

Benjamins

Lunch

Starters

Roasted Red Pepper Tomato Bisque or Soup of the Day

Cup | 5 Bowl | 7

Stuffed Banana Peppers | 16

Banana peppers halves, stuffed with a blend of spicy and mild sausage, topped with marinara, mozzarella, and asiago cheese.

Spinach Artichoke Dip | 15

Spinach and artichokes simmered in a creamy cheese sauce, topped with melted cheddar jack cheese. Served with grilled pita and tortilla chips.

Ben's Bangin Shrimp | 15

Tempura fried shrimp with a Thai chili glaze over Asian slaw.

Truffle Fries | 14

Shoestring fries topped with romano cheese and truffle oil.

Fried Brie | 13

Beer battered brie fried golden and drizzled in melba sauce.

Pierogies | 13

Onions, sour cream, and scallions over six, three cheese pierogies.

Add Bacon | 2

Salads

Pittsburgh Blackened Chicken | 17

Pittsburgh Steak** | 23

Mixed greens, cucumber, tomatoes, and red onions served in a tortilla bowl and topped with shoestring fries and mozzarella.

BBQ Chicken Salad | 16

Mixed greens, tomatoes, onions, black beans, gouda, chicken, and bbq sauce.

Greek | 16

Mixed greens, olives, feta, tomato, cucumbers, red onions, and tarragon grilled chicken.

Suggested dressing - feta vinaigrette.

Roasted Sweet Potato Salad | 12

Kale, sweet potatoes, dried cranberries, goat cheese, and roasted pecan tossed in maple vinaigrette.

Apple Walnut Salad | 12

Mixed greens, walnuts, apples, dried cranberries, and blue cheese.

Power Protein | 12

Mixed greens, farro grains, pickled onions, lemon aioli, sweet potato, tomatoes, and avocado.

Suggested dressing - citrus vinaigrette.

Ben's Classic | 9

Mixed greens, cucumbers, tomatoes, carrots, & onions.

Add Protein To Any Salad

add grilled chicken or blackened chicken | 6

add shrimp | 7

add blackened tilapia | 7

add steak** | 13

add 8 oz grilled salmon** | 12

Dressing choices: creamy Italian, creamy blue cheese, French, citrus vinaigrette, balsamic vinaigrette, feta vinaigrette, ranch, oil & vinegar

Burgers and Tacos

Burgers**

6 Oz. beef on a brioche bun with lettuce, tomato, and pickle's on the side. Served with shoestring fries (GF upon request).

Beer Battered Fries | 2

Gluten Free Bun | 1

Classic | 14

Bacon Cheddar | 16

Mushroom Swiss | 16

Black & Bleu | 16

Beyond Burger® | 17

Plant-Based Vegan Burger

Tacos:

Two flour tortilla tacos served with a side of chipotle ranch (GF upon request).

Blackened Shrimp - lettuce, tomato, cheddar jack | 14

Blackened Chicken - lettuce, tomato, mozzarella | 14

Blackened Fish - tomato lime slaw | 14

Beer Battered Fish - tomato lime slaw | 14

Gluten Friendly options: While we make every effort to make sure our gluten friendly items do not come into contact with other ingredients we cannot guarantee cross-contamination of gluten does not occur. Please let us know of any allergies BEFORE ordering.

***We are not responsible for well done items. Consuming raw or undercooked meats, poultry, seafood, shellfish,*

or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Pizzas and Flatbreads

Make it a 12" pizza for \$2.00 more
Make it a 10" gluten free seasoned
cauliflower crust pizza for \$3.00 more

Portabella | 15

Garlic and oil brushed crust topped with tomatoes, green peppers, onions, spinach, portabella's, feta, and mozzarella.

BBQ Chicken | 15

Grilled chicken, BBQ sauce, red onion, gouda, and mozzarella cheese.

Buffalo Chicken | 15

Grilled chicken, buffalo sauce, red onion, cheddar Jack cheese, and mozzarella. Served with ranch.

Margherita | 14

Garlic and oil brushed crust topped with fresh basil, tomatoes, and mozzarella.

Traditional | 13

Traditional marinara topped with mozzarella.

Additional Toppings \$2 each

pepperoni, mushrooms, hot peppers, onions, roasted red peppers, bacon, sausage

Hand Helds

Served with chips, coleslaw, or daily side
Add a cup of soup | 4

Whale of a Fish Sandwich | 18

Oversized fried piece of cod on a hoagie roll with coleslaw and shoestring fries.

