

— GLUTEN FREE —

— APPETIZERS —

ROASTED CHICKEN SOUP chicken broth, fresh herbs **10**

SEASONAL FRESH FRUIT PLATE **13**

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

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

— SALADS —

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

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

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

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

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

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

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

— BURGERS —

served on gluten free bread with fresh fruit

THE HENRY BURGER* bacon jam, cheddar cheese, special sauce **18**

BUILD YOUR OWN BURGER choice of three,
cheddar, swiss, provolone, blue cheese, avocado, mushrooms,
canadian bacon, applewood bacon, smoked ham, fried egg* **19**

— SANDWICHES —

served on gluten free bread with fresh fruit

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

— SPECIALTIES —

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**

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

— BREAKFAST —

THE HENRY BREAKFAST* three eggs any style, served with a choice of
bacon, ham, country sausage or chicken sausage, served with
roasted potatoes and gluten free toast **18**

CALIFORNIA CLUB OMELET bacon, tomato, avocado, cheddar cheese,
served with roasted potatoes and gluten free toast **18**

STEAK AND EGGS* 12oz. ribeye steak, three eggs any style, served with
roasted potatoes and gluten free toast **38**

— DESSERTS —

7

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

— BEVERAGES —

COFFEE **5**

ESPRESSO/DOUBLE **4/6**

CAPPUCCINO OR CAFÉ LATTE **5**

APPLE, PINEAPPLE, CRANBERRY JUICE **5**

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE **6**

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.



THE
HENRY