



# LUNCH & DINNER

## — APPETIZERS —

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

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

WISCONSIN CHEESE CURDS smoked ketchup, ranch dressing **9**

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, walnuts orange segments, citrus dressing **14**

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

WAGYU TRI TIP STEAK SALAD\* balsamic marinated mushrooms, onions, tomatoes, arugula, chimichurri, lime vinaigrette **24**

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, diced 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**

MEATBALL SUB marinara sauce, mozzarella, basil **16**

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

## — MAIN EVENT —

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

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

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

SHEPHERD'S PIE braised lamb shank, english peas, whipped potatoes **23**

PAN SEARED SALMON FILET\* charred cauliflower romanesco, harissa, mint dressing **26**

## — 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

## VIRGIN TERRITORY

VIOLET BEAUREGARD BluPom, lavender honey, unsweetened iced tea **9**

MARRAKECH EXPRESS mango, passion fruit and kalamansi purees with coconut cream, thai basil ginger-cardamom syrup **9**

GET LEI'D Kern's pink guava, passionfruit puree, pineapple, orange and pink grapefruit juices **9**

COOL HAND CUKE Dryy Cucumber Soda, ginger-lemongrass syrup, lime juice **9**

## LIBATIONS

THE WIND-UP BIRD our Mule of Pink Grapefruit Vodka, Thyme Liqueur, Honeysuckle and Peppercorn **14**

HOT UNDER THE COLLAR our House Bloody Mary with Green Chili Vodka, Mary Mix, a pipette of Sriracha, rosemary and bacon **14**

COMEDY OF ERRORS an Old Fashioned good time with Bourbon, fig & cinnamon syrup and Aztec Chocolate Bitters **14**

PUNCH DRUNK LOVE Paradise found with Five-Spiced Rum, almond, caramelized pineapple and lime **14**

SAFE WORD a Margarita of Blanco Tequila, California Poppy Liqueur, lime, orange and Agave Nectar **14**

ROSE' ALL DAY a mimosa of Cantaloupe Vodka, strawberry rhubarb rose syrup, Elderflower Liqueur and Sparkling Rose Champagne **14**

CHAMPAGNE SUPERNOVA a mimosa of Peach Vodka, Madagascar Vanilla Liqueur, coconut chai syrup and Bubbles **14**

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