



The Bentley Room
Dining

LUNCH

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 | 6 NO PROTEIN | 10 WITH CHICKEN | 14 WITH SALMON | 14 WITH CRABMEAT
- FRIED GREEN TOMATO SHRIMP, AVOCADO, BOILED EGGS, CROUTONS & REMOULADE | 14
- GARDEN SALAD FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, CHEDDAR CHEESE, BOILED EGG, CROUTONS AND AVOCADO | 6 NO PROTEIN | 10 WITH CHICKEN | 12 WITH SHRIMP | 14 WITH CRABMEAT
- AVOCADO SALAD SEASONAL FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, CROUTONS PARMESAN CHEESE, AVOCADO TOSSED W/ SENSATION AND RANCH DRESSINGS | 8 NO PROTEIN | 12 WITH CHICKEN | 14 WITH SHRIMP | 16 WITH CRABMEAT

PLATES

SERVED WITH ONE SIDE UNLESS OTHERWISE SPECIFIED

- CATFISH JENKINS FRIED CATFISH (MAY SUB GRILLED OR BLACKENED) TOPPED WITH CRAWFISH ETOUFFEE | 12
- FRIED CATFISH OR SHRIMP POBOYS DRESSED W/ LETTUCE, TOMATO, PICKLES & TARTAR OR REMOULADE ON NEW ORLEANS FRENCH BREAD | 12
- CUBAN SANDWICH HOUSE MADE CANADIAN BACON, PULLED PORK, PICKLES, DIJON MUSTARD AND SWISS CHEESE | 12
- MAPLE BACON BOURBON SALMON* WITH GRILLED LEMONS & TWO SIDES | 14
- BENTLEY’S BBQ BURGER WITH SWAMP POP BBQ SAUCE, CHEDDAR AND BACON ON BRIOCHE BUN | 12
- CRABCAKE SANDWICH LETTUCE, TOMATO, ONION, & LEMON CHIPOTLE AIOLI SERVED WITH HOUSECUT FRIES | 14
- FRIED CHICKEN SANDWICH WITH HOT SAUCE BUERRE BLANC AND DRESSED W/ LETTUCE, TOMATO, PICKLES, RED ONIONS ON BRIOCHE BUN | 10
- HOT HAM AND CHEESE POBOY HOUSEMADE CANADIAN BACON, LETTUCE, TOMATO AND MAYO ON NEW ORLEANS FRENCH BREAD | 10
- BRISKET SANDWICH SMOKED BRISKET, PICKLED RED ONIONS, HORSERADISH SAUCE ON A BRIOCHE BUN | 10
- MUSHROOM SANDWICH MUSHROOM, AVOCADO, SWISS , TOMATO, RED ONION, LETTUCE, MAYO ON SOURDOUGH | 10

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

WHITES

HOUSE | CHARDONNAY OR PINK
KENDALL JACKSON | CHARD
FRANCISCAN | CHARDONNAY
GEMMA di LUNA | PINOT GRIG
WHITEHAVEN | SAUVIGNON BLANC
HOUSE | WHITE ZINFANDEL | \$10
VIEVITÉ | ROSÉ | FRANCE | \$10
SCHLINK HAUS | RIESLING | GERMANY
CLEAN SLATE | RIESLING | GERMANY
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