



SEASONAL SPECIALS

SALISBURY STEAK 21
CHOPPED STEAK, EXOTIC MUSHROOM, MASHED POTATO,
RED WINE REDUCTION

BUCATINI LAMB BOLOGNESE 24
RICH LAMB SAUCE, BUCATINI PASTA, PARMESAN

STARTERS

FRIED CALIFORNIA CALAMARI 21
KARAAGE-STYLE MONTEREY BAY SQUID, GOCHUJANG MARINADE,
UNAGI SAUCE, SPICY MAYO, GREEN ONION

CHIMICHURRI SHRIMP COCKTAIL 21
POACHED GULF COAST SHRIMP, CHIMICHURRI LIME VINAIGRETTE,
CUCUMBER SALAD, AVOCADO SAUCE, SWEET POTATO CRISPS

CRISPY VEGETABLES 11
CRISPY BATTER, SOCRATES TARTAR

SALADS

BLUE CHEESE WEDGE 12
BLUE CHEESE, ICEBERG WEDGE, TOMATO, CUCUMBER, BACON,
CARROT, PICKLED RED ONION, CANDIED PECANS, HERBS

FIELD GREENS 10
PETITE FIELD GREENS, TOMATO, CUCUMBER, CARROT, ONION,
CROUTON

CAESAR 10
CHOPPED ROMAINE, PARMESAN, CLASSIC DRESSING, CROUTON,
WHITE ANCHOVY

SOUPS

FRENCH ONION 12
CARAMELIZED SWEET ONIONS, RICH BEEF STOCK, BROILED
CHEESY CROUTON

SEASONAL SOUP 10
CHEF'S WHIMSY

ENTRÉES

HENRY'S SHORT RIB 35
RED WINE BRAISED SHORT RIB, MASHED POTATO, VEGETABLE,
RED WINE REDUCTION

CHICKEN CHASSEUR 32
EXOTIC MUSHROOM, POTATOES, RICH CHICKEN REDUCTION, HERBS

12 OZ. HAND-CARVED PRIME RIB* 52
CREAMY HORSERADISH, JUS, CHOICE OF SIDES

STEAKHOUSE CHEESEBURGER* 21
10 OZ. GROUND STEAK BURGER, FONTINA CHEESE, THICK-CUT
BACON, EXOTIC MUSHROOMS WITH RED WINE REDUCTION,
LETTUCE, HOUSE SAUCE, BRIOCHE BUN, OLD BAY WEDGE FRIES

HARD-WOOD GRILLED

A LA CARTE

FILET MIGNON FLORENTINE* 55 45
6 OZ. CUT, MASHED POTATO, SPINACH, BEEF REDUCTION,
CRISPY ONION

SIRLOIN & MUSHROOMS* 38 28
10 OZ. CUT, EXOTIC MUSHROOMS, MASHED POTATO,
RED WINE REDUCTION

GARLIC RIBEYE* 54 46
14 OZ. RIBEYE, LYONNAISE POTATOES, ASPARAGUS,
GARLIC BUTTER

NY STRIP & ONIONS* 42 34
12 OZ. CUT, MASHED POTATO, HENRY'S SHERRY ONIONS

STEAK TOPPERS

BORDELAISE SAUCE 9

GARLIC BUTTER 9

BLUE CHEESE 9

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.
Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.
18% gratuity added to parties of 6 or more. \$5 split plate charge on entrees.

FROM THE WATER

MARKET FISH* SEASONAL FISH SELECTION, CHEF'S PAIRINGS	MKT
SALMON* MULTI-GRAIN PILAF, CARROTS 3-WAYS	34
SCALLOPS* GRILLED SOURDOUGH, EXOTIC MUSHROOM, SHISHITO, BACON, CREAM	52
LOBSTER TAIL* HALF POUND PLUS STEAMED, BUTTER, LEMON	75
SURF & TURF* 6 OZ. FILET MIGNON, HALF-POUND LOBSTER TAIL	115
LOBSTER MAC & CHEESE HOUSE CHEESE SAUCE, TORTIGLIONI PASTA, BUTTER POACHED LOBSTER	40

SIDES

HOUSE MAC & CHEESE	17
SEASONAL VEGETABLES	12
GRILLED OR TEMPURA ASPARAGUS	13
SPINACH	11
EXOTIC MUSHROOM MEDLEY	14
STEAKHOUSE OLD BAY WEDGE FRIES	10
MASHED POTATO	10
BAKED POTATO	10

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HENRY'S DESSERT

NY-STYLE CHEESECAKE WINE-GLAZED BERRIES, WHIPPED CREAM	12
CHOCOLATE & NUTS HOUSE-MADE CHOCOLATE MALT ICE CREAM, CRÈME ANGLAISE, BROWNIE, BROWN BUTTER ALMOND CAKE, CANDIED NUTS, WHIPPED CREAM	10
BOMBAY CARAMEL HOUSE-MADE GREEN FENNEL ICE CREAM, CRÈME ANGLAISE, CARAMEL, CURRIED COOKIE CRUMBS, WHIPPED CREAM, CANDIED CASHEWS	10
CRÈME BRULEE CHILLED CUSTARD, BURNT SUGAR TOP, BERRIES	10

COFFEE

COFFEE	4
SINGLE ESPRESSO	3⁷⁵
DOUBLE ESPRESSO	4⁷⁵
CAPPUCCINO	4⁷⁵
DOUBLE CAPPUCCINO	5⁷⁵
KEOKE COFFEE	9⁵⁰
BAILEYS COFFEE	9⁵⁰
IRISH COFFEE	9⁵⁰
MEXICAN COFFEE	9⁵⁰