



# D I N N E R

## APPETIZERS

- CRAWFISH BREAD | 12
- TUNA LETTUCE WRAPS\* WITH CASHEW SAUCE | 14
- CRABMEAT CHEESECAKE TOPPED WITH MEUNIERE SAUCE | 12
- SEAFOOD STUFFED MUSHROOMS | 12
- SPINACH AND ARTICHOKE DIP WITH TOAST POINTS | 10
- FRIED ALLIGATOR WITH HOUSE-MADE REMOULADE | 12
- NEW ORLEANS STYLE BBQ SHRIMP | 14
- HOT CRAB DIP WITH TOAST POINTS | 10

## SOUPS

SERVED WITH TOAST POINTS

- CHICKEN & SAUSAGE GUMBO CUP | 6 BOWL | 9
- AFTER THE BOIL SPICY BOILED CORN AND POTATOES WITH LA CRAWFISH TAILS | 6 BOWL | 9

## SALADS

DRESSINGS: SENSATION, REMOULADE, LOUIE, PEPPERJELLY VINIAGRETTE, RANCH, BLUE CHEESE, HONEY MUSTARD, STRAWBERRY VINIAGRETTE\*, HONEY BALSAMIC DRESSING\*

- CRABMEAT LOUIE SEASONAL FRESH GREENS, AVOCADO, TOMATOES, BOILED EGG, AND LOUIE DRESSING | 20
- SEARED DUCK SALAD SPRING MIX, STRAWBERRIES, PECANS, GOAT CHEESE & SEARED DUCK TOSSED IN PEPPERJELLY VINIAGRETTE | 22
- SENSATION SALAD NO PROTEIN | 8 WITH CHICKEN | 15 WITH SALMON | 16 WITH CRABMEAT | 20 WITH TUNA | 22
- FRIED GREEN TOMATO TOPPED WITH SHRIMP REMOULADE | 15
- GARDEN SALAD SEASONAL FRESH GREENS, TOMATOES, CUCUMBERS, RED ONIONS, CHEDDAR CHEESE, BOILED EGG, AND AVOCADO NO PROTEIN | 7 WITH CHICKEN | 14 WITH SHRIMP | 15 WITH CRABMEAT | 19 WITH TUNA | 21

## PLATES

SERVED WITH ONE SIDE UNLESS OTHERWISE SPECIFIED

- CATFISH JENKINS FRIED CATFISH (MAY SUB GRILLED OR BLACKENED) TOPPED WITH CRAWFISH ETOUFFEE | 20
- SEARED DUCK BREAST\* TOPPED WITH A MIXED BERRY SAUCE AND SERVED WITH TWO SIDES | 25
- GRILLED CHICKEN TOPPED WITH GOAT CHEESE & A LEMON BUTTER SAUCE OVER SAUTEED SPINACH | 18
- BLACKENED SALMON\* WITH GRILLED LEMONS & TWO SIDES | 20
- CAPRESE BURGER TOPPED WITH TOMATOES, MOZZARELLA, BASIL MAYO, AND BALSAMIC REDUCTION | 14
- BLACKENED TUNA TOPPED WITH AN ARTICHOKE CREAM SAUCE & SERVED OVER SAUTEED SPINACH | 25
- RED RIVER RIBEYE\* 12 OZ BLACKENED RIBEYE SERVED WITH TWO SIDES | 30
- FILET MIGNON\* 6 OZ CHOICE-CUT FILET SERVED WITH TWO SIDES | 32
- SHRIMP AND SPAGHETTI SQUASH\* SERVED WITH MARINARA AND PARMESAN CHEESE | 18
- VEGGIE PASTA PENNE PASTA WITH MUSHROOMS, ONIONS, SPINACH, ASPARAGUS, TOMATO COMPOTE AND PARMESAN CHEESE | 15
- BENTLEY'S BBQ BUTTER CREAM PASTA NO PROTEIN | 12 WITH CHICKEN | 19 WITH SHRIMP | 21 WITH CRAWFISH | 21 WITH CRAB | 22
- SEAFOOD PLATTER LOUISIANA CRAWFISH, JUMBO SHRIMP, CATFISH STRIPS, AND CORN FRITTERS WITH FRIES AND A SIDE SALAD | 30

