

WINE BY THE GLASS

SPARKLING

CHANDON Brut, Split 13
MOET & CHANDON Imperial, Split 28

WHITE

CHARDONNAY, Forestville 7
CHARDONNAY, Beringer 9
RIESLING, Columbia Winery 7
SAUVIGNON BLANC, Kim Crawford 11
PINOT GRIGIO, Ruffino, Lumina 8
PINOT GRIGIO, Santa Margherita 14
WHITE ZINFANDEL, Beringer 6

RED

BURT'S CUVEE, Markham 8
CABERNET SAUVIGNON, Columbia Crest Grand Estates 7
CABERNET SAUVIGNON, B.R. Cohn 12
MERLOT, Columbia Crest Grand Estates 7
CHIANTI SUPERIORE, Ruffino 8
PINOT NOIR, Estancia 10
SHIRAZ, Jacobs Creek Reserve 9
MALBEC, Antigal, Uno 11

HOUSEMADE FLATBREADS

Thin & Crispy

CHEF'S FLATBREAD of the DAY *M.P.*

HOUSEMADE CHICKEN SAUSAGE & THREE CHEESES *tomato sauce, roasted piquillo peppers* 11.95

BLACKENED SHRIMP & AVOCADO *smokey tomato sauce, roasted garlic, fontina cheese* 12.95

GRILLED PORTOBELLO MUSHROOM & FONTINA *frizzled leeks, fresh thyme, garlic, truffle oil* 11.95

ROASTED TOMATO & GOAT CHEESE *basil, spanish sherry gastrique* 9.95

APPETIZERS / HORS -D'OEUVRES

SOUP of the DAY 4.95

MAGICAL SPLIT PEA SOUP *fat free and vegetarian* 4.95

BLACK ANGUS SLIDERS *pickle chips, special sauce* 9.95

CHICKEN QUESADILLA *roasted corn, onions, peppers, tomato salsa, sour cream, avocado* 10.95

CRISPY CALAMARI AND ZUCCHINI *tomato sauce, tartar sauce* 10.95

BEEF FRANKS IN A BLANKET *honey mustard dipping sauce* 8.95

WASABI CRUSTED YELLOWFIN TUNA *Thai chili emulsion, plum sauce* 13.95

SMALL SALADS

HENRY'S SALAD *bibb and leaf lettuces, gruyere cheese, garlic croutons, dijon vinaigrette* 4.95

CAESAR SALAD *grana padano and garlic croutons* 4.95

WEDGE OF ICEBERG *beefsteak tomatoes, applewood smoked bacon, blue cheese dressing* 8.95

CHOPPED GRILLED VEGETABLE SALAD *aged cheddar, roasted tomato vinaigrette* 8.95

HOUSE SALAD *seasonal vegetables, croutons, cheddar cheese, applewood smoked bacon, chopped eggs. Choice of dressing* 7.95

MAINPLATE SALADS / SANDWICHES

CHINESE CHICKEN PAILLARD *cucumbers, almonds, julienne vegetables, raisins, sesame vinaigrette* 14.95

ASIAN BARBECUED SALMON *mixed lettuces, julienne vegetables, citrus – mustard vinaigrette* 17.95

HENRY'S COBB SALAD *roasted chicken, corn, tomatoes, bacon, avocado, blue cheese, dijon vinaigrette* 15.95

BLACKENED OR GRILLED MAHI *on sesame bun with shredded lettuce and tomato, tartar sauce* 14.95

10 OZ . CREEKSTONE SIRLOIN BURGER *on sesame bun, lettuce, tomato, pickle, caramelized onion* 13.95

TURKEY BURGER *on a sesame bun, lettuce, tomato, caramelized onions, maple mustard glaze, cranberry sauce* 11.95

HOUSE ROASTED TURKEY CLUB *applewood smoked bacon, lettuce, tomato, dijonaise on multi grain* 13.95

