

THE HENRY

welcome to our home

DINNER MENU

APPETIZERS

ROASTED CHICKEN TORTILLA SOUP...8

WARM KALE & TRUFFLE DIP...10
cheddar crème fraîche, house pita & lavash crackers

SHORT RIB POTSTICKERS...13.5
yuzu ponzu, sesame seed & mizuna

WOOD FIRED ARTICHOKE TOAST...12
house ricotta, black truffle, saba & crispy shallot

MADE TO ORDER GUACAMOLE...10
roasted poblano, clementine, cilantro & pistachio

GRILLED & CHILLED SHRIMP...16
chipotle cocktail & henry sauce

SMOKED NORWEGIAN SALMON*...14
potato hash brown, crème fraîche & arugula

WHITE TRUFFLE PARMESAN FRIES...11
truffle aioli

PRAIRIE BREEZE CHEDDAR POPOVERS...7
whipped bacon & herb butters

SALADS

KALE & APPLE...12
clementine, bacon, amish cheddar & almond

LITTLE GEM & ASPARAGUS CAESAR...12
warm garlic crouton, parmesan & caesar vinaigrette

MEDITERRANEAN...12
cucumber, local tomato, red onion, kalamata olive, toasted almond & feta cheese

HENRY HOUSE SALAD...7
campari tomato, organic egg, bacon, herb crouton & parmesan

SANDWICHES

PRIME STEAK SANDWICH*...21
roasted mushroom, burnt onion, swiss cheese, arugula & horseradish aioli

HEIRLOOM QUINOA TACOS...11.5
smoked corn, smashed avocado, pickled onion, queso fresco & black beans

ALL-AMERICAN BURGER*...14
certified angus beef®, lettuce, tomato, grilled onion, american cheese & henry sauce

ROASTED TURKEY FRENCH DIP...13
horseradish aioli, havarti, garlic parmesan roll & natural jus

ENTREES

SEARED AHI TUNA "POKE"*...28
avocado, sticky rice, pickled cucumber, roasted shiitake, green onion & ponzu

PRIME NEW YORK STRIP*...47
loaded potato gratin & house made steak sauce

WILD MUSHROOM PASTA...17
english pea, morel & crimini mushroom, smoked onion, radiatori & parmesan cream

KOREAN STYLE SKIRT STEAK*...26
vegetable fried rice & creamy ponzu

SKUNA BAY SALMON*...28
toasted almond quinoa, lemon glazed beet & arugula

ROASTED BRANZINO*...29
cauliflower, snap pea, cracked freekah, bloomsdale spinach, cipollini onion & preserved lemon butter

BRAISED SHORT RIB...28
bourbon caramel, roasted mushroom, fourme d'ambert & smashed potatoes

MUSHROOM PAELLA*...23
black kale, piquillo pepper, calabrian chile & farm egg

BOLOGNESE...18
traditional meat sauce, truffle mushroom butter, herbed ricotta & garlic toast

ROASTED CHICKEN rosemary lemon pan jus (with 2 picnic sides)...19.5

kale & apple slaw smashed garlic potato mac & cheese french fries
grilled asparagus cauliflower "polenta" creamed corn

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.