



BENTWOOD TAVERN

starters

- prosciutto wrapped shrimp** | 13
grilled, with a drizzle of balsamic, arugula and fennel
- tuna & avocado tartar*** | 9
- calamari frito** | 10
with marinara and garlic alioli
- ginger shrimp & pork egg rolls** | 8
served with spicy mustard and sweet & sour
- baked asiago & goat cheese with flat bread** | 7
served warm on tomato coulis
- vermont cheddar clouds** | 6
basket of 9
- bentwood triple onion dip with housemade pub chips** | 5
- wood-fired flat bread** | 4

soup & salads

- soup** cup | 3 bowl | 5
- soup & salad** | 7
choose mixed greens or caesar
- southwest chicken salad** | 12
roasted chicken, shredded cabbage, carrot, greens, cilantro and tortilla strips with honey-lime vinaigrette
- ahi tuna nicoise*** | 15
ahi tuna steak over mixed greens with red potatoes, green beans, grape tomatoes, hard-boiled egg and capers with a classic nicoise vinaigrette
- classic caesar*** | 8
with chicken | 12 with salmon | 16
- asian noodle with salmon*** | 16
grilled salmon over soba noodles, napa cabbage, red peppers, carrots and baked wontons with a sweet sesame vinaigrette
- arugula** | 10
with fennel, dried cherries, sunflower seeds and goat cheese with a sherry vinaigrette
- tarragon chicken salad** | 9
with cucumbers, grapes, walnuts and sunflower raisin bread

burgers

1/2 lb. ground angus beef served with lettuce, tomato, onion, pickle, french fries or pub chips

- simple*** | 9
add cheese, mushrooms, caramelized onions or bacon | .25 each
- bleu*** | 9.25
with bleu cheese on dark rye

- savory*** | 9.50
with mushrooms, caramelized onions and swiss on rye
- grilled kobe burger*** | 12
add cheese, mushrooms, caramelized onions or bacon | .25 each

sandwiches

- strip steak*** | 13.50
grilled and sliced with caramelized onion, arugula and horseradish mayo on ciabatta with french fries
- turkey blt** | 11.50
house-roasted turkey, artisan bacon, avocado, lettuce, tomato, honey mustard and mayo on ciabatta with pub chips
- grilled ham & fontina** | 10
artisan ham, fontina and fresh rosemary on sliced Italian bread with mixed green salad
- wake-up wrap** | 9
scrambled egg whites, turkey, baby spinach and tomato in a spinach tortilla with pico de gallo and fruit salad
- spinach piadini** | 12
baby spinach, roasted red pepper, fresh mozzarella and balsamic in wood-fired Italian flatbread
- thai chicken wrap** | 10
grilled chicken breast, cabbage and rice in a spinach tortilla with spicy thai sauce and cucumber salad
- battered or grilled fish** | 9
lettuce, tomato and tartar sauce with french fries

house special

- english fish & chips** | 15
with coleslaw and malt vinegar

pizzas

- prosciutto & fig** | 13
with asiago and roasted garlic
- bentwood special** | 13
roasted peppers, Italian sausage, mushrooms, spinach and goat cheese
- margherita** | 11
fresh mozzarella and basil with San Marzano tomato sauce
- prosciutto cotto** | 12
arugula, prosciutto, fresh mozzarella and San Marzano tomato sauce
- pizza bianco** | 12
potato, fresh rosemary, fontina and ricotta
- puttanesca** | 12
tomatoes, capers, kalamata olives, fresh basil and goat cheese
- personal favorite** | 12
choose base, cheese and up to 3 ingredients:

tomato sauce	pepperoni	artichoke
tomato pesto	chicken	caramelized onion
garlic spread	Canadian bacon	tomato
olive oil	Italian sausage	basil
	anchovy	avocado
	spinach	jalapeno
Bentwood cheese blend	roasted red pepper	
goat cheese	mushroom	
ricotta	kalamata olives	
asiago		

*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 6 or more.

