

## THE WINE BY THE GLASS

### SPARKLING

CHANDON, Brut split 13  
LUNETTA PROSECCO, BRUT, Split 8

### WHITE

CHARDONNAY, Wente 8  
CHARDONNAY, Greystone 9  
CHARDONNAY, J. Lohr 10  
RIESLING, Chateau Ste. Michelle 8  
SAUVIGNON BLANC, MontGras 7  
SAUVIGNON BLANC, Kunde Estate 8  
SAUVIGNON BLANC, Kim Crawford 11  
PINOT GRIGIO, Caposaldo 7  
PINOT GRIGIO, Ruffino 10  
PINOT GRIGIO, Santa Margherita 14  
WHITE ZINFANDEL, Beringer 6  
DRY ROSE, J L Columbo 8

### RED

BURT'S CUVÉE, Markham 9  
CABERNET SAUVIGNON, Columbia Crest Grand Estates 8  
CABERNET SAUVIGNON, J. Lohr 10  
CABERNET SAUVIGNON, Simi, Sonoma 11  
CABERNET SAUVIGNON, Merryville Starmont, Napa 15  
MERLOT, Columbia Crest Grand Estates 8  
MERLOT, Sebastiani 10  
CHIANTI, Rocca Della Macie 8  
PINOT NOIR, Castlerock 9  
PINOT NOIR, Llai Llai 9  
PINOT NOIR, Estancia 10  
SHIRAZ, Tic Tok 9  
MALBEC, El Portillo 8  
MALBEC, Ruta 22 10

## HOUSEMADE FLATBREADS

### Thin & Crispy

CHEF'S FLATBREAD of the DAY M.P.

HOUSEMADE CHICKEN SAUSAGE & THREE CHEESES *tomato sauce, roasted piquillo peppers* 12  
GRILLED PORTOBELLO MUSHROOM & FONTINA *frizzled leeks, fresh thyme, garlic, truffle oil* 13  
ROASTED TOMATO & GOAT CHEESE *basil, spanish sherry gastrique* 12

## SOUPS / SMALL PLATES

SEASONAL SOUP 6

MAGICAL SPLIT PEA SOUP *fat free and vegetarian* 5

SLOW BRAISED CARNITAS SLIDERS *ancho bbq sauce, jicama-red cabbage slaw, crispy onions* 9

CRISPY CALAMARI AND ZUCCHINI *tomato sauce, tartar sauce* 11

CARAMELIZED BRUSSELS SPROUTS *crispy bacon and roasted garlic* 8

ROASTED BEETS and GOAT CHEESE *toasted pistachios, spicy arugula, cider vinaigrette* 8

MEDITERRANEAN PLATE *crispy eggplant cake, hummus, cucumber and feta salad, marinated beets, tzatziki sauce* 13

FISH TACOS "A LA PLANCHA" *market fresh daily cut fish, cabbage slaw, salsa verde, pico de gallo, aji amarillo, soft corn tortillas* 14

WASABI CRUSTED YELLOWFIN TUNA *thai chili emulsion, plum sauce* 14

## SALADS

HENRY'S SALAD *bibb and leaf lettuces, gruyere cheese, garlic croutons, Dijon vinaigrette* 6

CAESAR SALAD *grana padano and garlic croutons* 6

WEDGE OF ICEBERG *beefsteak tomatoes, applewood smoked bacon, blue cheese dressing* 10

CHINESE CHICKEN PAILLARD *cucumbers, almonds, julienne vegetables, raisins, sesame vinaigrette* 15

HENRY'S COBB SALAD *roasted chicken, corn, tomatoes, bacon, avocado, blue cheese, Dijon vinaigrette* 16

CHOPPED GRILLED VEGETABLE SALAD *carrots, asparagus, tomatoes, zucchini, red onion, edamame, mixed lettuces, cucumber, aged cheddar cheese, roasted tomato vinaigrette* 9

CLASSIC GREEK SALAD *mixed lettuces, tomatoes, cucumbers, onions, feta cheese, kalamata olives, pepperoncinis, lemon-oregano vinaigrette* 9

*Make any small salad a meal by adding one of the following:*

*chicken paillard 6 / 5 grilled shrimp 8 / 3 oz seared rare tuna 8 / 5 oz salmon 7 / 5 oz mahi 8 / eggplant cakes 6*

## SANDWICHES

GRILLED BRISKET BLEND BURGER *on sesame bun, lettuce, tomato, pickle, caramelized onions* 14

*Add cheese or mushrooms 1 / Add bacon or guacamole 2*

RED WINE MUSHROOM BURGER, *gruyere and fontina cheeses, roasted mushroom demi, frizzled leeks and arugula* 17

