



BENTWOOD TAVERN

artisan comfort cuisine

STARTERS

- Grilled Butterflied Shrimp - 12
served on soft polenta with spinach
- Tuna & Avocado Tartar* - 9
- Ginger Shrimp & Pork Egg Rolls - 7
served with spicy mustard and sweet & sour
- Bentwood Triple Onion Dip
with Housemade Pub Chips - 5
- Baked Asiago & Goat Cheese with Flat Bread - 7
served warm on tomato coulis
- Wood-fired Flat Bread - 4

SALADS

- Southwest Chicken Salad - 12
with roasted chicken, shredded cabbage, carrot, greens, cilantro & tortilla strips in honey-lime vinaigrette
- The Wedge - 7
chilled iceberg lettuce, tomato, red onion, crispy bacon & bleu cheese dressing
- Ahi Tuna Nicoise* - 15
with red potatoes, green beans, hard-boiled eggs, tomato & capers over mixed greens
- Classic Caesar* - 8
with chicken - 12 with salmon - 16
- Baby Spinach - 5
with red grapes, sunflower seeds, dried cranberries, green onion and shaved parmesan, tossed in oil & vinegar
- Soup & Salad - 7
choose baby spinach or caesar

BURGERS

- 8oz. ground angus beef served with lettuce, tomato, onion, pickle and your choice of side
- Simple* - 9
with american, swiss, cheddar or mozzarella - add .25
- Bleu* - 9.25
with bleu cheese on rye
- Savory* - 9.50
with mushrooms, caramelized onions & swiss on rye
- Kobe Burger* - 12
with american, swiss, cheddar or mozzarella - add .25

SANDWICHES served with your choice of side

- Grilled Cheese - 8
fontina & provolone with tomato & pesto
- Turkey Paisano - 9
with provolone, roasted red pepper, tomato, lettuce & fig spread on wheat kaiser roll
- Thai Chicken Wrap - 9
grilled chicken breast with cabbage, rice & cucumber wrapped in spinach tortilla
- Battered or Grilled Fish - 7
with lettuce, tomato & tartar sauce

PIZZAS

- Margherita - 11
fresh mozzarella, tomato and basil
- Prosciutto & Fig - 13
with asiago and roasted garlic
- Gorgonzola - 12
honey walnut pesto, caramelized onion and gorgonzola
- Bentwood Special - 13
roasted peppers, italian sausage, mushrooms, spinach and goat cheese
- Personal Favorite - 12
choose up to 3: pepperoni, chicken, canadian bacon, italian sausage, spinach, roasted red peppers, mushrooms, artichokes, caramelized onions, tomatoes, basil, avocado, jalapeno, anchovy, walnuts, gorgonzola, shrimp (extra 2.25)

SIDES




- Cole Slaw - 3
- Handcut French Fries - 3
- Housemade Pub Chips - 3
- Seasonal Fruit Salad - 3
- Seasonal Vegetable - 3

 Kids menu available.




* 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.

BEER & WINE

WHITES

- Founders, Traminette, Lake Michigan Shore, MI - 22
- Hickory Creek, Gewürztraminer,
Lake Michigan Shore, MI - 30
- Round barn, Riesling, Lake Michigan Shore, MI - 24
- Alois Lageder, Pinot Grigio, Alto Adige, Italy - 33
-  Filadonna, Pinot Grigio, Alto Adige, Italy - 6.5 / 26
- Hahn SLH Estate, Pinot Gris,
Santa Lucia Highlands, CA - 36
- Wilson Vineyards, Viognier, Clarksburg, CA - 26
- Heidler, Grüner Veltliner, Kamptal, Austria - 24
- Licia, Abarino, Rias Baixas, Spain - 30
-  Kim Crawford, Sauvignon Blanc,
Marlborough, New Zealand - 8 / 32
- Groth, Sauvignon Blanc, Napa, CA - 38
- Josmeyer, Pinot Blanc, Alsace, France - 35
- DA Estate "Enigma" White, Languedoc, France - 29
-  Fabre Montmayou, Chardonnay, Argentina - 7.5 / 30
- Hickory Creek, Unoaked Chardonnay,
Lake Michigan Shore, MI - 32
- Eric Ross, Chardonnay, Russian River Valley, CA - 36
- Rombauer, Chardonnay, Carneros, CA - 48
- Wyncroft, Chardonnay, Lake Michigan Shore, MI - 76
- Grgich Hills, Chardonnay, Napa Valley, CA - 82

REDS

-  Aquinas, Pinot Noir, Napa, CA - 7 / 28
- Foris, Pinot Noir, Rogue Valley, Oregon - 30
- Innocent Bystander, Pinot Noir, Victoria, Australia - 36
- Spot On Cellars, Pinot Noir, Sonoma, CA - 52
-  Frick, Merlot, Dry Creek Valley, CA - 9 / 36
- Ruffino Riserva Ducale, Chianti Classico, Italy - 68
- Hinojosa "Don Silvestre" Tempranillo,
Mendoza, Argentina - 28
-  Martin Ray, Cabernet Sauvignon,
Tri County, CA - 8 / 32
- Frank's Family Vineyard, Cabernet Sauvignon,
Napa, CA - 64
- Heitz Cellar, Cabernet Sauvignon, Napa, CA - 68
- Silver Oak, Cabernet Sauvignon,
Alexander Valley, CA - 92
- Cakebread Cellars, Cabernet Sauvignon,
Napa Valley, CA - 98
- Decero, Malbec, Mendoza, Argentina - 28
- Salvalai, Monile, Valpolicella Ripasso, Veneto, Italy - 32
- Casa Silva, Carmenère, Colchagua Valley, Chile - 24
-  Tintara, Shiraz, McLaren Vale, Australia - 9 / 36
- Two Hands Gnarly Dudes, Shiraz,
Barossa Valley, Australia - 60
- Justin, Syrah, Paso Robles, CA - 42
- Mazzacco, Zinfandel, Sonoma Coast, CA - 33
- Seghesio, Zinfandel, Sonoma, CA - 58

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 - 75
- Veuve Clicquot, Reims, France - 80

ON TAP

- Lager Beer, Bell's, Kalamazoo, MI - 5
- Dortmunder Gold, Great Lakes
Brewing Co., Cleveland, OH - 5
- Amber Ale, Round Barn Brewery,
Lake Michigan Shore, MI - 5
- Oak-Aged IPA, Round Barn Brewery,
Lake Michigan Shore, MI - 5
- Matilda, Goose Island Beer Co.,
Chicago, IL - 5
- Best Brown Ale, Bells, Kalamazoo, MI - 5
- Porter, Southern Tier Brewing Co.,
Lakewood, NY - 5
- Milk Stout, Left Hand Brewing Co.,
Longmont, CO - 5

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
- Kaliber Non Alcoholic - 4
- Chimay Red Label - 5
- Scrumpy's Cider, 22 oz. - 7