whites

Bowers Harbor, Semi-Dry Riesling

Old Mission Peninsula, MI | 6 / 24

Josmeyer "Le Dragon," Riesling Alsace, France | 55

Zaca Mesa, Viognier Santa Ynez Valley, California | 30

Lucien Albrecht "Reserve," Gewürztraminer

Alsace, France | 40

Alois Lageder "Riff," Pinot Grigio Alto Adige, Italy | 7 / 28

Benessere, Pinot Grigio Napa Valley, California | 30

Maso Poli, Pinot Grigio Trentino, Italy | 36

Hahn "SLH," Pinot Gris Santa Lucia Highlands, California | 40

Hiedler, Grüner Veltliner Kamptal, Austria | 8 / 32

Licia, Albarino Rias Baixas, Spain | 34

DA "Enigma," White Languedoc, France | 26

Terredora Dipaolo "Falanghina" Campania, Italy | 30

Martinsancho, Verdejo Rueda, Spain | 8 / 32

Fiore Bianco, Sauvignon Blanc Tuscany, Italy | 7 / 28

Kim Crawford, Sauvignon Blanc

Marlborough, New Zealand | 32

Nobilo "Icon," Sauvignon Blanc

Marlborough, New Zealand | 9.5 / 38

Gary Farrell "Redwood Ranch," Sauvignon Blanc

Sonoma County, California | 44

Illumination, Sauvignon Blanc Napa Valley, California | 60

Batasiolo, Cortese Piemonte, Italy | 30

Joseph Drouhin "Domaine de Vaudon," Chablis France | 42

Horse Heaven Hills, Chardonnay

Columbia Valley, Washington | 8 / 32

Hickory Creek "Zero Oak," Chardonnay

Lake Michigan Shore, MI | 11 / 44

Rombauer, Chardonnay Carneros, California | 12.5 / 50

Mer Soliel "Silver," Chardonnay

Santa Lucia Highlands, California | 60

Wyncroft "Avonlea Vineyard," Chardonnay

Lake Michigan Shore, Michigan | 76

Shafer "Red Shoulder Ranch," Chardonnay

Carneros, California | 79

Kistler "Les Noisetiers," Chardonnay

Sonoma Coast, California | 90

sparkling

De Faveri, Prosecco Veneto, Italy | 28

Chandon, Brut Classic Napa, CA – split | 10

Segura Viudas Torrelavit, Spain | 20

Chandon, Blanc De Noirs Napa, CA | 42

Moët & Chandon, Rosé Impérial Champagne, France | 75

Veuve Clicquot Reims, France | 80

bottled

Miller Lite | 3

Miller Genuine Draft | 3

Michelob Ultra | 3

Budweiser | 3

Bud Light | 3

Coors Light | 3

Stella Artois | 4

Blue Moon | 4

Amstel Light | 4

Heineken | 4

Corona | 4

Corona Light | 4

Guinness Extra Stout | 4

Clausthaler Non Alcoholic | 4

Scrumpy's Cider, 22 oz. | 7

beer & wine

reds

Altos Las Hormigas "Colonia Las Liebres," Bonarda

Mendoza, Argentina | 6 / 24

Sean Minor, Pinot Noir Carneros, California | 7.5 / 30

Innocent Bystander, Pinot Noir Victoria, Australia | 38

Cardwell Hills, Pinot Noir Willamette Valley, Oregon | 10.5 / 42

Spot On, Pinot Noir Sonoma Coast, California | 52

Cuvaision, Pinot Noir Carneros, California | 14 / 56

Keller Estates "La Cruz," Pinot Noir

Sonoma Coast, California | 62

Argyle "Nuthouse," Pinot Noir Willamette Valley, Oregon | 70

Carchelo, Red Blend Jumilla, Spain | 24

Hayman Hill, Merlot Napa Valley, California | 28

Frick, Merlot Dry Creek Valley, California | 36

Napa Cellars, Merlot Napa Valley, California | 10 / 40

Decero, Malbec Mendoza, Argentina | 8 / 32

Punto Final "Reserva," Malbec Mendoza, Argentina | 42

Numanthia Termes, Tempranillo Toro, Spain | 47

Giuliano Tiberi "Imbricci," Chianti Montalbano, Italy | 7 / 28

Giuliano Tiberi "Le Vespe," Sangiovese Tuscany, Italy | 42

Castello Monsanto "Il Poggio," Chianti Classico Italy | 84

Salvalai "Monile," Valpolicella Ripasso Veneto, Italy | 32

Guenoc "Victorian Claret," Red Blend North Coast, California | 28

Glen Carlou "Grand Classique," Red Blend

Paarl, South Africa | 32

R Collection, Cabernet Sauvignon

Napa Valley, California | 9 / 36

Penley Estates "Phoenix," Cabernet Sauvignon

Coonawarra, Australia | 36

Newton "Red Label," Cabernet Sauvignon

Napa Valley, California | 11 / 44

Burgess, Cabernet Sauvignon Napa Valley, California | 56

Frank's Family, Cabernet Sauvignon

Napa Valley, California | 68

Heitz Cellar, Cabernet Sauvignon Napa Valley, California | 74

Cakebread, Cabernet Sauvignon Napa Valley, California | 104

Buehler, Zinfandel Napa Valley, California | 8.5 / 34

Seghesio "Old Vine," Zinfandel

Sonoma County, California | 58

Cline "Cool Climate," Syrah Sonoma Coast, California | 30

St. Hallett "Faith," Shiraz Barossa Valley, Australia | 9 / 36

Bridge Pa, Syrah Hawke's Bay, New Zealand | 46

Two Hands "Angel's Share," Shiraz

McLaren Vale, Australia | 60

on tap

Bentwood Kolsch, Round Barn Brewery Baroda, MI | 5

Oberon Summer Wheat Ale, Bell's Brewery

Kalamazoo, MI | 5.50

Boont Amber Ale, Anderson Valley

Brewing Company Boonville, CA | 5.50

Two Hearted Ale, Bell's Brewery Kalamazoo, MI | 5.50

Dragon's Milk Ale, New Holland

Brewing Company Holland, MI | 7

Vanilla Java Porter, Atwater Block Brewery Detroit, MI | 5

Milk Stout, Left Hand Brewing Company

Longmont, CO | 5.50

Seasonal Selection | 6.50