



STARTERS

HENRY'S SEAFOOD PLATTER **MP**
King Crab Legs | Shrimp | Mussels
Oysters | 1/2 Lobster | Seafood Ceviche

OYSTERS IN HALF SHELL **24**
Mignonette | Lemon Wedge

GRILLED OCTOPUS **19**
Sauce Romesco | Roasted Mushrooms
Sautéed Spinach

SEARED ALBACORE TUNA **22**
Pepper | Citrus | Lemon Egg Yolk Emulsion | Tomato

HOUSE MADE POTATO GNOCCHI **20**
Roasted Pumpkin Purée | Sage Lemon Butter
Crispy Prosciutto

CRISPY BRUSSELS SPROUTS **16**
Balsamic Glaze | Crispy Onions

SIDES

GRILLED ASPARAGUS **14**
Roasted Tomato Salsa

FALL RATATOUILLE **14**
Zucchini | Tomatoes | Eggplant

WHIPPED YUKON POTATOES **14**

SOUP & SALADS

CRAB BISQUE **18**
Pumpkin Seed Tuile

PORT POACHED PEAR WINTER SALAD **18**
Local Greens | Goat Cheese
Champagne Spirulina Vinaigrette

WEDGE SALAD **22**
Crispy Onions | Heirloom Tomatoes | Bacon
French Blue Cheese

HENRY'S JR.

PAN ROASTED CHICKEN **26**
Chicken Breast | Whipped Potatoes | Au Jus

BACON MAC 'N CHEESE **21**

SPAGHETTI **19**
Tomato Basil Sauce

GRILLED CHEESE SANDWICH **19**
Steamed Broccoli

MAINS

PAN ROASTED CHILEAN SEA BASS **57**
Coconut Yam Puree | Lime Butter Sauce
Market Vegetables

CRISPY SKIN SKUNA BAY SALMON **35**
Caramelized Fennel | Black Olive Beurre Blanc

CÔTE DE BOEUF (FOR TWO) **148**
Cowboy Ribeye Chop | Gratin Dauphinois
Vegetable Medley | Bernaise and Red Wine Sauce

GRILLED FILET MIGNON **58**
Mushroom Ragout | Baby Carrots | Pinot Reduction

VEAL OSSO BUCO **56**
Veal Shank | Whipped Yukon Potatoes
Glazed Baby Carrots

SOUS VIDE JIDORI CHICKEN BREAST **36**
Forest Mushroom Risotto
Pink Peppercorn Tarragon Sauce

ROASTED WINTER VEGETABLE POT PIE **36**
Tarragon Vegetable Velouté, Truffle, Crispy Puff Pastry

Before placing your order, please inform your server if a person in your party has a food allergy *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Executive Chef Lewis Butler
Fall 2022/2023 Menu