

Welcome to Bentley's

The Destination for Epicurean Cuisine and Services
In an Atmosphere of Elegance and Refinement

Appetizers

Avocado and Goat Cheese Crostini

On roasted Corn Maque-Choux and fried Tomatoes \$9

Salmon Rosette*

Nova Lox served with Mustard Crème Fraiche and Capers \$10

Crab Mornay

Fresh Crab Meat with Portabella Mushroom and Gruyere \$12

Coconut Shrimp

With Mango, Pimento and Basil Salsa \$12

Baked Brie

With Char-Broiled Fresh Pear and Lingonberry Preserve \$9

Light Dinner Entrées

Bentley's Salad

Chopped Fresh Spinach with Grilled Salmon, Mushrooms, Grapefruit, Jicama
And Orange Blossom Dressing \$15

White Fish *

Baked Fillet of White Fish Served with Herbs Lemon Olive Sauce,
Soup or Salad, Potato and Vegetables \$18

Baltimore Crab Cake *

Pan fried sweet Crab meat served with roasted Mélange of Vegetables,
Orange Blossom Sauce and Soup or Salad \$19

Grilled Chicken Salad with Simmered Lentils *

Char-Broiled Marinated Chicken Breast Served over Fresh Mixed Green
With Chatelaine Dressing and Lentils \$12

Jamaican Jerk Chicken

Seared Marinated Chicken Breast with Couscous Mashed Potatoes
And Mélange of Fresh Grilled Vegetables \$18

Braised Lamb Shank

With Sautéed Spinach, White Beans, Oregano Tomato Coulis and
Soup or Salad \$18

Eggplant Barcelona

Grilled Eggplant with Basil Frittata and Barcelona Saffron Vegetables Sauce
Served with Soup or Salad \$17

Pasta Milanese

Linguine sautéed with Shitake Mushroom and Crème Sherry \$12

Entrées

All entrees served with Soup or Salad, Vegetables and
Potato

*

Salmon Kennebec *

Grilled Apricot Glazed Fillet of Salmon, Served with Citrus Sauce \$21

Sea Bass West Bloomfield *

Fillet of Sea Bass with Wild Rice and Orange Blossom Sauce \$28

Char-Broiled Tuna*

With Poached Egg, and Garlic Rosemary Butter Sauce \$24

Scallops*

Honey -Lime Roasted Sea Scallops with Saffron Pilaf \$25

Lobster Thermidor Modern Style

Sautéed African Cold Water Lobster Tail Served with Nantua and Gruyere

\$Market Price

Steak Vurro*

Fillet of Beef Tenderloin with Cognac Mustard Demi- Glaze \$28

Steak Fukume-NI*

Cured Fillet of Beef Tenderloin with Soy Sauce, Garlic and Ginger Root
Served with Dark Sherry Glaze Caramelized Shitake Mushrooms \$30

N.Y Steak Jockey Club *

Grilled Strip Loin of Beef Smothered with fresh Garlic,
Gorgonzola Blue Cheese and Demi-Glaze \$26

Pepper Steak*

Grilled Strip Loin of Beef with Madagascar Green Peppercorn and Cognac \$26

Travis Bay Rib Eye Steak *

With Sun dried Tomato and Cherry Sauce \$22

Veal Chop*

Balsamic Glazed Veal Chop with Sweet and Sour braised Red Cabbage \$35

Duck a`l'Orange

Roast Breast of Duck Served with Candied Orange peel, Barberries
And Brandy Bigarade Sauce \$30

Grilled Rack of Lamb*

French Style Rack of Lamb on a Vegetable Cassoulet
With Essence of Tarragon \$34

*** Cooked to order: Consuming raw or undercooked meats, poultry, seafood
and shellfish may increase your risk of food borne illness.**