Chicken Parmesan | 16

Breaded chicken, marinara, and mozzarella on a toasted brioche bun.

Asiago Chicken Sandwich | 16

Blackened chicken, grilled banana peppers, asiago cheese, lettuce, tomatoes, and chipotle ranch. Served on a brioche bun.

Chicken Bacon Ranch Panini | 16

Grilled chicken, bacon, provolone, red onions, tomatoes, and ranch on toasted Italian bread.

Mushroom Goat Cheese Panini | 13

Sauteed mushrooms and onions, with spinach, roasted red peppers, goat cheese, balsamic glaze, on toasted Italian.

Benji's Philly Cheesesteak | 16

Shaved ribeye sauteed in beef broth with caramelized onions, banana peppers, melted mozzarella and asiago cheese on a toasted hoagie roll.

Chicken Salad Croissant | 14

Chicken salad, apples, dried cranberries, topped over lettuce and Swiss cheese.

Rachel | 14

Turkey, swiss, coleslaw, and 1000 island on toasted rye.

Three Grilled Cheese & Tomato Soup | 13

American, Swiss, and provolone on Italian bread with a cup of our tomato bisque (no sides).

1/2 Sandwich & Soup | 12

Toasted Italian or rye (no sides)

Turkey: provolone, lettuce, tomato, garlic aioli

Chicken salad: dried cranberries, apples

Wraps

Wraps served with chips, coleslaw, or daily side
Add a cup of soup | 4

Wrap choices: wheat, jalapeno cheddar, seasonal, or cilantro chickpea (gluten Free)

Chicken Wrap | 13

Blackened or grilled chicken, lettuce, tomatoes, chipotle ranch, and mozzarella.

Turkey Bacon Wrap | 12

Turkey, bacon, lettuce, tomato, garlic aioli, and provolone.

Vegetable Wrap | 12

Sautéed mushrooms, onions, roasted red peppers with lettuce, mozzarella and balsamic glaze.

Mac N' Cheese

Classic Mac N' Cheese | 10

Penne simmered in a creamy cheddar Jack sauce.

Buffalo Chicken | 13

Chicken simmered in a creamy cheddar jack cheese with buffalo sauce and penne.

Chicken Gouda Broccoli | 14

Chicken and blanched broccoli simmered in a creamy gouda sauce and penne.

Baked Mac N' Cheese | 13

Penne simmered in a cream sauce with asiago, mozzarella, and cheddar Jack cheese and baked in a skillet with a bread crumb topping

Benjamin's

Starters

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Stuffed Banana Peppers | 16

Banana peppers halved, stuffed with a blend of spicy and mild sausage, topped with marinara, mozzarella, and Asiago cheese.

Spinach Artichoke Dip | 15

Spinach and artichokes simmered in a creamy cheese sauce, topped with melted cheddar Jack cheese. Served with grilled pita and tortilla chips.

Ben's Bangin Shrimp | 15

Tempura fried shrimp with a Thai chili glaze over Asian slaw.

Truffle Fries | 14

Shoestring fries topped with Romano cheese and truffle oil.

Fried Brie | 13

Beer battered brie fried golden and served with Melba sauce.

Pierogies | 13

Onions, sour cream, and scallions over six, three cheese pierogies.

Add Bacon | 2

Beef** & Pork

Served with house salad as well as penne marinara, daily pasta, or daily rice/potato & vegetable

12 oz NY Strip | 37

8 oz Flat Iron | 34

6 oz Choice Filet Mignon | 42

Filet Boursin | 44

6 oz filet mignon stuffed with boursin cheese and topped with a warm merlot demi sauce.

Add Blackened Seasoning \$0

Add mushrooms and onions \$2

Add Steak Diane Sauce \$3

12 oz Porterhouse Porkchop | 31

Grilled porterhouse porkchop paired with weekly rotating sauces.

French Onion Pork Cutlets | 20 | 25

Breaded pork cutlets topped and baked with slow cooked caramelized onions and mozzarella.

Chicken & Fish**

Served with house salad as well as penne marinara, daily pasta, or daily rice/potato & vegetable

Josh's Spicy | 24 | 29

Chicken, crab, and red peppers, over penne in a spicy alfredo sauce (GF upon request).

