SPINACH | 18
- MAPLE BACON BOURBON SALMON\* WITH GRILLED LEMONS & TWO SIDES | 20
- BENTLEY’S BBQ BURGER WITH SWAMP POP BBQ SAUCE, CHEDDAR AND BACON ON BRIOCHE BUN | 16
- RED RIVER RIBEYE\* 12 OZ BLACKENED RIBEYE SERVED WITH TWO SIDES | 30
- PORK RIBEYE WITH MUSHROOM MADEIRA CREAM SAUCE SERVED WITH TWO SIDES | 24
- FILET MIGNON 6 OZ CHOICE-CUT FILET SERVED WITH TWO SIDES | 32
- SEAFOOD PASTA WITH HOUSEMADE TASSO, SHRIMP, CRAB AND CRAWFISH | 28
- BENTLEY’S BBQ BUTTER CREAM SHRIMP OVER GARLIC MASHED POTATOES | 21
- MADEIRA MUSHROOM FETTUCCHINI SERVED WITH FILET MIGNON | 38
- CRAB STUFFED CATFISH SENSATION CRAB AND APRICOT & CREOLE MUSTARD CREAM SERVED WITH TWO SIDES | 28
- VEGGIE PASTA PENNE PASTA WITH MUSHROOMS, ONIONS, SPINACH, ASPARAGUS, TOMATO COMPOTE AND PARMESAN CHEESE | 15
- CRABCAKE SANDWICH LETTUCE, TOMATO, ONION, & LEMON CHIPOTLE AIOLI SERVED WITH HOUSECUT FRIES | 14
- BRISKET SANDWICH SMOKED BRISKET, PICKLED RED ONIONS, HORSERADISH SAUCE ON A BRIOCHE BUN | 12

TOP IT OFF

- SAUTÉED ONIONS | 2
- SAUTÉED MUSHROOMS | 2
- JUMBO GULF SHRIMP | 9
- LA CRAWFISH TAILS | 9
- LUMP CRABMEAT | 10
- BBQ BUTTER | 2
- LEMON BUTTER | 2
- MADEIRA MUSHROOM CREAM SAUCE | 4
- CRAWFISH CARDINAL SAUCE | 10

\*\*\*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.



## SIDES \$5.00

- TRUFFLE MAC & CHEESE (ADD CRAWFISH FOR \$3.00 UPCHARGE)
- PORK RINDS
- CREAMED SPINACH
- HOUSE-CUT FRENCH FRIES
- ROASTED GARLIC MASHED POTATOES
- SOUTHERN GREEN BEANS
- VEGETABLE MEDLEY
- SWEET POTATO FRIES W/ MAPLE BACON SYRUP
- GARLIC BREAD

## DESSERT \$6.50

- CRÈME BRULEE
- BREAD PUDDING DU JOUR
- OVERSIZED ECLAIR
- CINNAMON CARAMEL APPLES A LA MODE

## KID’S \$6.50

FRIED

- CATFISH W/ FRIES
- FRIED SHRIMP W/ FRIES
- CHEESEBURGER (SERVED PLAIN) 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.

## BDRFWS

### LOCALS

- ABITA AMBER | ABITA | LAGER – 4.5%ABV / 17-IBU
- SWAMP THING IPA | BAYOU TECHE | INDIA PALE ALE – 6.3%ABV / 60-IBU
- CANE RIVER PILSNER | CANE RIVER | PILSNER – 5.2%ABV / N/A-IBU
- HOP BLOODED IPA | CRYING EAGLE | INDIA PALE ALE – 6.5%ABV / 40-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
- 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



- ACE PERRY CIDER | PEAR CIDER
- ANGRY ORCHARD | APPLE CIDER
- BLUE MOON | BELGIAN WHEAT ALE
- CHANDELEUR SEASONAL | SOUR
- CORONA EXTRA | LAGER
- CORONA PREMIER | LAGER
- DOS XX | LAGER
- GUINNESS | IRISH DRY STOUT
- HEINEKEN | LAGER
- KARBACH HOPADILLO | IPA
- KARBACH LOVE STREET | BLONDE
- LIL MISS SOUR | SOUR
- SHINER BOCK | BOCK
- STELLA ARTOIS | LAGER

### WHITES

- HOUSE | CHARDONNAY OR PINE
- KENDALL JACKSON | CHARD
- FRANCISCAN | CHARDONNAY
- GEMMA di LUNA | PINOT GRIG
- WHITEHAVEN | SAUVIGNON BL
- HOUSE | WHITE ZINFANDEL | \$
- VIEVITÉ | ROSÉ | FRANCE | \$10
- SCHLINK HAUS | RIESLING | G
- CLEAN SLATE | RIESLING | GER
- VIETTI | MOSCATO | ITALY | \$10
- WYCLIFF | CHAMPAGNE BRUT | CALIFORNIA | \$8 G
- MARTINI & ROSSI | PROSECCO | ITALY | \$9 SPLIT
- VEUVE 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
- MAZZOCCO | CABERNET | SONOMA | \$12 G | \$42 B
- SUSTAIN | MERLOT | COLUMBIA VALLEY | \$9 G | \$32 B
- GREETINGS | PINOT NOIR | WILLAMETTE VALLEY | \$10 G | \$36 B
- MACMURRAY | PINOT NOIR | RUSSIAN RIVER VALLEY | \$12 G | \$42 B
- DECOY | RED BLEND | SONOMA | \$11 G | \$39 B
- FINCA La ESCONDIDA | MALBEC | ARGENTINA | \$9 G | \$32 B
- ROSCATO | SWEET RED | ITALY | \$9 G | \$32 B