



# DINNER MENU

## SOUPS & SALADS

**French Onion Soup** 8  
Molten Swiss | Crostini

**Soup du Jour** 8.50  
Please ask your server

**Blue Ribbon Chili** 8.50  
A Hearty Time-tested Favorite

**Arugula & Parmesan Salad** 8.50  
Crispy Pancetta | Olives

**Spinach & Beet Salad** 8  
Middlebury Blue Cheese | Granola | Lemon Dressing

**Chilled Quinoa & Barley Salad** 10.50  
Cranberries | Almonds | Sunflower Seeds

*Available on any salad:*

grilled chicken 6  
chilled shrimp, two jumbo 7  
salmon 9  
sirloin steak 15

## SMALL PLATES

**Charcuterie Board** 15  
Cured Meats | Pâtés | Traditional Accompaniments

**Jumbo Shrimp Cocktail** 3.75 ea. or six for 20  
Maker's Mark® Cocktail Sauce

**New Bedford Bacon Wrapped Sea Scallops** 12.50  
Lemon Wedge

**Fried Clam Strips** 10  
Tartar Sauce | Lemon

**Roasted Garlic Hummus** 8  
Warm Flatbread | Vegetables

**Selection of Vermont Cheeses** 16  
Fruit | Preserves | Toasted Baguette

**Duck Confit Flatbread** 12  
Arugula | Ricotta | Marinated Tomatoes & Garlic

**Bentleys Wings** 12.50  
Seasoned with Buffalo Sauce, Plum Ginger, BBQ or Jerk  
Served with Blue Cheese & Celery

**Basket Of Beer-Battered Onion Rings** 8.50  
Herb Dipping Sauce

**Big Sam's Fried Pickles** 8  
Herb Dipping Sauce

## ENTREES

**Grilled Ribeye** 29  
Cauliflower Purée | Asparagus | Herb Butter

**Grilled Atlantic Salmon** 25  
Roasted Brussel Sprouts | Bacon | Onion Soubise

**Baby Back Ribs** 25  
Maple Smoked Cheddar Mac & Cheese  
Sweet Corn Fritters

**Roasted Chicken With Lemon & Herbs** 21  
Fingerling Potatoes | Leeks

**Housemade Sausages** 21  
German Potato Salad | Braised Cabbage | Grain Mustard

**Long Trail Ale® Fish & Chips** 20  
Beer Battered | Tartar Sauce | Coleslaw

**Mushroom Risotto** 22  
Parmesan | Fine Herbs

**Robie Farm Bacon Cheeseburger** 15  
Maple Smoked Cheddar | Applewood Bacon

*Robie Farm is a small family-run farm on the banks of the Connecticut River in Piermont, NH. (About 40 miles northeast of Woodstock.) Its beef is all-natural, humanely raised, and free of growth hormone.*

*We cannot guarantee that any item on the menu is completely free of allergens. Please notify your server prior to ordering if any member of your party has known food allergies.*

## 5.<sup>00</sup> DINNER SIDES

**Fingerling Potatoes & Leeks**  
**Roasted Brussel Sprouts with Bacon**  
**Cauliflower Purée**  
**Asparagus**  
**Maple Smoked Cheddar Mac & Cheese**  
**French Fries**  
**Coleslaw**

## HEARTY BREWS

**On Tap** | Please ask your server!

### Vermont Brewed

Rotating brewers & selections - please ask your server!

### Domestics

Budweiser | Bud Light | Miller Lite  
Coors Light | Michelob Ultra  
Pabst Blue Ribbon | Allagash White

### Imported

Heineken | Corona | Stella Artois

### Hard Ciders & Teas

Harpoon Craft Cider | Downeast Cider Citizen  
Cider | Twisted Tea

### Non-Alcoholic

Clausthaler | O'Douls Kaliber

## CORDIALS

Amaretto      Bailey's Irish Cream  
B & B          Chambord  
Cointreau      Drambuie  
Fernet Branca    Irish Mist  
Kahlua          Sambuca  
Tia Maria

## COGNAC | PORT

Courvoisier VSOP • Remy Martin VSOP  
Hennessy • Sandeman Tawny Port  
Taylor 20yr. Tawny Port

## SINGLE MALTS

**Glenmorangie** .....(10 yrs.) 12  
**The Glenlivet** .....(12 yrs.) 12  
**Glenfiddich** .....(12 yrs.) 13  
**Cragganmore** .....(12 yrs.) 13  
**The Macallan** .....(12 yrs.) 14  
**Oban** .....(14 yrs.) 16

## HOT APPLE CIDER DRINKS

*Featuring Vermont Cold Hollow Apple Cider-*

**Bentley Burner** 8.25  
w/ Ginger Brandy

**Jameson Irish Cider** 8.50  
w/ Jameson Irish Whiskey

**Applejack Burner** 8.25  
w/ Laird's Applejack

**Vermont Sapling Burner** 10  
w/ Vermont Sapling Maple Bourbon

## HOT COFFEE DRINKS

*Topped with Whipped Cream*

**Trappist Monk** Kahlua | Frangelico 9

**Nutty Irishman** Jameson | Frangelico 9

**Bentleys Coffee** 9  
w/ Vermont Sapling Maple Liqueur

## BLOODY MARY

*Garnished with Celery, Lemon & Lime*

**Bentleys Bloody Mary** 9  
Made with our house vodka

**Absolut Peppar Bloody Mary** 10

**VT Barr Hill Bloody Mary** 15  
w/ Applewood Smoked Bacon

+ 9% Vermont meals tax  
+ 10% Vermont liquor tax  
+ 1% Local option tax

## WHITE WINES

### SPARKLING

**Veuve Clicquot** | Brut | France 122  
**Perrier Jouet** | Brut | France 90  
**Dom Perignon** | Brut | France 2006 320  
**Bianca Vigna Prosecco Rose** | Italy 11 • 42  
*stunning salmon color; fun, lively strawberry*  
**Le Colture 'Sylvoz' Prosecco** | Italy 12 • 44  
*notes of orchard fruit and white flowers*

