



Starters

HOTEL BENNETT ROYAL OSSETRA CAVIAR

3og 100 | 5og 160

Crème Fraiche, Blini, Egg Yolk, Onion

SHE CRAB SOUP 19

Lump Crab Meat, Sherry, Blue Crab Roe, Chives

STRAWBERRY SALAD 17

Strawberries, Goat Cheese, Corn, Pollen, Organic Mixed Greens, Fennel-Yogurt Dressing

BABY GEM CAESAR SALAD 17

Sourdough Croutons, Parmigiano Reggiano, Boquerones, Caesar Dressing

***SHUCKED OYSTERS 23/46**

Apple-Champagne Mignonette, Grated Horseradish, Lemon

***BIG EYE TUNA TARTARE 20**

Avocado, Pomme Soufflé, Sake-Hoisin

SAUTEED PEI MUSSELS 18

Braised Tomato & Fennel, Garlic, Chablis, Grilled Baguette

SEARED FRENCH FOIE GRAS 28

Pineapple Conserva, Saba, Brioche, Crème Fraiche

CRISPY BLUE CRAB CAKES 22

Watermelon Radish, Charleston Hot Pepper, Remoulade

***OYSTERS ROCKEFELLER 26**

Sautéed Spinach, Garlic Cream Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% gratuity added to parties of six or more guests.



Entrees

LOCAL CATCH 46

Chef Driven

PAN SEARED MAINE SCALLOPS 54

Variations of Corn, Citrus Crust

LOBSTER MAC & CHEESE 52

Cavatelli, Emmentaler, Triple Cream Brie, Garlic Bread Crumbs

***RED WINE BRAISED SHORT RIBS 58**

Roasted Butternut Squash and Coconut Crème Puree, Confetti Vegetables, Natural Au Jus

CAROLINA GOLD RISOTTO 44

Heirloom Tomatoes, Corn, Charred Okra

SHRIMP & GRITS 38

Caramelized Onions, Lamb Merguez Sausage, Marsh Hen Mill Grits

WHISKEY BRINED CHICKEN 38

Charred Lemon, Debutante Sauce, Radish

Butcher Block

***8 OUNCE CHOICE FILET MIGNON 62**

***14 OUNCE VEAL CHOP 62**

***14 OUNCE BONELESS RIBEYE 70**

***AUSTRALIAN RACK OF LAMB 54**

All steaks are accompanied by Bennett Steak Sauce

Sides

Truffle Parmesan Fries 18
Saffron Lemon Aioli

Crispy Brussels Sprouts 14
Parmesan Lardons, Cider Gastrique

Charred Okra 14
Agrodolce Onions, Corn

Pomme Puree 14
Russet Potato, Butter

Rainbow Swiss Chard 14
Gorgonzola Cheese, Walnuts

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