

Dinner BENTLEYS Menu

In the Heart of Woodstock Since 1976

Appetizers & Light Appetites

Soup of the Day

Cup...3.95 Bowl...5.95

French Onion Soup

Spanish and White Onions slow-roasted with Scallions in Long Trail Amber Ale, simmered in Beef Broth with sliced French Baguette & baked with Mozzarella & Asiago Cheeses...6.⁹⁵

Blue Ribbon Chili

Our Award Winning Chili created with Peppers, Onions & Spices, topped with melted Jack Cheddar Cheese...7.⁹⁵

Shrimp Cocktail

Five Tiger Shrimp, chilled & served with our housemade Cocktail Sauce...10.⁹⁵

Chips And Salsa

Corn Tortilla Chips with Pico de Gallo Salsa...4.⁹⁵
With a side of Guacamole...Add 2.⁰⁰

Buffalo, Teriyaki or Plum Ginger Wings

A pound of Chicken Wings seasoned to choice, served with Celery & Blue Cheese Dressing...9.⁵⁰

Nachos Grande

Tomatoes, Scallions, chopped Black Olives, Jalapeños and melted Cheddar Cheese over homemade Corn Tortilla Chips, served with Sour Cream and Pico de Gallo Salsa...9.⁹⁵

With Our Blue Ribbon Chili...Add 2.⁰⁰
With a side of Guacamole...Add 2.⁰⁰

Chicken Quesadilla

With Scallions, Tomatoes and Cheddar Cheese grilled in a Flour Tortilla, served with zesty Pico de Gallo Salsa & Sour Cream...9.⁹⁵

With a side of Guacamole...Add 2.⁰⁰
Shrimp Quesadilla...Add 3.⁰⁰

Sausage Crespolini

Italian Sausage, Spinach, Onions, Parmesan, Mozzarella & Cream Cheeses baked in Puff Pastry, served with a Garden Salad tossed with Balsamic Vinaigrette...12.⁹⁵

Pan-Seared Sea Scallops

Served over Mixed Greens and topped with a Maple Bourbon Glaze...11.⁹⁵

Gratuity Policy

A 20% gratuity will be added to the checks of tables numbering six or more.

Entrees

Maple Mustard Chicken

Maple Brined Chicken Breast crusted with Pecans, baked, and served with our own Maple Mustard Sauce, Roasted Red Potatoes & fresh Vegetables...18.⁹⁵

Oven Roasted Crispy Duck

Topped with a Blood Orange Glaze and served with Wild Rice and fresh Vegetables...25.⁹⁵

Chicken Schnitzel

A breaded Chicken Cutlet topped with a Lemon Caper Butter Sauce, served with Mashed Potatoes and fresh Vegetables...18.⁹⁵

Baby Back Ribs

A full rack slow roasted with Hickory Smoked Barbecue Sauce and served with Mashed Potatoes & fresh Vegetables...21.⁹⁵

Maryland Jumbo Lump Crab Cakes

Pan-seared and baked with a Lemon Beurre Blanc, served with Garden Rice & fresh Vegetables...22.⁹⁵

Pasta Bolognese

Ground Beef & Italian Sausage sautéed with Garlic, Shallots & Butter, tossed with Cavatappi Pasta in a Marinara Cream Sauce, topped with freshly grated Asiago Cheese...17.⁹⁵

Flatbreads

Topped with our Premium Mozzarella-Provolone Cheese Blend.

Classic Cheese...8.⁹⁵

Classic Pepperoni...9.⁹⁵

Portobello Mushroom

A Vegetarian Delight!
On a Garlic Oil Base with Red Onions & Tomatoes...10.⁹⁵

Shrimp & Pesto

On a Pesto Base with Grilled Shrimp...13.⁵⁰

Bacon, Lettuce & Tomato

On a Garlic Oil Base topped with Bacon, Tomatoes and a Caesar Salad...11.⁹⁵

Burgers & Wine List

Listed on Reverse.



From The Grill

New York Strip

A 12-ounce New York Strip topped with Bordelaise Sauce, served with Mashed Potatoes & fresh Vegetable...23.⁹⁵

Jack Daniel's Steak

A 12-ounce New York Strip rubbed with a coarse ground Black Pepper, flamed tableside with Jack Daniel's Bourbon, served with Mashed Potatoes & fresh Vegetables...24.⁹⁵

Filet Mignon

An 8oz. Tenderloin topped with a Smoked Mushroom Demi-glace and served with Mashed Potatoes & fresh Vegetable...28.⁹⁵

Atlantic Salmon

With a Plum Ginger Glaze, Wild Rice & fresh Vegetables...18.⁹⁵

Add A Demi Salad To Any Entree!