Chicken Lafayette | 22 | 27

Chicken sautéed with tomatoes, artichoke hearts, mushrooms, and asparagus in a light herbal white wine sauce (GF upon request).

Chicken Parmesan | 22 | 27

Chicken seasoned in bread crumbs, topped with marinara, and mozzarella.

Chicken Romano | 22 | 27

Chicken with seasoned bread crumbs, topped with a Romano cream sauce.

Chicken Marsala | 22 | 27

Chicken with mushrooms, shallots, and basil simmered in a Marsala demi sauce.

Maple Whiskey Salmon** | 29

8 oz salmon in a sweet and spicy rub, served with pecans and asparagus drizzled in a whiskey maple glaze (GF upon request).

Firecracker Salmon** | 28

8 oz salmon baked with a sweet and spicy chili glaze and topped with fresh green onions.

Salmon Meuniere** | 29

8 oz Salmon seared in olive oil and simmered with browned butter, capers, lemon zest, and parsley. (GF upon request)

Herb Crusted Cod | 27

Cod baked with a seasoned breadcrumb topping and a creamy lemon wine sauce.

Fish Platter | 20

Whale of cod served with fries or potato & vegetable. (not served with side salad)

Seafood of the Day | Market Price

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Pastas

Add a house salad for \$3.00

Linguine Marinara | 15

Linguine simmered in a house made marinara sauce.
Add Meatballs | 6

Maryland Crab Ravioli | 24

Sautéed onions and crab meat in a white wine cream sauce, over Maryland crab ravioli, topped with blanched asparagus and drizzled in balsamic glaze.

Bangin' Shrimp Pasta | 23

Sautéed shrimp and red peppers simmered with linguine in a creamy bangin' alfredo sauce.

Cheese Tortellini | 20

Mushrooms, red peppers, garlic, and basil simmered in a red pepper tomato alfredo sauce.

Spicy Sausage Linguine | 19

Sautéed mushrooms, onions, roasted red peppers, and spicy Italian sausage simmered in a spicy marinara and served over linguine.

Pasta Feature | Market Price

Substitute Gluten Free Pasta | 2

Salads

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Pittsburgh Steak** | 23

Mixed greens, cucumber, tomatoes, and red onion served in a tortilla bowl and topped with shoestring fries and mozzarella.

Apple Walnut Salad | 12

Mixed greens topped with apples, cranberries, walnuts, and blue cheese.

Roasted Sweet Potato Salad | 12

Kale, sweet potatoes, dried cranberries, goat cheese, and roasted pecans tossed in a maple vinaigrette.

Greek | 16

Mixed greens, olives, feta, tomato, cucumbers, red onion and tarragon grilled chicken.

Suggested dressing - feta vinaigrette.

Ben's Classic | 9

Mixed greens, cucumbers, tomatoes, carrots, & onions.

Power Protein | 12

Mixed greens, farro grains, pickled onions, lemon aioli, sweet potato, tomatoes, and avocado. Suggested dressing - citrus vinaigrette.

BBQ Chicken Salad | 16

Mixed greens topped with tomatoes, onions, black beans, gouda, grilled chicken and BBQ sauce.

Add Protein To Any Salad

add grilled chicken or blackened chicken | 6

add shrimp | 7

add blackened tilapia | 7

add flat iron steak** | 13

add 8 oz grilled salmon** | 12

Dressing choices: creamy Italian, creamy blue cheese, French, citrus vinaigrette, balsamic vinaigrette, feta vinaigrette, ranch, oil & vinegar

Casual Dining

Burgers**

6 Oz. beef on a brioche bun with lettuce, tomato, and pickle's on the side. Served with shoestring fries (GF upon request).

Beer Battered Fries | 2

Gluten Free Bun | 1

Classic | 14

Bacon Cheddar | 16

Mushroom Swiss | 16

Black & Bleu | 16

Beyond Burger® | 17

Plant-Based Vegan Burger

Mac & Cheese

Classic | 10

Penne simmered in a creamy cheddar Jack sauce.

Broccoli Chicken Gouda | 14

Chicken and blanched broccoli simmered in a creamy gouda sauce and penne.

Buffalo Chicken | 13

Chicken simmered in a creamy cheddar Jack cheese with buffalo sauce and penne.

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