Entrees

Add choice of side salad with entrée - 3.50 The Cajun Rib Eye - 30

12 oz Prime Blackened Rib Eye topped with Shrimp Etouffee and served with Rosemary potatoes and grilled asparagus

The Landing Rib Eye - 24

12 oz Hand Cut, Prime, Rib Eye topped with garlic butter and served with Fresh Seasonal Veggies, Roasted Garlic Mashed Potatoes

Blackened Red Fish - 17

Blackened Red Fish over Corn Maque Choux with Rosemary Beurre Blanc

Shrimp and Grits - 15

Six Jumbo Gulf Shrimp over Creamy Grits, Topped with a Savory Tasso Cream Sauce

Fettuccini Alfredo - 10

Made-to-order, parmesan cream sauce with delicate fettuccini with 8oz Chicken-15 with 4 Jumbo Shrimp-16

Bacon Bleu Mac n Cheese-12

Made to order Macaroni with bleu cheese and fresh bacon bits

NOLA BBQ Shrimp - 15

6 Jumbo Shrimp Sauteed in a rich, butter, beer sauce. Served with french bread to sop up all the goodness.

Garlic Shrimp-Cilantro Tacos - 12

3 Gulf Shrimp butter seared in fresh squeezed lemon juice and spices on stone ground corn tortillas or butter lettuce wrap served with fresh corn salsa and a roasted garlic cilantro aioli with cinnamon chips and fruit salsa

Chicken Bruschetta - 15

8 oz grilled chicken breast served with tri-color rosemary potatoes and grilled asparagus.

Topped with our house-made bruschetta

Prime Rib

Benton House's Prime Rib Recipe served with Fresh Seasonal Veggies, Roasted Garlic Mashed Potatoes, Au jus & Horseradish Cream

80z-- 18 120z-- 24 160z-- 28 200z-- 30

Blackened or fire-grilled upon request
All temperatures are based on availability

Add Grilled or Blackened Shrimp to any Meal – 6
Add a crab cake to any Meal-6

Kíďs Menu

Grilled Cheese 9 Hamburger 6 Cheeseburger 7

BLT 9 mac n cheese 6 Four Cheese Flatbread 10