Garden Salad...4.⁰⁰

Caesar Salad...4.⁵⁰

Roasted Pear Salad...6.⁰⁰

Greek Salad...6.⁰⁰

Our Signature Salad...6.⁰⁰

Salads

Available On All Salads

Anchovies...Add 1.⁰⁰ • Chicken...Add 3.⁵⁰
Seared Sea Scallops...7.⁵⁰ • Salmon...Add 8.⁰⁰
Shrimp...Add 6.⁵⁰ • Crab Cake...Add 8.⁵⁰

Our Signature Salad

Apples, Cranberries, Walnuts & Blue Cheese, over mixed Greens, tossed with Raspberry Vinaigrette...12.⁹⁵

Greek Salad

Mesclun Greens, Tomatoes, Red Onions & Roasted Red Peppers tossed with Greek Salad Dressing, topped with Kalamata Olives & Feta Cheese...11.⁹⁵

Roasted Pear Salad

Mixed Greens, Roasted Anjou Pears, Cucumbers & Slivered Almonds with an Apple Cider Vinaigrette...10.⁹⁵

Caesar Salad

Made with Asiago Cheese...9.⁹⁵
With Anchovies...Add 1.⁰⁰

Garden Salad

Cherry Tomatoes, Cucumbers, Shredded Carrots & Mixed Greens topped with a Balsamic Vinaigrette...7.⁹⁵

Our Burgers

Bentley Burger

Our famous half-pound Burger grilled-to-order and served with Lettuce, Tomato, Pickle & French Fries...9.⁹⁵

With melted Cheddar Cheese...10.⁷⁵

With Bacon & Cheddar Cheese...11.⁹⁵

With Sautéed Mushrooms...Add .75¢

With Raw Onions...Add .75¢

With Sautéed Onions...Add .75¢

Coated in coarse ground Black Pepper & topped with Blue Cheese...11.²⁵

Topped with our Blue Ribbon Chili and Jack Cheddar Cheese...11.⁹⁵

Ale House Cheddar Burger

Our Bentley Burger topped with oven roasted Tomatoes, Caramelized Onions and **Vermont Farmstead Cheese Company's Ale House Cheddar**, served with Lettuce, Pickle & French Fries...12.⁹⁵

Vegetable Burger

Served with Thousand Island Dressing, Lettuce, Tomato, Pickle & French Fries...9.⁹⁵

With Cheddar Cheese...10.⁷⁵

With Sautéed Mushrooms...Add .75¢

With Raw Onions...Add .75¢

With Sautéed Onions...Add .75¢

Our Loaded Garden Burger

Our Vegetable Burger topped with Sautéed Zucchini, Squash, Onions & Havarti Dill Cheese, served with Guacamole, Lettuce, Tomato, Pickle & French Fries...11.⁹⁵

Our Story Began...

In the early 1970's when Bill Deckelbaum & David Creech opened The Mountain Trading Company on Elm Street in Woodstock. They started out selling plants, pottery, crafts, anything they could "trade." Bill, an ice cream devotee, discovered a tasty new product called "Haagen-Dazs."

Knowing in his entrepreneurial heart that this was something Woodstock could not do without, he began importing the ice cream (packed in dry ice) to Vermont from New York City in the back of his station wagon. Having expanded the shop to include an old fashioned soda fountain, Bill & David found many of their customers asking, "Where do you get something to eat around here?" They decided it might be fun to open a restaurant...

And Now There Are Two!

FIRE STONES

Our sister restaurant, Fire Stones, is located just 7 miles east on Route 4 in beautiful Quechee, Vermont.

OPEN DAILY • LUNCH • DINNER • SUNDAY BRUNCH

Featuring Wood-Fired American Fare!

Specialty Wood-Fired Flatbread Pizza

Steaks • Seafood • Unique Pasta Entrees

Hearty Soups, Salads & Sandwiches

An Outdoor Roof-Top Deck

& Much, Much More...

Pick Up A Menu Sampler At Our Front Entrance!

House Wines

Only 6.⁵⁰/glass

Stone Cellars Chardonnay • Citra Pinot Grigio
Canyon Road Merlot • Citra Pinot Noir
Foxhorn Cabernet Sauvignon
Frontera Malbec • Zonin Montepulciano

White Wines

Sparkling

Domaine Ste. Michelle	7.00	32.00
Perrier Jouet		85.00
Veuve Cliquot		95.00
Dom Perignon		160.00

Chardonnay

Clos Du Bois	8.25	32.00
Kendall Jackson	8.75	32.00
Toasted Head	9.75	36.00
BV Carneros		40.00
Cakebread		80.00

Sauvignon Blanc

Monkey Bay	7.75	30.00
Dynamite	9.00	34.00

Pinot Grigio

Kris	9.75	36.00
Maso Canali	10.25	40.00

Other Whites

Kiona Reisling, Late Harvest (Dessert Wine)	6.00	
White Zinfandel/Beringer	6.50	22.00
Clean Slate Reisling	8.50	32.00

Red Wines

Merlot

Blackstone	8.50	30.00
Chateau St. Jean	10.25	40.00
Rombauer		60.00

Cabernet Sauvignon

Bogle	8.25	30.00
Fortant de France	9.00	34.00
J. Lohr Seven Oaks		40.00
Greg Norman Cab/Merlot Blend		42.00
Stags' Leap		88.00

Pinot Noir

Hob Nob	8.50	32.00
Angeline, Russian River Valley	9.75	36.00
Mark West	10.50	38.00
Archery Summit		80.00

Other Reds

Rosemount Shiraz	8.25	30.00
Coppola Rosso Red Zinfandel	8.75	32.00
Zonin Chianti	8.75	32.00
Heritages Côtes du Rhône	9.25	34.00
Montecillo Rijoja	9.25	34.00
Antinori "Santa Cristina" Sangiovese	9.50	36.00

THE VERMONT DEPARTMENT OF HEALTH ADVISES:

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