

Small Plates

Colossal Shrimp Cocktail

Served Chilled with Spicy Cocktail Sauce & Eureka Lemon

West Coast Oysters

Spicy Cocktail & Champagne Shallot Mignonette

House Cold Smoked Wild Salmon

Crisp Porcini Mushroom Polenta, Meyer Lemon Marjoram Citronette

Maryland Blue Crab Cocktail

Louis Sauce, Avocado Napoleon & Tomato Foam

Seared Ahi Tuna

Moroccan Spice, Tapenade Crisp & Lemon Confit

Jumbo Lump Crab Cakes

Roasted Corn Sauce, Melted Leeks

Shrimp Scampi

Sautéed with Garlic, Fresh Herbs, White Wine & Lemon Butter

Seared Hudson Valley Foie Gras

D' Anjou Pear Compote, Brioche and Madeira Gastrique

Carbonara Deconstructed

Braised Kurobuta Pork Belly, Linguini, Cream, Fresh Peas, San Marzano Tomato Essence
and Shaved Pecorino

Fresh Whole Jumbo Scallop

Chardonnay Cream Gratin

Wagyu Tenderloin Tartare

Cuitlacoche Cilantro Pesto, Ancho Chili Puree, Plantain Tostones

Henry's

Soups

French Onion Soup

Three Cheese Crust

Lobster Bisque

Cognac Infused Triple Cream

Vichyssoise

Chilled Creamy Potato & Leek with Spring Onion Compote
and Chive Infused Extra Virgin Olive Oil

Salads

Henry's Wedge Salad

Applewood Bacon, Roasted Pickled Onions, Toy Box Tomatoes
& House of Socrates Dressing

Arugula, Pear and Walnut Salad

30 Year Aged Balsamic, Extra Virgin Olive Oil and Stilton Blue Cheese Crumbles

Caesar Salad

Crisp Romaine Hearts, Garlic Parmesan Dressing,
White Anchovies & Herb Croutons

House Salad

Sonoma Field Greens, Market Fresh Vegetables & Choice of Dressing

Seafood Towers

For Two or More

Chilled

Lobster Tail, Chilled Shrimp, Freshly Shucked
Seasonal Oysters & Jumbo Lump Crab

Warm

King Crab, Grilled Shrimp, Jumbo Lump
Crab Cake & Seared Ahi Tuna

Henry's

Steak & Chop Collection

Grilled over Hard Wood & Charcoal, Lightly Brushed with Henry's Herb Butter

Steaks

U.S.D.A. Corn Fed Mid Western Beef, Aged 35 Days

Porterhouse, Prime 24 oz

Kansas Strip, Prime 20 oz

New York Strip 14 oz

Bone-In Rib Eye, Prime 26 oz

Filet Mignon 8 oz

Table Side Chateaubriand for Two 16 oz

Painted Hills Natural Beef, Oregon, Aged 28 Days

New York Sirloin 12 oz

Delmonico 16 oz

Top Sirloin 12 oz

American Wagyu Beef, Snake River Farms, Idaho

New York Sirloin Strip 8 oz

Filet Mignon 5 oz

Flat Iron Steak 12 oz

Chops

Grilled Veal Chop 14 oz

Arugula, Roasted Tomatoes, Radicchio & Cippolini Onions

Pancetta Wrapped Kurobuta Pork Tenderloin 10 oz

Apricot Chutney & Natural Jus

Prime Colorado Lamb Chops 16 oz

Roasted Bell Pepper Salad & Mint Pesto

Sauces & Frills

Henry's Steak Sauce - Truffle Hollandaise - Bordelaise

Béarnaise - Creamy Horseradish - Cognac Peppercorn

Field Mushrooms Hash - Caramelized Onions

Point Reyes Blue Cheese Butter - Fried Organic Egg & Pancetta

Chimichurri Sauce

Seared Hudson Valley Foie Gras

Henry's

House Specialties

Salt Crusted Prime Rib of Beef 24 oz or 14 oz
Natural Au Jus, Yorkshire Pudding

Sautéed Breast of Chicken Boschetto
Field Mushrooms, Leeks and Black Truffle Boschetto

Liberty Farms Duck
Seared Breast, Confit of Leg & Savory Foie Gras Pudding with Lingonberry Syrup
French Lentil and Frisée Salad

Steak House Surf & Turf
9 oz Cold Water Lobster Tail & 8 oz Filet Mignon

Alaskan King Crab Legs One Lb. or Two Lbs.
Steamed, Cracked, Served with Melted Butter, Garlic Sauce & Eureka Lemon

Whole Maine Lobster
Two & One Half Pounder, Roasted or Steamed with Melted Butter & Eureka Lemon
Stuffed with Crabmeat

Wood Grilled Ecuadorian Swordfish Steak

Wild King Salmon
Citrus Jicama Salad & Salsa Verde

Alaskan Halibut
Smoked Bacon Braised Fennel and Gypsy Pepper Coulis

On The Side

Garlic and Olive Oil Sautéed Broccolini

Creamed Parmesan Spinach

Crispy Walla Walla Onion Rings

Tempura Asparagus

Sautéed Spinach with Garlic & Olive Oil

Smoked Cheddar Mac & Cheese

Mashed Potatoes with Caramelized Onions

Truffle Cheese Fries

Fingerling Potatoes with Sea Salt & Rosemary

Idaho Jumbo Baked Potato

Central Valley Sweet Cream Corn

Henry's