TURKEY BURGER *on a sesame bun, lettuce, tomato, caramelized onions, honey mustard glaze, cranberry sauce* 12

BLACKENED OR GRILLED MAHI *on sesame bun with shredded lettuce and tomato, tartar sauce* 15

MOROCCAN SPICE GRILLED LAMB BURGER *tzatziki, spicy arugula, roasted tomato jam, ciabatta* 15

*Sandwiches served with choice of Fries, House Vegetable Sauté, or Coleslaw*

**Ask your server about Henry's Gift Certificates for those special occasions**

18% gratuity has been added to parties of 5 or more

## COMFORT CLASSICS

HORSERADISH CRUSTED SALMON <i>cedar plank roasted, house vegetable sauté, wild rice-quinoa pilaf, cider vinaigrette</i>	23
RAINBOW TROUT ALMONDINE <i>house vegetable sauté, wild rice-quinoa pilaf, lemon-chive pan sauce</i>	24
TURKEY AND MUSHROOM MEATLOAF <i>house vegetable sauté, sweet potato mash, roasted turkey gravy</i>	18
VEAL CUTLET PARMAGIANO <i>pomodoro, mozzarella cheese, mezzis rigatoni</i>	20
VEAL CUTLET "MILANESE" <i>tricolor salad, lemon-pecorino vinaigrette</i>	18
CALVES LIVER, BACON AND ONIONS <i>sautéed spinach, yukon gold mash, sherry-mustard pan sauce</i>	21
HENRY'S SEASONAL VEGETABLE PLATE <i>your choice of any four vegetables or sides</i>	15
WHOLE WHEAT SPAGHETTI and PISTACHIO-BASIL PESTO <i>roasted golden beets, fresh tomatoes, wilted arugula, shaved pecorino, and rustic bread crumbs</i>	16
CHICKEN MILANO <i>sautéed spinach, sweet potato agnolotti, maple-dijon crème</i>	19
ROASTED "ALL NATURAL" ½ CHICKEN <i>seasonal vegetables, yukon gold mash, lemon thyme jus</i>	21
CORIANDER-PEPPER SEARED "RARE" YELLOWFIN TUNA <i>roasted fennel, sautéed spinach, roasted potato planks, lemon vinaigrette</i>	16/28

## DAILY CLASSICS

MONDAY - Southern Fried Chicken	<i>mashed potatoes and gravy, cole slaw, mac and cheese</i> 19
TUESDAY - Spaghetti & Chicken Meatballs	<i>tomato-mushroom ragout, "grana padano"</i> 17
WEDNESDAY - Beef Short Rib "Bourguignonne"	<i>braised boneless short ribs, roasted mushrooms, pearl onions, applewood smoked bacon tomatoes, roasted potato planks, red wine sauce</i> 28
THURSDAY - Thanksgiving Dinner	<i>roast turkey breast, stuffing, mashed potatoes, sweet potato mash, sage gravy and cranberry sauce</i> 19
FRIDAY - Crispy Long Island Duckling	<i>vegetable fried rice, orange-ginger glaze</i> 29
SATURDAY - Rosemary Grilled Lamb Chops	<i>chef's choice</i> MP
SUNDAY - Henry's Chicken Pot Pie	<i>flaky pastry crust</i> 19

## HENRY'S SIMPLY GRILLED MAIN COURSES

Served with House Vegetable Saute **and** Choice of **one**: Magical Split Pea Soup, Soup of the Day, Henry's Salad, Caesar Salad, Loaded Baked Potato, Wild Rice-Quinoa Pilaf or Vegetable Stir Fried Rice

14 OZ. ALL NATURAL CHICKEN "CHOP" <i>mojo marinated, two dipping sauces</i>	24
8 OZ. SCOTTISH SALMON <i>maple mustard glaze</i>	27
GINGER-APRICOT GLAZED CENTER CUT PORK CHOP <i>chunky applesauce</i>	28
MISO MARINATED SKIRT STEAK <i>crispy onions, roasted garlic pan sauce</i>	25
8 OZ. CENTER CUT FILET MIGNON <i>roasted shallot butter</i>	30
HENRY'S 12 OZ. HOUSE BLEND CHOPSTEAK <i>caramelized onions, crispy onions, roasted mushroom demi</i>	21

## ON THE SIDE

HOUSE VEGETABLE SAUTÉ 5	SWEET POTATO FRIES 5
GREEN BEANS 6	YUKON GOLD MASH 5
SAUTEED SPINACH 6	SWEET POTATO MASH 5
LOADED BAKED POTATO 6	WILD RICE-QUINOA PILAF 5
FRENCH FRIES 5	MAC AND CHEESE 6



*2008, 2009 & 2010 Reader's Choice  
"Best American Restaurant"*

*Executive Chef Adam Brown*