### TOP IT OFF

- SAUTÉED ONIONS | 2
- SAUTÉED MUSHROOMS | 2
- JUMBO GULF SHRIMP | 9
- LA CRAWFISH TAILS | 9
- LUMP CRABMEAT | 10
- ARTICHOKE CREAM SAUCE | 4
- BBQ BUTTER | 2
- LEMON BUTTER | 2

## SIDES

| 5 EACH

- CRAWFISH MAC & CHEESE (\$ 3.00 UPCHARGE)
- GRILLED ASPARAGUS WITH HOT SAUCE HOLLANDAISE
- BAKED SWEET POTATO\*
- SAUTEED SPINACH\*
- HOUSE-CUT FRENCH FRIES
- LOADED POTATO CASSEROLE
- RED BEANS & RICE
- BRUSSEL SPROUTS WITH BACON\*
- MUSTARD GREENS\*
- SPAGHETTI SQUASH\*
- STEWED OKRA AND TOMATOES WITH SAUSAGE

\*Healthy Options/Whole 30 or Paleo Compatible\*

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

\*\*\*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 SHIRIMP | 6.5

CHEESEBURGER SERVED PLAIN | 6.5

GRILLED CHEESE | 6.5

CHICKEN TENDERS | 6.5

# DESSERT MENU

TRIPLE CHOCOLATE BROWNIE WITH ICE CREAM | 6.5

BREAD PUDDING DU JOUR | 6.5

SAMOA PIE | 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
- ANDYGATOR | ABITA | HELLES DOPPELBOCK - 8.0%ABV
- WROUGHT IRON IPA | ABITA | IPA – 6.9%ABV
- 318 | GREAT RAFT | GOLDEN ALE – 4.0%ABV
- COMMOTION IPA | GREAT RAFT | AMERICAN PALE ALE – 5.2%ABV
- GRACE & GRIT | GREAT RAFT | DOUBLE IPA – 8.0%ABV
- SOUTHERN DRAWL | GREAT RAFT | PILSNER – 5.0%ABV
- REASONABLY CORRUPT | GREAT RAFT | BLACK LAGER – 5.5%ABV
- CANEBRAKE | PARISH | LOUISIANA WHEAT ALE – 5.0%ABV
- ENVIE | PARISH | AMERICAN PALE ALE – 5.5%ABV
- HAY RYED | RED RIVER | LOUISIANA WHEAT ALE - 5.2%ABV
- VOODOO | TIN ROOF | AMERICAN PALE ALE – 5.0%ABV

## DOMESTICS

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

## IMPORTS

- ANGRY ORCHARD
- BLUE MOON
- CORONA EXTRA
- CORONA PREMIER
- DOGFISH HEAD 60MIN IPA
- DOS XX LAGER
- FAT TIRE
- GUINNESS
- HEINEKEN
- KARBACH HOPADILLO
- KARBACH LOVE STREET
- LAGUNITAS IPA
- MODELO
- NEWCASTLE
- SHINER BOCK
- STELLA ARTOIS



# 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
- VOGA | 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
- LAMARCA | PROSECCO | ITALY | \$9 SPLIT
- VEUVE CLICQUOT | CHAMPAGNE BRUT | FRANCE | \$120 B

## REDS

- HOUSE | CABERNET | \$7 G
- WILLIAM HILL | CABERNET | CENTRAL COAST | \$9 G | \$32 B
- B SIDE | CABERNET | NAPA | \$12 | \$42 B
- HOUSE | MERLOT | \$7 G
- THE CRUSHER | MERLOT | NAPA | \$11 G | \$39 B
- HOUSE | PINOT NOIR | SONOMA | \$7 G
- FOREFRONT | PINOT NOIR | CENTRAL COAST | \$10 G | \$36 B
- MACMURRAY | PINOT NOIR | RUSSIAN RIVER VALLEY | \$12 G | \$42 B
- MORGAN TWELVE CLONES | PINOT NOIR | CALIFORNIA | \$54 B
- DECOY | RED BLEND | SONOMA | \$11 G | \$39 B
- BODEGA SOTTANA CLASSICO | MALBEC | MENDOZA | \$10 G | \$36 B