



YOU'RE WITH FRIENDS AT
BENNIGAN'S[®]
 THE AMERICAN LEGEND
 EST. 1976



OUR STORY

More than half a century ago, Steak and Ale[®] created casual dining, and together with sister brand Bennigan's, they've been refining and defining it ever since. Now, Legendary Restaurant Brands has taken the next bold step by fusing these iconic brands with the debut of several signature Steak and Ale[®] menu entrees on Bennigan's new menu. These bold, innovative dishes, rich in nostalgia, are made from scratch every day with recipes that have stood the test of time. We know you'll enjoy these Legendary offerings that truly set Bennigan's apart from the rest. Here's to The American Legend!

STEAK and ALE[®]

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BENNIGAN'S[®]
 ON THE FLY

CROWD PLEASERS™

Bennigan's Premium Buffalo Wings \$12

Eight crispy fried wings, Buffalo sauce, chunky Bleu cheese dressing and crisp celery sticks.

✪ Irish Tower O'Rings \$9

Our housemade colossal onion rings, deep-fried to perfection. Served with a side of chipotle ranch and Cholula sauce.

Hogan's Egg Rolls \$8

Tender wraps filled with chicken, sweet corn, black beans and fresh herbs. Served with housemade pineapple sweet pepper cream sauce.



Flip's Super Loaded Nachos \$16

One serious nacho! Crispy corn tortilla chips loaded with grilled flat iron steak, made-from-scratch beef and bean dip, fresh chili con queso, melted Colby cheese, pico de gallo, cilantro and jalapeño peppers. Topped with shredded lettuce and guacamole, then drizzled with lime sour cream.

NEW! Reuben Fritters \$9

Everything you love about a Reuben in one delicious bite! Handmade with diced corned beef, sauerkraut, cream cheese and Swiss cheese, dipped in buttermilk and breaded in Panko breadcrumbs. Dusted with parsley and served with a side of Thousand Island dressing.

Dubliner Quesadillas \$9

Garlic-marinated chicken with Colby and Monterrey Jack cheeses, flavorful spices and crispy fried onions folded in a flour tortilla. Served with salsa, pico de gallo and guacamole. Drizzled with lime sour cream.

Boneless Buffalo Wings \$9

Our signature, hand-breaded bites served traditional or tossed in Buffalo sauce, with your choice of ranch or Bleu cheese dressing.



MIX & MATCH Choose 2: \$11 Choose 3: \$14 Make Your Own Sampler!

Hogan's Egg Rolls | Broccoli Bites | Quesadillas
Nachos | Mangia Mozzarella | Cheesy Potato Skins
Boneless Buffalo Wings | Cheeseburger Pub Bites™

✪ Original Recipe Broccoli Bites \$8

Bennigan's favorite, made-from-scratch, Broccoli Bites. Delicious blend of broccoli, cheese and bacon, lightly breaded and dusted with Parmesan garlic herbs. Served with a smoky honey Dijon dressing.

Mangia Mozzarella \$8

A classic favorite is back! Mozzarella sticks gently fried to golden perfection. Served with our zesty housemade marinara sauce.

Cheeseburger Pub Bites™* \$8

Three hand-crafted cheeseburgers served on top of shredded lettuce on Brioche buns. Served with crispy haystack onion rings. *Make them B.O.M.B. Pub Bites™ for \$2 extra.*

NEW! Flip's Crispy Fried Buffalo Chips \$10

Golden fried potato chips, seasoned and tossed in Buffalo hot sauce, topped with melted Colby and Bleu cheeses, fresh chopped tomatoes, green onions, and drizzled with our housemade ranch dressing.

Cheesy Potato Skins \$8

Thick cut potato skins filled with Colby cheese, bacon and green onions. Served with sour cream.



NEW! Sheela's Sriracha Shrimp \$10

Twelve sweet shrimp hand-dipped in our secret batter recipe and fried to golden brown. Tossed in our spicy Dynamite dressing and served with extra dressing for dipping.

SALADS AND SOUPS

Dressings: Housemade Ranch, Bennigan's Smoky Honey Dijon, Maple Vinaigrette, Sweet Pepper Vinaigrette, Chunky Bleu Cheese, Caesar, Oil and Vinegar, Thousand Island, and Lite Italian.

