

Henry's

SEASONAL SPECIAL

PAN-ROASTED DUCK BREAST 30
POTATO PANCAKE, PANCETTA, SEASONAL VEGETABLES, SHERRY REDUCTION

STARTERS

FRIED CALIFORNIA CALAMARI 18
KARAAGE-STYLE MONTEREY BAY SQUID, GOCHUJANG MARINADE,
UNAGI SAUCE, SPICY MAYO, GREEN ONION

CHIMICHURRI SHRIMP COCKTAIL 18
POACHED GULF COAST SHRIMP, CHIMICHURRI LIME VINAIGRETTE,
CUCUMBER SALAD, AVOCADO, SWEET POTATO CRISPS

PANKO CRAB CAKES 18
SEASONAL CITRUS HERB SLAW, BÉARNAISE

CRISPY VEGETABLES 9
CRISPY BATTER, SOCRATES TARTAR

FILET TARTAR 28
AVOCADO, SHALLOT, CAPER, RADISH, EGG YOLK, HERBS,
CRISPS, PARMESAN

SALADS

BLUE CHEESE WEDGE 10
BLUE CHEESE, ICEBERG WEDGE, TOMATO, CUCUMBER, BACON,
CARROT, PICKLED RED ONION, CANDIED PECANS, HERBS

FIELD GREENS 8
PETITE FIELD GREENS, TOMATO, CUCUMBER, CARROT, ONION,
CROUTON

CAESAR 9
CHOPPED ROMAINE, PARMESAN, CLASSIC DRESSING, CROUTON,
WHITE ANCHOVY

SOUPS

FRENCH ONION 12
CARAMELIZED SWEET ONIONS, RICH BEEF STOCK, BROILED
CHEESY CROUTON

SEASONAL SOUP 10
CHEF'S WHIMSY

ENTRÉES

HENRY'S SHORT RIB 30
RED WINE BRAISED SHORT RIB, MASHED POTATO, VEGETABLE,
RED WINE REDUCTION

CHICKEN CHASSEUR 28
EXOTIC MUSHROOM, DUCK-FAT POTATOES, RICH CHICKEN
REDUCTION, HERBS

12 OZ. HAND-CARVED PRIME RIB 48
CREAMY HORSERADISH, JUS, CHOICE OF SIDES

480 CHOPPED-STEAK BUN 18
10 OZ. CHOPPED STEAK, RED LEICESTER CHEESE, THICK-CUT
BACON, SHERRIED ONIONS, TOMATO, LETTUCE, SOCRATES,
HOUSE-MADE BRIOCHE, WEDGE FRIES

HARD-WOOD GRILLED

A LA CARTE

FILET MIGNON FLORENTINE 42 38
8 OZ. CUT, MASHED POTATO, SPINACH, BEEF REDUCTION,
CRISPY ONION

SIRLOIN & MUSHROOMS 34 26
10 OZ. CUT, EXOTIC MUSHROOMS, MASHED POTATO,
RED WINE REDUCTION

GARLIC RIBEYE 48 44
14 OZ. PRIME RIBEYE, LYONNAISE POTATOES, ASPARAGUS,
GARLIC BUTTER

NY STRIP & ONIONS 36 32
12 OZ. CUT, MASHED POTATO, HENRY'S SHERRY ONIONS

STEAK TOPPERS

BORDELAISE SAUCE 9

GARLIC BUTTER 9

BLUE CHEESE 9

FROM THE WATER

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| SEARED HALIBUT | 36 |
| HEIRLOOM POTATO AND VEGETABLE HASH, SEASONAL VEGETABLES, HERBED BUTTER SAUCE | |
| SALMON | 32 |
| MULTI-GRAIN PILAF, CARROTS 3-WAYS | |
| SCALLOPS | 38 |
| BACON MUSHROOM SHISHITO RAGOUT, GRILLED BREAD | |
| LOBSTER TAIL | 58 |
| HALF POUND PLUS STEAMED, BUTTER, LEMON | |
| SURF & TURF | 90 |
| 8 OZ. FILET MIGNON, HALF-POUND LOBSTER TAIL | |
| LOBSTER MAC & CHEESE | 34 |
| 5 CHEESE SAUCE, TORTIGLIONI PASTA, BUTTER POACHED LOBSTER | |

SIMPLE SIDES

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| 5 CHEESE MAC & CHEESE | 12 |
| SEASONAL VEGETABLES | 9 |
| GRILLED OR TEMPURA ASPARAGUS | 10 |
| SPINACH | 9 |
| EXOTIC MUSHROOM MEDLEY | 11 |
| STEAKHOUSE OLD BAY WEDGE FRIES | 10 |
| MASHED POTATO | 10 |
| BAKED POTATO | 10 |

HENRY'S DESSERT

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| NY-STYLE CHEESECAKE | 12 |
| WINE-GLAZED BERRIES, WHIPPED CREAM | |
| CHOCOLATE & NUTS | 10 |
| HOUSE-MADE CHOCOLATE MALT ICE CREAM, CRÈME ANGLAISE, BROWNIE, BROWN BUTTER ALMOND CAKE, CANDIED NUTS, WHIPPED CREAM | |
| BOMBAY CARAMEL | 10 |
| HOUSE-MADE GREEN FENNEL ICE CREAM, CRÈME ANGLAISE, CARAMEL, CURRIED COOKIE CRUMBS, WHIPPED CREAM, CANDIED CASHEWS | |
| CRÈME BRULEE | 10 |
| CHILLED CUSTARD, BURNT SUGAR TOP, BERRIES | |

COFFEE

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| COFFEE | 4 |
| SINGLE ESPRESSO | 3⁷⁵ |
| DOUBLE ESPRESSO | 4⁷⁵ |
| CAPPUCCINO | 4⁷⁵ |
| DOUBLE CAPPUCCINO | 5⁷⁵ |
| KEOKE COFFEE | 8⁵⁰ |
| BAILEYS COFFEE | 8⁵⁰ |
| IRISH COFFEE | 8⁵⁰ |
| MEXIAN COFFEE | 8⁵⁰ |