### CHARDONNAY

**Kendall Jackson** | California 2014 10 • 38  
*creamy with buttery oak*  
**Bread & Butter** | California 2013 11 • 42  
*honeydew melon, lemon peel & jasmine*

### PINOT GRIGIO

**Corte Moschina Corte Falco** | Italy 2014 9 • 32  
*light and zesty with citrus flavors*

### PINOT GRIS

**Waitsburg Cellars** | Washington 2012 9 • 32  
*dry with light honeyed sweetness*

### RIESLING

**Saint M** | Germany 2013 9 • 32  
*exhibits a fruitiness that lingers lovingly*

### ROSE

**VieVité Côtes de Provence 2015** | France 11 • 42  
*notes of spice excite the palate*

### SANCERRE

**Domaine Auchere** | France 2015 | 375ml split 20  
*deliciously clean & crisp with a persistent finish*

### SAUVIGNON BLANC

**Bliss** | California 2015 9 • 32  
*citrus & tropical fruit; notes of straw or grass*  
**White Haven** | New Zealand 2015 12 • 44  
*currant, citrus and gooseberry flavours*

## HOUSE WINES BY THE GLASS | 9

**Canyon Road Chardonnay**

**Beringer White Zinfandel**

**Foxhorn Cabernet Sauvignon**

**Canyon Road Merlot**

**Chianti**

**Rosemount Shiraz**

**Michael David 7 Deadly Zins**

## MARTINIS

**Bentleys Classic Cosmo** 11  
Absolut Citron | Cointreau  
Cranberry Juice | Lime Twist

**Raspberry Lemon Drop Martini** 12  
Limoncello | Absolut Citron | Chambord  
Sour Mix | Sugared Rim

**Pomegranate Martini** 11  
Vermont Silo vodka | POM™ juice  
Cointreau

**Espresso Martini** 13  
Stoli Vanil | Kahlua | Espresso

**Blood Orange Martini** 11  
Stoli Ohranj | Blood Orange Puree

## MARGARITAS

**Bentleys Classic** 9  
Gold Tequila | Triple Sec

**My Margarita** 9  
Our classic margarita with your choice  
of pomegranate, blood orange,  
or raspberry

**The Ultimate** 13  
Patron Silver Tequila | Grand Marnier  
Fresh Lime

## RED WINES

### CABERNET SAUVIGNON

**Alder Ridge Six Prong** | Washington 2013 12 • 44  
*juicy black cherry with clove and oak notes*

**My Essential Cabernet** | California 2013 15 • 58  
*deep cherry and plum juice with peppery spice*

**Stag's Leap Artemis** | California 2012 92  
*soft with ripe mixed berry & plum flavors*

**Laurent Red Reserva** | Chile 2013 | O 9 • 32  
*classic black currants; ripe black raspberries*

### CÔTE DE RHÔNE

**Domain du Jas Prestige** | France 2013 | O 42  
*complex fruit f; powerful and yet round flavor*

### MALBEC

**Luigi Bosca** | Argentina 11 • 42  
*juicy and elegant with a balanced acidity*

### MERLOT

**Chateau St. Jean** | California 2013 11 • 42  
*flavors of berry pie, milk chocolate & black tea*

**Saint Glinglin "Carte Verte"** | France 2011 15 • 58  
*a merlot/bordeaux blend that truly rocks*

### SUPER TUSCAN BLEND

**Il Fauno Di Arcanum** | Italy 2011 60  
*very silky & polished tannins and a rich finish*

### PINOT NOIR

**Bread & Butter** | Napa, California 2013 11 • 42  
*oaky, sweet-seeming vanilla and maple notes*

**Domaine de Grisy** | France 2014 13 • 50  
*elegant; flavors of black cherry, orange peel*

**Failla** | Sonoma Coast, California 2013 | O 58  
*warm tones of baking spice, wild sage & balsam*

**Belle Glos Clark & Telephone** | California 2014 115  
*sumptuous strawberry, black cherry & gingerbread*

**Schug Estate Carneros** | California 2013 56  
*black cherry, currant & strawberry; silky finish*

### SHIRAZ

**D'Arenberg The Footbolt** | Australia 46  
*dark cherries, rhubarb, plums and aniseed*

### ZINFANDEL

**Brutocao Cellars** | California 2012 15 • 58  
*spicy pepper and a long berry finish*

**Michael David Lust** | California 115  
*deliciously smooth & seductive; velvety and full of jam*

## DESSERTS

**Homemade Cheesecake** 8  
Raspberry Sauce

**Bread Pudding** 8  
Salt Caramel | Crème Anglaise  
Chantilly Cream

**Chocolate Pot de Crème** 8  
Chantilly Cream

**Warm Brownie Sundae** 8  
Chocolate Ganache | Vanilla Ice Cream  
Chantilly Cream

**Mountain Creamery Ice Cream**  
Vanilla, Chocolate, Coffee & Maple Walnut  
3.75 scoop | 6.50 double

O — Organic

*Consuming raw or undercooked meats,  
poultry, seafood, shellfish and/or eggs  
may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*