



STARTERS

HENRY'S SEAFOOD PLATTER MP

King Crab Legs | Jumbo Shrimp | Green Lip Mussels
Oysters | Lobster Tail | Tuna Tartar
Add Caviar (125)

WEST COAST OYSTERS IN HALF SHELL 27

Mignonette Sauce | Lemon

GRILLED SPANISH OCTOPUS 23

Confit Marble Potatoes | Roasted Pepper Coulis
Savory Spinach

AHI TUNA TARTAR 22

Avocado Puree | Lime Crème Fraiche | Tuile | Curry Oil

WILD MUSHROOM RAVIOLI 19

Wilted Swiss Chard | Parmesan Foam

STEAMED MUSSELS 22

Harissa Broth | Chickpeas | Fennel | Grilled Ciabatta

YUKON GOLD POTATO GNOCCHI 20

Savory Spinach | Blue Cheese Mornay

GRILLED VEGETABLE TERRINE 19

Summer Squash | Eggplant | Charred Onion
Tomato Jam | Tapenade | Aged Balsamic

SIDES

TRUFFLE FRIES 14

Truffle Aioli | Truffle Salt | Truffles

ROASTED BRUSSELS SPROUTS 14

Roasted Garlic | Fine Herbs

BROWN BUTTER YUKON MASHED POTATOES 14

FRICASSEE OF WILD MUSHROOMS 14

Roasted Garlic | Fine Herbs | Rosemary Port Cream

SOUP & SALADS

ARTICHOKE SALAD 18

Arugula | Toma Cheese | Lemon Vinaigrette

STRAWBERRY SALAD 17

Marcona Almond | Goat Cheese | Arugula
Saba Vinegar

HENRY'S WEDGE SALAD 19

Thick Cut Bacon | Crispy Onions | Heirloom Tomatoes
Buttermilk Ranch Dressing

CANADIAN SEAFOOD CHOWDER 22

Salmon | Seabass | Shrimp | Lobster
House Made Oyster Crackers | Cilantro Drizzle

DESSERT

WARM BUTTER CAKE 15

Vanilla Ice Cream | Caramel Sauce

VANILLA CRÈME BRÛLÉE 15

Macaron | Fresh Berries

FIELD BERRY TART 15

Apricot Coulis | Chantilly Cream

FLOURLESS CHOCOLATE CAKE 15

Raspberry Coulis | Chantilly Cream

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

DOVER SOLE 59

Rainbow Swiss Chard | Lemon Caper Sauce
Roasted Forest Mushrooms | Celeriac

ROASTED MUSCOVY DUCK BREAST 40

Brown Butter Apple Puree | Roasted Apple
Potato Gnocchi | Red Wine Gastric

CHATEAUBRIAND (FOR TWO) 14-OZ. FILET 135

Gratin Dauphinois | Vegetable Medley
Pinot Noir Reduction | Mornay Sauce | Hollandaise

SOUS VIDE MARY'S ORGANIC FREE-RANGE CHICKEN 37

Truffle Parmesan Risotto | Rainbow Carrots
Grainy Mustard Sauce

SURF AND TURF 69

Grilled Filet of Beef | Tempura Lobster Tail
Roasted Cipollini Onions | Baby Vegetables
Whipped Yukon Gold Potatoes | Bearnaise Sauce
Bordelaise Sauce

PISTACHIO CRUSTED SCALLOPS 69

King Trumpet Mushrooms | Saffron Aioli
Petite Watercress

CRISPY SKIN SALMON 38

Roasted Summer Squash | Purple Potato Puree
Chive Butter Sauce

PAPPARDELLE PASTA 36

Bison Bolognese | Shaved Parmesan Cheese

ROASTED TRI COLORED CAULIFLOWER AND FOREST MUSHROOMS 26

Beet Cous Cous | Roasted Corn Puree | Crispy Shallots

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.