



The Bentley Room
Dining

LUNCH

APPETIZERS

- CRAWFISH BREAD | 12
- CRABMEAT CHEESECAKE TOPPED WITH MEUNIERE SAUCE | 12
- FRIED PICKLED OKRA SERVED WITH HOMEMADE CREOLE KETCHUP | 8
- SPINACH AND ARTICHOKE DIP WITH TOAST POINTS | 10
- CANEBRAKE CORN FRITTERS WITH REMOULADE | 8
- CRABCAKES WITH MUSTARD CREAM AND TRUFFLE OIL REDUCTION | 10

SOUP & SALADS

- DRESSINGS: SENSATION, REMOULADE, PEPPERJELLY VINIAGRETTE, RANCH, BLUE CHEESE, HONEY MUSTARD
- CHICKEN & SAUSAGE GUMBO CUP | 6 BOWL | 9 (SERVED WITH TOAST POINTS)
- SEARED DUCK SALAD SPRING MIX, STRAWBERRIES, PECANS, GOAT CHEESE & SEARED DUCK TOSSED IN PEPPERJELLY VINIAGRETTE | 16
- SENSATION SALAD NO PROTEIN | 4 WITH CHICKEN | 8 WITH SALMON | 14 WITH CRABMEAT | 14
- FRIED GREEN TOMATO TOPPED WITH SHRIMP, AVOCADO, BOILED EGG & REMOULADE | 12
- GARDEN SALAD SEASONAL FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, CHEDDAR CHEESE, BOILED EGG, AND AVOCADO | NO PROTEIN | 6 WITH CHICKEN | 10 WITH SHRIMP | 12 WITH CRABMEAT | 14

PLATES SANDWICHES SERVED WITH HOUSE-CUT FRIES UNLESS OTHERWISE SPECIFIED

- FRIED CATFISH POBOY DRESSED WITH LETTUCE, TOMATO, PICKLES, & TARTAR SAUCE ON NEW ORLEANS FRENCH BREAD | 12
- FRIED SHRIMP POBOY DRESSED WITH LETTUCE, TOMATO, PICKLES & REMOULADE SAUCE ON NEW ORLEANS FRENCH BREAD | 12
- CUBAN SANDWICH WITH HOUSE MADE CANADIAN BACON, PULLED PORK , PICKLES, DIJON MUSTARD AND SWISS CHEESE | 12
- MUSHROOM SWISS BURGER TOPPED WITH MUSHROOMS, SWISS CHEESE AND GARLIC AIOLI | 10
- CATFISH JENKINS FRIED CATFISH (MAY SUBSTITUTE BLACKENED OR GRILLED) TOPPED WITH CRAWFISH ETOUFFEE OVER RICE & SERVED WITH ONE SIDE | 12
- FRIED CHICKEN SANDWICH WITH HOT SAUCE BUERRE BLANC AND DRESSED WITH LETTUCE, TOMATO, PICKLES, RED ONIONS ON A BRIOCHE BUN | 10
- BLACKENED SALMON* WITH GRILLED LEMONS & ONE SIDE | 14
- SMOKED GOUDA PIMENTO GRILLED CHEESE SANDWICH WITH TOMATO COMPOTE | 12
- SMOKED BRISKET WITH ROASTED GARLIC MASHED POTATOES AND GREEN BEANS | 12

SIDES | \$5 EACH

- CRAWFISH MAC & CHEESE (\$ 3.00 UPCHARGE)
- GRILLED ASPARAGUS WITH HOT SAUCE HOLLANDAISE
- SAUTEED SPINACH*
- HOUSE-CUT FRENCH FRIES
- ROASTED GARLIC MASHED POTATOES
- MUSTARD GREENS*
- SOUTHERN GREEN BEANS*
- STEWED OKRA AND TOMATOES WITH SAUSAGE

Our Culinary Team is capable of meeting your dietary needs. Please ask your server for more information.

Healthy Option/Paleo or Whole 30 Compatible

***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.



Kids Menu

CHILDREN 12 & UNDER | SERVED WITH FRIES UNLESS OTHERWISE SPECIFIED

FRIED CATFISH | 6.5

FRIED SHRIMP | 6.5

CHEESEBURGER SERVED PLAIN | 6.5

GRILLED CHEESE | 6.5

CHICKEN TENDERS | 6.5

DESSERT MENU

CHOCOLATE LAVA CAKE | 6.5

BREAD PUDDING DU JOUR | 6.5

NEW YORK STYLE CHEESECAKE | 6.5

HISTORY

THE HOTEL, OPENED IN 1908, IS THE NAMESAKE OF JOSEPH A. BENTLEY, A LOCAL LUMBER MOGUL WHO HAD MOVED FROM PENNSYLVANIA, BY WAY OF TEXAS, TO RAPIDES PARISH IN 1892. IT WAS EXPANDED IN THE 1930S WITH A 7-STORY ADDITION ON THE NORTH SIDE OF THE BUILDING.

