



The Bentley Room
Dining

LUNCH

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 | 7 NO PROTEIN | 13 WITH CHICKEN | 13 WITH SHRIMP | 16 WITH SALMON | 16 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 | 8 NO PROTEIN | 14 WITH CHICKEN | 14 WITH SHRIMP | 17 WITH CRABMEAT
- AVOCADO SALAD SEASONAL FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, EGGS, CROUTONS PARMESAN CHEESE TOSSED W/ SENSATION AND RANCH DRESSINGS | 10 NO PROTEIN | 16 WITH CHICKEN | 17 WITH SHRIMP 19 WITH SALMON | 19 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 | 16
- BENTLEY’S BBQ BURGER WITH SWAMP POP BBQ SAUCE, CHEDDAR AND BACON ON BRIOCHE BUN | 12
- HOT HAM AND CHEESE POBOY HOUSEMADE CANADIAN BACON, LETTUCE, TOMATO AND MAYO ON NEW ORLEANS FRENCH BREAD | 10

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

***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 \$6.00

- TRUFFLE MAC & CHEESE (ADD CRAWFISH FOR \$3.00 UPCHARGE)
- PORK RINDS
- 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

- BREAD PUDDING DU JOUR
- CHEESECAKE 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