Steakhouse Salad* \$12

Baby greens tossed with balsamic vinaigrette, tomatoes, grilled onions, crispy mushrooms, housemade croutons and Bleu cheese crumbles with 4 oz. of sliced marinated Flat Iron steak. *Add additional Steak for \$4.*

Loaded Cobb Salad \$12

Our Cobb Salad is filled with goodness. Fresh mixed greens and romaine lettuce, loaded with marinated chicken, Applewood smoked bacon, Bleu cheese crumbles, Colby cheese, avocado, tomatoes, eggs, and cucumbers. Add your choice of any of our salad dressings.

✪ Baby Spinach & Bacon Salad \$9

Fresh baby spinach, sundried tomatoes, golden raisins, onions, eggs, pecan pieces, bacon and Bleu cheese crumbles tossed in our own sweet pepper vinaigrette. *Add Chicken or Shrimp for \$4.*

Apple Pecan Salad \$9

Garden greens, spicy glazed pecans, Granny Smith apples, Craisins® and Bleu cheese crumbles tossed in maple vinaigrette dressing. Drizzled with a balsamic glaze. *Add Chicken or Shrimp for \$4.*

✪ Kilkenny's Country Chicken Salad \$12

Crispy or grilled chicken with garden greens, bacon, Colby cheese, eggs and tomatoes served with smoky honey Dijon dressing.

Ultimate Buffalo Chicken Salad \$12

A fresh combination of tender greens, carrots, celery, pico de gallo and Bleu cheese crumbles served with ranch dressing. Top it with crispy or grilled Buffalo-seasoned chicken breast.

Soups Crock: \$4 Bowl: \$6

Choose from hand-crafted French Onion, Ultimate Baked Potato or Soup of the Day.

Soup & Salad Combo \$8

Garden or Caesar salad and a bowl of hand-crafted soup.



CELEBRATED SANDWICHES

Served with our Homestyle French Fries seasoned with Sea Salt. Add a side Caesar or garden salad or crock of soup for \$3.



✪ World Famous Monte Cristo \$12

Honey wheat bread layered with tender ham, roasted turkey, Swiss and American cheeses. Batter-dipped, gently fried and coated with powdered sugar. Served with red raspberry preserves for dipping.

The Original Irish Dip \$12

Succulent roast beef with a layer of caramelized onions on a toasted garlic roll. Served with Bennigan's au jus and sour cream horseradish sauce.

✪ Turkey O'Toole™ \$11

Freshly sliced turkey breast, melted Swiss cheese and smoky honey Dijon dressing. Served on a pretzel bun.

Cajun Chicken O'Toole \$11

Blackened grilled chicken breast, Applewood smoked bacon, melted Swiss cheese and smoky honey Dijon dressing. Served on a pretzel bun.

✪ Kilkenny's Country Chicken Wrap \$10

Chicken tenders, lettuce, tomatoes, Colby cheese and bacon wrapped in a flour tortilla with smoky honey Dijon dressing. *Try it with grilled chicken!*

The Classic Reuben \$11

An Irish favorite! Sliced corned beef, sauerkraut, Swiss cheese, 1000 Island dressing served on Rye bread.

Bennigan's Club™ \$11

Honey wheat bread, toasted and seasoned with freshly made basil mayonnaise. Layered with tender ham, roasted turkey, Applewood smoked bacon, tomato, shredded lettuce, Swiss and Cheddar cheeses.

Lina's Crispy Chicken Sandwich \$12

This crispy chicken sandwich is a show stopper! A tender chicken breast, hand-breaded and gently fried to golden perfection. Topped with Pepper Jack cheese, drizzled with spicy Sriracha aioli and finished with kicked-up coleslaw tossed in Lina's secret sweet and spicy sauce.



Bennigan's Club™ with Soup or Salad \$9

Half of a Bennigan's Club™ plus a crock of soup or a salad (garden or Caesar).

World Famous Monte Cristo with Soup or Salad \$9

Half of a Monte Cristo sandwich plus a crock of soup or a salad (garden or Caesar).

We take great pride in bringing only the best ingredients together for our half-pound, hand crafted burger recipes. Our layers of flavor have been created by our remarkable culinary team to bring you a Legendary burger experience. All burgers are served with lettuce, tomato, onion, pickle and our Homestyle French Fries seasoned with sea salt. Eating meatless? You can request a veggie patty. Add a side of Caesar or garden salad or crock of soup for \$3.

THE PRIME BURGERS*

The B.O.M.B. (Bacon.Onion.Marmalade.Bourbon) \$14

Slathered with bourbon-infused bacon jam over melted American cheese and topped with crispy fried haystack onions.