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 AUGUST 1, 2012, PLANS WERE ANNOUNCED FOR LOCAL DEVELOPER MICHAEL JENKINS TO RENOVATE AND REOPEN HOTEL BENTLEY, WITH LUXURY CONDOS, A 96-ROOM HOTEL, MEETING ROOMS, AND RESTAURANT.

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.

For Your Convenience 20% Gratuity Added to Parties of 6 or More

Brews

LOCALS

ABITA AMBER | ABITA | LAGER – 4.5%ABV / 17-IBU

ANDYGATOR | ABITA | HELLES DOPPELBOCK - 8.0%ABV / 25-IBU

SWAMP THING IPA | BAYOU TECHE | INDIA PALE ALE – 6.3%ABV / 60-IBU

HOP BLOODED IPA | CRYING EAGLE | INDIA PALE ALE – 6.5%ABV / 40-IBU

PISTOL BRIDGE PORTER | CRYING EAGLE | PORTER – 6.2%ABV / 28-IBU

318 | GREAT RAFT | GOLDEN ALE – 4.0%ABV / 20-IBU

COMMOTION | GREAT RAFT | AMERICAN PALE ALE – 5.2%ABV / 49-IBU

REASONABLY CORRUPT | GREAT RAFT | BLACK LAGER – 5.5%ABV / 30 -IBU

SOUTHERN DRAWL | GREAT RAFT | PILSNER – 5.0%ABV / 30-IBU

CANEBRAKE | PARISH | LOUISIANA WHEAT ALE – 5.0%ABV / 16-IBU

ENVIE | PARISH | AMERICAN PALE ALE – 5.5%ABV / 42-IBU

VOODOO | TIN ROOF | AMERICAN PALE ALE – 5.0%ABV / 20-IBU

HOLY ROLLER | URBAN SOUTH | AMERICAN PALE ALE – 6.3%ABV / 60-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

DOGFISH HEAD 60MIN IPA | IPA

DOS XX | LAGER

GUINNESS | IRISH DRY STOUT

HEINEKEN | LAGER

KARBACH HOPADILLO | IPA

KARBACH LOVE STREET | BLONDE

LIL MISS SOUR | SOUR

FULLER LONDON PORTER | PORTER

SHINER BOCK | BOCK

STELLA ARTOIS | LAGER

VICTORY AT SEA | COFFEE PORTER



grapes

WHITES

HOUSE | CHARDONNAY | \$7 G

KENDALL JACKSON | CHARDONNAY | CALIFORNIA | \$10 G | \$36 B

FRANCISCAN | CHARDONNAY | NAPA | \$12 G | \$42 B

HOUSE | PINOT GRIGIO | \$7 G

GEMMA di LUNA | PINOT GRIGIO | ITALY | \$9 G | \$32 B

ST. MICHAEL-EPPAN “ANGER” | PINOT GRIGIO | ITALY | \$54 B

WHITEHAVEN | SAUVIGNON BLANC | NEW ZEALAND | \$12 G | \$42 B

HOUSE | WHITE ZINFANDEL | \$7 G

MOULIN de GASSAC GUILHEM | ROSÉ | FRANCE | \$9 G | \$32 B

CLEAN SLATE | RIESLING | GERMANY | \$11 G | \$40 B

PRIMO AMORE | 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 | \$7 G

J. LOHR SEVEN OAKS | CABERNET | PASO ROBLES | \$9 G | \$32 B

SMITH & HOOK | CABERNET | CENTRAL COAST | \$12 | \$42 B

HOUSE | MERLOT | \$7 G

THE CRUSHER | MERLOT | NAPA | \$11 G | \$39 B

HOUSE | PINOT NOIR | SONOMA | \$7 G

FOREFRONT | PINOT NOIR | WILLAMETTE VALLEY | \$10 G | \$36 B

MACMURRAY | PINOT NOIR | RUSSIAN RIVER VALLEY | \$12 G | \$42 B

MORGAN TWELVE CLONES | PINOT NOIR | SANTA LUCIA HIGHLANDS | \$54 B

DECOY | RED BLEND | SONOMA | \$11 G | \$39 B

BODEGA SOTTANA CLASSICO | MALBEC | MENDOZA | \$10 G | \$36 B

ROSCATO | SWEET RED | ITALY | \$9 G | \$32 B