



The Bentley Room  
Dining

# DINNER

## APPETIZERS

- CRAWFISH BREAD W/ BLACKENED ALFREDO CREAM REDUCTION | 12
- HANDCRAFTED CRABCAKES W/ MUSTARD CREAM AND TRUFFLE OIL REDUCTION | 12
- FRIED GREEN TOMATOES W/ CRAWFISH CARDINAL SAUCE | 12
- SPINACH AND ARTICHOKE DIP W/ TOAST POINTS | 10
- BAM BAM SHRIMP W/ GARLIC BREAD | 12
- OYSTERS-RAW | HALF DZN 12 | DOZEN 24
- OYSTERS-CHARGRILLED | HALF DZN 14 | DOZEN 26

## SOUP & SALADS

DRESSINGS: SENSATION, REMOULADE, PEPPERJELLY VINIAGRETTE, RANCH, BLUE CHEESE, HONEY MUSTARD & CAESAR

DUCK AND TASSO GUMBO CUP| 7 BOWL | 10 (SERVED WITH TOAST POINTS)

SENSATION SALAD | 9 NO PROTEIN | 15 WITH CHICKEN | 18 WITH SALMON | 18 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 | 10 NO PROTEIN | 16 WITH CHICKEN | 16 WITH SHRIMP | 18 WITH CRABMEAT

AVOCADO SALAD SEASONAL FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, CROUTONS, PARMESAN CHEESE, AVOCADO TOSSED W/ SENSATION AND RANCH DRESSINGS | 11 NO PROTEIN | 17 WITH CHICKEN | 17 WITH SHRIMP | 20 WITH SALMON | 20 WITH CRABMEAT

## PLATES

SERVED WITH ONE SIDE UNLESS OTHERWISE SPECIFIED

- CATFISH JENKINS FRIED CATFISH (MAY SUB GRILLED OR BLACKENED) TOPPED WITH CRAWFISH ETOUFFEE | 22
- 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 | 34
- SEAFOOD PASTA WITH HOUSEMADE TASSO, SHRIMP, CRAB AND CRAWFISH | 28
- CRAB STUFFED CATFISH SENSATION CRAB AND APRICOT & CREOLE MUSTARD CREAM SERVED WITH TWO SIDES | 28

### TOP IT OFF

- SAUTÉED ONIONS | 2
- SAUTÉED MUSHROOMS | 2
- JUMBO GULF SHRIMP | 6
- LA CRAWFISH TAILS | 7
- LUMP CRABMEAT | 9
- BBQ BUTTER | 2
- LEMON BUTTER | 2
- MADEIRA MUSHROOM CREAM SAUCE | 4
- CRAWFISH CARDINAL SAUCE | 9



## SIDES \$6.00

TRUFFLE MAC & CHEESE (ADD CRAWFISH FOR \$3.00 UPCHARGE)  
SAUTEED 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

CHEESECAKE DUJOUR  
BREAD PUDDING DU JOUR

## KID’S \$7.00

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.

# Brews

## LOCALS

ABITA AMBER | ABITA | LAGER – 4.5%ABV / 17-IBU  
SWAMP THING IPA | BAYOU TECHE | INDIA PALE ALE – 6.3%ABV / 60-IBU  
JUCIFER | GNARLEY BARLEY | INDIA PALE ALE – 6.0%ABV / 80-IBU  
COMMOTION | GREAT RAFT | AMERICAN PALE ALE – 5.2%ABV / 49-IBU  
GRACE & GRIT | GREAT RAFT | DOUBLE IPA – 8.0%ABV / 90-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 PINOT NOIR & BLACK CURRANT | PARISH | BERLINER WEISSE – 4.5%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  
LIL MISS SOUR | SOUR  
SHINER BOCK | BOCK  
STELLA ARTOIS | LAGER



# grapes

## WHITES

HOUSE | CHARDONNAY or PINOT GRIGIO | \$7 G  
KENDALL JACKSON | CHARDONNAY | CALIFORNIA | \$10 G | \$36 B  
FRANCISCAN | CHARDONNAY | NAPA | \$12 G | \$42 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  
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  
CAFAYATE | MALBEC | ARGENTINA | \$9 G | \$32 B  
ROSCATO | SWEET RED | ITALY | \$9 G | \$32 B