SEARED YELLOWFIN TUNA *baby greens, soba noodles, sesame vinaigrette* 15.95

Sandwiches served with choice of Fries, Vegetable of the Day 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

- HERB ROASTED HALF CHICKEN *lemon thyme jus, yukon gold potato puree and asparagus* 18.95
 VEAL CUTLET PARMAGIANO *pomodoro, mozzarella cheese, gemelli pasta* 19.95
 TURKEY AND MUSHROOM MEATLOAF *sweet potato mash, vegetable of the day* 17.95
 6 OZ. HORSERADISH CRUSTED & CEDAR PLANKED SALMON *basmati brown rice pilaf and asparagus* 22.95
 CHICKEN MILANO *sweet potato angnolotti, sautéed spinach, mustard crème* 18.95
 CALVES LIVER, BACON AND ONIONS *yukon gold potato purée, sautéed spinach, pan sauce* 19.95
 RUBY RED TROUT ALMONDINE *asparagus, basmati brown rice pilaf* 22.95
 MISO MARINATED SKIRT STEAK *mushroom home fries, crispy onions and roasted garlic pan sauce* 21.95
 SESAME SEARED TUNA *asian vegetable stir fry, jasmine rice, citrus ponzu* 25.95

DAILY CLASSICS

- MONDAY - Southern Fried Chicken *mashed potatoes and gravy, cole slaw, mac and cheese* 18.95
 TUESDAY - Spaghetti & Chicken Meatballs *tomato-porcini mushroom ragout, "grana padano"* 16.95
 WEDNESDAY - Chicken Cacciatore *peppers, onions, mushrooms, tomatoes and gemelli* 17.95
 THURSDAY - Thanksgiving Dinner *roast turkey breast, stuffing, mashed potatoes, sage gravy and cranberry sauce* 18.95
 FRIDAY - Crispy Long Island Duckling *vegetable fried rice, orange-ginger glaze* 28.95
 SATURDAY - Wild Fish *Chef's preparation M.P.*
 SUNDAY - Henry's Chicken Pot Pie *flaky pastry crust* 18.95

HENRY'S SIMPLY GRILLED MAIN COURSES

- Served with Vegetable of the Day **and** Choice of **one**: Magical Split Pea Soup, Soup of the Day, House Salad, Caesar Salad, Loaded Baked Potato, Brown Rice Pilaf, Vegetable Stir Fried Rice or Mac & Cheese
 "HATFIELD ALL NATURAL" CENTER CUT PORK CHOP *maple mustard glaze, chunky apple sauce* 27.95
 10 OZ. "ADOBADO" MARINATED FLAT IRON STEAK *plum tomato roasted corn salsa* 24.95
 9 OZ. SCOTTISH SALMON *maple mustard glaze* 26.95
 14 OZ. ALL NATURAL CHICKEN "CHOP" *mojo marinated, two dipping sauces* 23.95
 AUSTRALIAN LAMB CHOPS *apricot-mint jam* 29.95
 12 OZ. CREEKSTONE CHOPSTEAK *caramelized and crispy onions, cremini mushroom sauce* 19.95

ON THE SIDE

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| VEGETABLE OF THE DAY 4.95 | FRENCH FRIES 4.95 |
| ASPARAGUS 4.95 | SWEET POTATO FRIES 4.95 |
| GREEN BEANS 4.95 | YUKON GOLD POTATO PUREE 4.95 |
| SAUTEED SPINACH 5.95 | SWEET POTATO MASH 4.95 |
| VEGETABLE STIR FRIED RICE 5.95 | BROWN RICE PILAF 4.95 |
| LOADED BAKED POTATO 5.95 | MAC AND CHEESE 5.95 |
| MUSHROOM HOME FRIES 5.95 | VEGETABLE PLATE "choose any 3" 12.95 |



2008, 2009 & 2010 Readers Choice
 "Best American Restaurant"

Executive Chef John Belleme