GUINNESS® Glazed Bacon Burger \$14

GUINNESS® Stout glaze, Applewood smoked bacon, Cheddar cheese, and crispy fried onions.



NEW! St. Brigid Burger \$14

Layered with our housemade Pub cheese, Applewood smoked bacon, grilled onions and mushrooms on a toasted Brioche Bun.

♣ The Big Irish \$16

Two mouth-watering half-pound beef burgers piled high, double-decker style with double the toppings! Choose from any of our Prime burgers!

NEW! The Irishman Whiskey Glazed Burger \$14

Brushed with our housemade Irish whiskey glaze and layered with ale sautéed onions, Cheddar cheese and Applewood smoked bacon on a toasted Brioche bun brushed with our velvety made-from-scratch Irish whiskey cream sauce.



BBQ Bacon Cheddar Burger \$12

Cheddar cheese, BBQ sauce, Applewood smoked bacon, and mustard.

Spicy Chipotle Burger \$12

Crispy fried onions, Pepper Jack cheese, and freshly made chipotle garlic mayo.

The Classic Burger \$11

Our classic Bennigan's burger. Choose from American, Swiss, Cheddar, Pepper Jack or Bleu cheese crumbles.

LEGENDARY FAVORITES

Add a side Caesar or garden salad or crock of soup for \$3. Add a Shrimp Skewer for \$4.

Danny Boy Chicken \$12

Two grilled garlic-marinated chicken breasts served with roasted garlic mashed potatoes and broccoli sauté. Add Irish Whiskey Glaze for \$2 extra.

Char-Grilled Flat Iron Steak* \$15

Asian-marinated, tender Flat Iron steak grilled to perfection and served with herb rice pilaf and broccoli sauté.

♣ Oh, Baby™ Back Ribs Full: \$25 Half: \$18

Voted "Best in Class," Bennigan's savory baby back ribs are slow smoked to "fall-off-the-bone" tender. Brushed with zesty BBQ sauce and finished on the grill. Served with Homestyle French Fries and kicked-up coleslaw.

Cajun Chicken & Shrimp Pasta \$13

Cajun grilled chicken and shrimp, fettuccine pasta, smoked vegetables and a made-from-scratch Cajun cream sauce. Served with toasted garlic bread.

Passion Fruit Glazed Pork Chop \$15

Bone-in, thick cut pork chop seasoned and grilled to perfection. Brushed with our chef inspired passion fruit glaze and served with roasted garlic mashed potatoes and broccoli sauté. Truly one of a kind!



♣ Our Signature Chicken Tenders \$12

Hand-breaded and served with our Homestyle French Fries, kicked-up coleslaw and smoky honey Dijon dressing. Try it with grilled chicken!

♣ Finn's Beer-Battered Fish & Chips \$12

Tender white fish fillets hand-crafted in a delicious beer batter. Lightly fried to crispy and golden brown. Served with Homestyle French Fries, kicked-up coleslaw and jalapeño tartar sauce.

Grilled Salmon Fillet \$15

Simply grilled or Cajun seasoned. Served with herb rice pilaf and broccoli sauté. Add Passion Fruit Glaze for \$1 extra.

NEW! The Irishman Whiskey Glazed Chicken \$15

Two chicken quarters grilled to perfection, basted and glazed with our housemade Irish whiskey glaze. Served with roasted garlic mashed potatoes and maple roasted brussels sprouts.



SIDES \$3

Garden Salad • Caesar Salad • Sweet Potato Fries • Homestyle French Fries
Seasonal Vegetables • Herb Rice Pilaf • Kicked-Up Coleslaw • Broccoli Sauté
Roasted Garlic Mashed Potatoes • New! Maple Roasted Brussels Sprouts



STEAK and ALE® CLASSICS

Smothered Chicken \$13

Two perfectly seasoned, grilled chicken breasts, layered with luscious ale onions, Merlot mushrooms and topped with Cheddar cheese and Applewood smoked bacon. Served with a side of roasted garlic mashed potatoes and maple roasted brussels sprouts.



Hawaiian Chicken \$13

Two chicken breasts infused with our heavenly Hawaiian marinade and topped with perfectly grilled pineapple rings finished with more Hawaiian glaze. Served with herb rice pilaf and broccoli sauté.

