



The Bentley Room
Dining

DINNER

APPETIZERS

- CRAWFISH BREAD W/ BLACKENED ALFREDO CREAM REDUCTION | 12
- BUFFALO CHICKEN DIP SERVED WITH HOUSE MADE CHIPS | 12
- FRIED GREEN TOMATOES W/ CRAWFISH CARDINAL SAUCE | 12
- SPINACH AND ARTICHOKE DIP W/ TOAST POINTS | 10
- BAM BAM SHRIMP W/ GARLIC BREAD | 12
- LAMB LOLLIPOPS W/ PECAN PESTO | 16
- OYSTERS-RAW | HALF DZN 12 | DOZEN 24
- OYSTERS-CHARGILLED | HALF DZN 14 | DOZEN 26

SOUP & SALADS

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

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

GRILLED ROMAINE WEDGE SALAD WITH BLUE CHEESE CRUMBS, BLUE CHEESE DRESSING, BACON, PRALINE PECANS & PECAN PESTO | 8

PLATES

SERVED WITH ONE SIDE UNLESS OTHERWISE SPECIFIED

- CATFISH JENKINS FRIED CATFISH (MAY SUB GRILLED OR BLACKENED) TOPPED WITH CRAWFISH ETOUFFEE | 22
- 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
- MAHI MAHI TOPPED WITH PINEAPPLE PICO DE GALLO WITH 2 SIDES | 22
- PORK RIBEYE 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
- RED RIVER RIBEYE 12 oz BLACKENED SERVED W/ 2 SIDES | 30
- VEAL AND TASSO PICCATA SERVED OVER WHITE RICE | 22

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 PARMESAN FRIES
- GARLIC BREAD

DESSERT \$6.50

- CHEESECAKE DUJOUR
- BREAD PUDDING DU JOUR
- PEANUT BUTTER WHISKEY CANNOLI NACHOS
- CRÈME BRULEE

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

- BUDWEISER
- COORS LIGHT
- MICHELOB ULTRA
- MILLER LITE
- YUENGLING LAGER
- YUENGLING LIGHT

- 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