

First Courses

A SOUP OR SALAD IS INCLUDED WITH THE PRICE OF YOUR ENTRÉE. ANY PRICING LISTED BELOW IS PER PERSON AND IN ADDITION TO THE PRICE OF YOUR ENTRÉE.

Soup

TOMATO BASIL & PARMESAN SOUP

BUTTERNUT SQUASH SOUP

with nutmeg-crème fraiche

VICHYSOISE SOUP

served cold with crème fraiche and chives

Salad

CLASSIC CAESAR SALAD

PETITE WEDGE SALAD

with blue cheese dressing

CAPRESE SALAD \$3

with yellow and red beefsteak tomatoes, fresh Mozzarella, basil, evoo and balsamic syrup (seasonal selection)

BABY SPINACH SALAD \$2

with mushrooms, toasted walnuts, chopped bacon, shaved red onion, hard-boiled eggs, Gruyère cheese and white wine vinaigrette

FRESH FARM GREENS

with cucumber, tomato and toasted sunflower seeds with your choice of two Bentwater housemade dressings: ranch, blue cheese, balsamic vinaigrette, Italian or honey mustard.

MANDARIN ORANGE SALAD

with romaine, crumbled blue cheese, thinly sliced red onion, candied pecans and honey-Dijon vinaigrette

STRAWBERRY FIELD SALAD \$2

with greens, toasted almonds, Feta and apple-cider dressing (seasonal selection)

Salad (continued)

BROCCOLI & RED QUINOA SALAD

with roasted pistachios and buttermilk dressing

ASIAN KALE SLAW

with ginger-peanut dressing

HOUSE SALAD

with cucumber, carrot, tomato and shaved red onion with your choice of up to two Bentwater house made dressings: ranch, blue cheese, balsamic vinaigrette, Italian or honey mustard

HORIATIKI (GREEK SALAD) \$2

with tomato, cucumber, red onion, Italian parsley, Feta and Kalamata olives

CANTALOUPE & CUCUMBER SALAD

with roasted pepitas and Champagne vinegar dressing