

Henry's

SEASONAL SPECIALS



CELERY ROOT MEZZA LUNA 28
HOUSE-MADE MEZZA LUNA PASTA, CELERY
ROOT PURÉE & CITRUS BUTTER SAUCE



CHICKEN POT PIE 30
TENDER CHICKEN, CELERY, CARROTS
& PEAS IN A SAVORY CREAM SAUCE,
TOPPED WITH FLAKY PUFF PASTRY



FIG OLD FASHIONED 18
BASIL HAYDEN BOURBON,
FIG PURÉE, ANGOSTURA BITTERS,
GARNISHED WITH A DRIED FIG

THYME LEMON DROP MARTINI 18
CITRON VODKA, FRESH LEMON JUICE,
THYME SIMPLE SYRUP, TRIPLE SEC,
GARNISHED WITH CANDIED THYME

STARTERS

FRIED CALIFORNIA CALAMARI KARAAGE-STYLE MONTEREY BAY SQUID, MARINATED IN BUTTERMILK FRIED CRISP, SERVED WITH REMOULADE, UNAGI SAUCES, TOPPED WITH PICKLED BANANA PEPPERS, BLISTERED SHISHITO PEPPERS CHERRY TOMATOES	23
CRISPY VEGETABLES BATTER-FRIED SEASONAL VEGETABLES, SERVED GOLDEN AND CRISP WITH HOUSE-MADE SOCRATES TARTAR SAUCE	16
SHRIMP COCKTAIL TENDER JUMBO SHRIMP, POACHED AND GRILLED, SERVED WITH OUR HOMEMADE COCKTAIL SAUCE AND FRESH MANGO SALSA	27
CRAB CAKES A BLEND OF SNOW CRAB AND JUMBO BLUE LUMP CRAB, SERVED WITH A SRIRACHA REMOULADE AND A ZESTY CITRUS SLAW	32

SALADS

BLUE CHEESE WEDGE BLUE CHEESE, ICEBERG WEDGE, TOMATO, CUCUMBER, APPLEWOOD SMOKED BACON, CARROT, PICKLED RED ONION, CANDIED PECANS, HERBS	15
COMPRESSED WATERMELON SALAD FETA, ARUGULA, BALSAMIC REDUCTION, AND CHILI-LIME SUNFLOWER SEEDS	14
FIELD GREENS PETITE FIELD GREENS, TOMATO, CUCUMBER, CARROT, ONION, CROUTONS	13
CAESAR CHOPPED ROMAINE, PARMESAN, CLASSIC DRESSING, CROUTONS, WHITE ANCHOVY	15

SOUPS

FRENCH ONION CARAMELIZED SWEET ONIONS, RICH BEEF STOCK, BROILED CHEESY CROUTON	15
CLAM CHOWDER CHOPPED CLAMS, APPLEWOOD SMOKED BACON, POTATO, SWEET ONION, CELERY, FRESH HERBS	16
LOBSTER BISQUE A RICH CREAMY SOUP WITH TENDER LOBSTER MEAT, SHERRY CREAM QUENELLE	18

ENTRÉES

HENRY’S SHORT RIB	50 16 oz
RED WINE BRAISED SHORT RIB, MASHED POTATO, LEMON GREMOLATA RED WINE REDUCTION	
MARY’S HALF CHICKEN	38
PAN-SEARED MARY’S HALF CHICKEN SERVED WITH CREAMY CORN PURÉE, CHARRED BRUSSELS SPROUTS, AND A RICH PAN SAUCE	
HAND-CARVED PRIME RIB	65 16 oz
CREAMY HORSERADISH, JUS, CHOICE OF 2 SIDES	54 12 oz
STEAKHOUSE CHEESEBURGER	25
GROUND STEAK BURGER, SEASONED WITH HOUSE MADE WORCESTERSHIRE SALT AGED WHITE CHEDDAR, APPLEWOOD SMOKED BACON, LETTUCE, HOUSE SAUCE BRIOCHE BUN, STEAK HOUSE FRIES	

WOOD FIRED

FILET MIGNON	65 8 oz
TENDER GRILLED FILET MIGNON, SERVED WITH MASHED POTATO, ROASTED BRUSSEL SPROUTS, A BUTTERNUT SQUASH MEDLEY, TRUFFLE BUTTER, CRISPY ONIONS	50 4 oz
HANGER STEAK	60
GRILLED HANGER STEAK SERVED WITH MASHED POTATOES, ROASTED BRUSSELS SPROUTS, A BUTTERNUT SQUASH MEDLEY, AND CHIMICHURRI SAUCE	
GARLIC RIBEYE	66 16 oz
GRILLED RIBEYE, SERVED WITH MASHED POTATO, AND ASPARAGUS	
NY STRIP	38 16 oz
GRILLED NY STRIP, SERVED WITH MASHED POTATO, HENRY’S SHERRY-GLAZED ONIONS	
PORTERHOUSE STEAK	90 28 oz
GRILLED PORTERHOUSE, SERVED WITH HENRY’S SIGNATURE “BOARD SAUCE” LOADED BAKED POTATO	

STEAK TOPPERS

BORDELAISE SAUCE	10
GARLIC BUTTER	10
BLUE CHEESE	10
BLACK TRUFFLE BUTTER	10
BÉARNAISE	10
CHIMICHURRI	10
OSCAR STYLE	20
BUTTER-POACHED CRAB, ASPARAGUS, AND HOLLANDAISE	

WATER CAUGHT

MARKET FISH SEASONAL FISH SELECTION, CHEF'S PAIRINGS	MKT
SEARED ORA KING SALMON SEARED SKIN-ON ORA KING SALMON SERVED WITH BROWN BUTTER CAULIFLOWER RICE, SEASONAL VEGETABLES, AND BEURRE BLANC	45
SCALLOPS PAN-SEARED DIVER SCALLOPS SERVED WITH MUSHROOM CARROT RISOTTO, HEIRLOOM CAULIFLOWER PURÉE, A DRIZZLE OF BASIL OIL	56
SCAMPI JUMBO PRAWNS SAUTÉED IN A LIGHT LEMON, TOMATO, GARLIC BEURRE BLANC, SERVED WITH A DUET OF TAGLIATELLE PASTA	29
LOBSTER TAIL HALF POUND STEAMED TO PERFECTION, SERVED WITH BUTTER AND A SQUEEZE OF FRESH LEMON	80
SURF & TURF A TENDER 8 OZ FILET MIGNON PAIRED WITH A HALF-POUND LOBSTER TAIL	118
LOBSTER MAC & CHEESE CAVATAPPI PASTA IN A RICH HOUSE-MADE CHEESE SAUCE, FEATURING BUTTER-POACHED LOBSTER, POINT REYES TOMA, AMERICAN SWISS CHEESE	45

SIDES

HOUSE MAC & CHEESE	24
MUSHROOM LASAGNA	20
EXOTIC MUSHROOM MEDLEY	17
GRILLED OR TEMPURA ASPARAGUS	16
SEASONAL VEGETABLES	13
CREAMY AU GRATIN SPINACH	13
BAKED POTATO	12
MASHED POTATO	11
STEAKHOUSE FRIES	11

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.