



LUNCH & DINNER

— APPETIZERS —

BUFFALO STYLE CHICKEN WINGS blue cheese dressing, celery sticks **16**

CRISPY CHICKEN TENDERS plain or buffalo style, celery sticks **15**

SPINACH AND ARTICHOKE DIP corn tortilla chips **12**

TATER TOT NACHOS braised short rib, jalapeno, cheese sauce, pico de gallo, sour cream **16**

WARM PRETZEL ROLLS big john's cajun cheese fondue **11**

— SOUPS —

CREAMY TOMATO SOUP basil pesto, parmesan cheese **11**

GRILLED CHEESE AND TOMATO SOUP cheddar, gouda and fontina cheeses, butter toasted sourdough bread **18**

CLASSIC FRENCH ONION SOUP croutons, melted gruyere **11**

HOMESTYLE CHICKEN NOODLE SOUP pulled chicken, ditalini pasta **10**

— SALADS —

HEIRLOOM ROASTED BEETS & GOAT CHEESE arugula, candied walnuts, orange segments, citrus vinaigrette **14**

Grilled Chicken **19** Grilled Shrimp **21** Grilled Salmon* **26**

PANZANELLA heirloom tomatoes, burrata, fennel, cucumbers, yellow tomato vinaigrette, brioche croutons, basil **14**

MIXED GREENS tomatoes, cucumbers, candied walnuts, citrus vinaigrette **12**

Grilled Chicken **17** Grilled Shrimp **19** Pan Roasted Salmon* **24**

TRADITIONAL CAESAR SALAD* romaine, parmesan cheese, croutons, caesar dressing **12**

Grilled Chicken **17** Grilled Shrimp **19** Pan Roasted Salmon* **24**

THE HENRY COBB SALAD grilled chicken, romaine, bacon, blue cheese, heirloom tomato, hard-boiled egg, avocado **18**

— SANDWICHES —

Served with your choice of French fries, truffle tots or side salad

THE HENRY BURGER* bacon jam, cheddar cheese, special sauce, sesame seed brioche bun **18**

BUILD YOUR OWN BURGER* choice of three: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg **19**

FRENCH DIP SANDWICH* shaved prime rib, melted swiss, au jus, horseradish sauce **18**

GRILLED CHICKEN CLUB butter lettuce, tomato, bacon, avocado, green goddess dressing, sourdough **18**

CORNED BEEF REUBEN sauerkraut, melted swiss, 1000 island dressing, marbled rye bread **17**

BUFFALO CHICKEN WRAP crispy buffalo style chicken, lettuce, tomato, blue cheese dressing **17**

— ENTREES —

RIGATONI ALLA CARBONARA spring peas, pancetta, parmesan, egg yolk **17**
Grilled Chicken **22** Grilled Shrimp **24** Pan Roasted Salmon* **29**

ROASTED CHICKEN BREAST creamed spinach, confit potatoes, glazed carrots **25**

SIGNATURE MEATLOAF honey sriracha glaze, whipped potatoes, peas, bacon **18**

STEAK FRITE* 12 oz grilled rib eye, bearnaise, parmesan truffle fries **38**

PAN SEARED SALMON FILET* pancetta, english peas, spring vegetables, orange segments, citrus dressing **26**

SOUTHERN SHRIMP AND GRITS creole bbq shrimp, cheddar grits, mushrooms, pancetta, tomatoes, corn-avocado salsa **18**

— SIDES —

WHIPPED POTATOES **6**

MAC AND CHEESE **8**

GARLIC SPINACH **6**

FRENCH FRIES **6**

SIDE SALAD **6**

ROASTED POTATOES **8**

Chef de Cuisine Jasmine Rattanopas | General Manager Grace Lynch

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. For your safety, inform your server of any food allergies so they may advise you of the items that would best accommodate your needs. An 18% gratuity will be added to parties of 6 or more.



LUNCH & DINNER

BREAKFAST ALL DAY

THE HENRY BREAKFAST* three eggs any style, served with choice of bacon, ham, country sausage or chicken sausage, roasted potatoes and toasted country bread **18**

HENRY'S BIG BRIOCHE FRENCH TOAST
maple syrup, fresh berries, whipped butter **16**

CALIFORNIA CLUB OMELET bacon, tomato, avocado, cheddar cheese, served with roasted potatoes and toasted country bread **18**

STEAK AND EGGS* 12oz. ribeye steak, two eggs any style, served with roasted potatoes and toasted country bread **38**

SIGNATURE SHORT RIB BENEDICT* braised short rib,
soft poached eggs, hollandaise, hashbrowns **20**

BREAKFAST BURRITO scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream **17**

SEASONAL FRESH FRUIT PLATE **13**

DESSERTS

7 Each

NEW YORK STYLE CHEESECAKE graham cracker crust, macerated strawberries

WARM SIGNATURE DONUTS bananas fosters filling with salted caramel glaze

CHOCOLATE FUDGE CAKE chocolate cake, chocolate fudge, chocolate sauce

HOUSE-MADE ICE CREAMS AND SORBETS vanilla bean & chocolate ice cream, raspberry sorbet

WARM MADE TO ORDER BEIGNETS
fresh lemon curd

COCKTAILS

15 Each

HOT UNDER THE COLLAR Green Chili Vodka, Mary Mix, a pipette of Sriracha, rosemary and bacon

STRANGE BREW Modelo Especial, lime, Mary Mix, spiced corn-nuts

ET TU, BRUT-EH? Vodka, cucumber, dill, Clamato and spice

ROSE' ALL DAY Cantaloupe Vodka, strawberry rhubarb rose syrup, Elderflower Liqueur and Sparkling Rose Champagne

CHAMPAGNE SUPERNOVA Peach Vodka, Madagascar Vanilla Liqueur, coconut chai syrup and Bubbles

COMEDY OF ERRORS Bourbon, fig & cinnamon syrup and Aztec Chocolate Bitters

PUNCH DRUNK LOVE Five-Spiced Rum, almond, caramelized pineapple and lime

THE WIND-UP BIRD Pink Grapefruit Vodka, Thyme Liqueur, ginger beer, cardamom peppercorn honey

SAFE WORD Blanco Tequila, California Poppy Liqueur, lime, orange and Agave Nectar

VIRGIN

9 Each

VIOLET BEAUREGARD BluPom, lavender honey, unsweetened iced tea

GET LEI'D Kern's pink guava, passionfruit puree, pineapple, orange and pink grapefruit juices

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