



# BENTWOOD TAVERN

## starters

**crab cake** jalapeno remoulade and microgreens, with orange fennel salad | 14

**shrimp and polenta** grilled butterflied shrimp with sauteed spinach and beurre blanc | 15

**calamari fritto** marinara and garlic aioli | 13

**tuna & avocado tartar\*** with crispy wonton chips | 12

**baked asiago & goat cheese with flat bread** served warm on tomato coulis | 9

**artisan charcuterie & cheese** | 15

**soft rosemary sea salt pretzels** with stout whole grain mustard or aged white cheddar jalapeno dip | 9

**housemade pub chips** with triple onion dip | 7

## entrees

**beef tenderloin\*** 8oz certified angus beef with port wine shallot butter, boursin twice baked potato and broccoli | 39

**chimichurri sirloin steak\*** with mint chimichurri, poblano potato gratin and broccolini | 26

**slow braised pork shank\*** with mashed potatoes and brussels sprout salad | 25

**wood-fired rainbow trout** bacon vinaigrette, with warm beluga lentils and sauteed spinach | 25

**skuna bay salmon** grilled, with warm arugula asparagus fingerling potato salad, roasted baby carrots and mint chive yogurt sauce | 32

**tavern stew** braised cannellini bean, portobello mushroom, swiss chard, onion and butternut squash with aromatic five rice blend | 17

**bangkok chicken** jenny's signature spicy asian chicken with steamed rice and cucumber salad | 21

**crispy brick chicken** half otto's natural chicken, deboned and pan-roasted with herbed polenta cake and sauteed kalettes | 24

**all-natural angus burger\***

½lb, served with handcut french fries and pickle | 11  
add cheese, mushrooms, caramelized onions or bacon | 1

**english fish & chips** handcut french fries and coleslaw | 18

## soup & salads

### soup of the day

**house** baby greens, butter lettuce and arugula with pomegranate, feta, pumpkin seeds and pomegranate vinaigrette | 8

**the wedge** chilled iceberg lettuce, tomato, red onion, crispy bacon and bleu cheese dressing | 8

**classic caesar\*** | 8 with chicken | 13 with salmon | 20

**healthy cobb** poached chicken, hardboiled egg, broccoli, celery, golden raisins, grapes, avocado and almond with mixed greens and aromatic five rice blend tossed in light vinaigrette | 13

**southwest chicken** pulled chicken, black beans, corn, avocado and cilantro with mixed greens and shredded cabbage, honey-lime vinaigrette and crunchy tortilla strips | 14

## wood-fired pizzas

**farm-to-table** ask for this week's feature!

**prosciutto & fig** asiago and garlic spread | 13

**margherita** fresh mozzarella, basil and san marzano tomato sauce | 11

**bentwood special** roasted peppers, italian sausage, mushrooms, spinach and goat cheese | 13

**personal favorite** | 13

choose base, cheese and up to three toppings:

tomato sauce	bentwood	pepperoni	kalamata olive
tomato pesto	cheese blend	chicken	artichoke
garlic spread	goat cheese	canadian bacon	caramelized onion
olive oil	asiago	italian sausage	tomato
	ricotta	anchovy	basil
	feta	spinach	avocado (+1)
		roasted red	jalapeno
		pepper	
		mushroom	

## sides | 4

**grilled asparagus** (+1)

**sauteed kalettes** (+1)

**broccolini**

**aromatic five rice blend**

**herbed polenta cake**

**poblano potato gratin**

**boursin twice baked potato** (+1)

**mashed potatoes**

**handcut french fries**

*seafood, vegetarian and pasta specials daily*

kids menu available

outdoor waterfront dining | lunch & dinner daily | brunch on weekends  
600 W. Water St. | New Buffalo, MI | 269.469.1699 | bentwoodtavern.com

\*notice: foods may be cooked to order; consuming raw or undercooked foods may increase the risk of food-borne illness. an 18% gratuity will be applied to parties of 8 or more.