Kensington Club® \$16

Grilled 8oz. Top Sirloin marinated in our secret Kensington glaze and served with roasted garlic mashed potatoes and maple roasted brussels sprouts.



*Hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon guest request. Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DESSERTS

☘ **Legendary Death by Chocolate™ \$7**

Bennigan's original recipe of rich chocolate ice cream, almonds, mini-marshmallows, chocolate fudge sauce and Twix™ Cookie Bars, on a crumbled Oreo™ cookie crust and covered in a chocolate shell. Pour on a side of hot chocolate topping. It's killer!



Housemade Bread Pudding with Praline Sauce \$7

This dessert will just melt in your mouth! Our housemade bread pudding drenched in hot Praline sauce then topped with a scoop of vanilla ice cream and powdered sugar.

New York Cheesecake \$7

Rich, traditional New York style cheesecake topped with a fresh strawberry sauce.

Brownie Bottom Pie \$7

A Bennigan's Classic! A chewy chocolate fudge brownie with vanilla ice cream on top, covered with hot fudge, whipped cream and a cherry.

BEVERAGES

Soft Drinks Free Refills

Coke®, Diet Coke®, Coke Zero™, Sprite®, Minute Maid® Lemonade, Barq's Root Beer®

Gold Peak® Iced Tea Free Refills

Coffee & Hot Tea Free Refills

Dasani® Bottled Water

Red Bull® Energy Drink

Red Bull® Sugarfree

Red Bull® Yellow Edition

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DID YOU KNOW?

The chefs at Bennigan's make your food from scratch every day! Just one of the reasons why we are Legendary!

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BEER

Angry Orchard Hard Cider

Bass Pale Ale

Blue Moon Belgian White

Bud Light

Budweiser

Coors Light

Corona Extra

Corona Light

Dos XX Lager

George Killian's Irish Red

GUINNESS Draught

Heineken

Michelob Ultra

Miller Lite

Newcastle Brown Ale

O'Doul's N/A

Pabst Blue Ribbon

Samuel Adams Boston Lager

Samuel Adams Seasonal

Stella Artois

Black & Blue, GUINNESS Draught & Blue Moon Belgian White

Black & Tan, GUINNESS Draught & Bass Pale Ale

Snakebite, GUINNESS Draught and Angry Orchard Hard Cider

WINE

White

MOSCATO, Woodbridge

PINOT GRIGIO, Ecco Domani

WHITE ZINFANDEL, Pacific Bay

CHARDONNAY, Cupcake

CHARDONNAY, Kendall-Jackson

CHARDONNAY, Fetzer

Red

MERLOT, Blackstone

RED BLEND, Black Forest Cupcake

PINOT NOIR, Cellar 8

MALBEC, Alamos

CABERNET SAUVIGNON,

Little Black Dress

CABERNET SAUVIGNON,

Rodney Strong Sonoma County

CABERNET SAUVIGNON, Fetzer

ALCOHOL-FREE SELECTIONS

Back Porch Lemonades

Finest Call Premium Lemon Sour, Minute Maid® Lemonade and Sprite® with your choice of Finest Call Mango, Strawberry, Watermelon or Monin Blackberry. Served with a lemon wedge.

Iced Fruit Teas

Fresh-brewed Gold Peak® Iced Tea with your choice of Finest Call Mango, Peach, Watermelon or Monin Blackberry.

Bennigan's Banana Berry

Finest Call Strawberry Puree, Coco Reál Cream of Coconut, pineapple juice and banana blended together. Served with whipped cream and a cherry.

Peach on the Beach

Finest Call Peach Puree, orange juice and pineapple juice blended together. Served with a splash of grenadine, fresh orange and a cherry.

SIGNATURE COCKTAILS

☘ **Irish Coffee**

Assembled table side with Jameson Irish Whiskey, gourmet coffee and topped with a collar of fresh, hand-crafted whipped cream. Served in our authentic glass from Ireland with a sugar rim. The perfect after dinner cocktail.

☘ **Death by Chocolate™ Martini**

Godiva Dark Chocolate Liqueur, Smirnoff Vanilla Twist Vodka and Baileys Irish Cream with a chocolate syrup drizzle and cherry.



DISCOVER MORE OF OUR HAND-CRAFTED COCKTAILS IN OUR SIGNATURE BEVERAGE MENU!

Did our Legendary service exceed your expectations? Let us know at **BENNIGANS.COM**

Franchise Opportunities Available. Call 855-GOT-BENN (855-468-2366).

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