

Breakfast at The Henry

AVAILABLE 6AM-11AM

~Specialties~

The Henry*

three eggs any style

choice of slab bacon, smoked ham, saag's chicken apple sausage

country link sausage or taylor ham

served with toast & Henry's breakfast potato

16

Smoked Salmon Plate

Santa Barbara smokehouse salmon

lettuce, tomato, onions, capers

bagel & schmear

18

Hash & Eggs*

corned beef hash & two eggs over easy

topped with hollandaise sauce

served with toast

15

Breakfast Sandwich*

griddled smoked ham & eggs

melted cheddar

griddled ciabatta bread

11

Steak & Eggs*

14 oz naturally raised prime ribeye

with three eggs any style

with toast & Henry's breakfast potato

29

Huevos Rancheros

marinated steak, avocado, peppers, onions scrambled eggs, jack cheese & ranchero sauce

16

~Sides ~

Add an Egg*	3	Sliced Avocado	4
Smoked Ham	5	Toast or English Muffin	4
Slab Bacon	5	Side of Seasonal Berries	6
Taylor Ham	5	Side of Fresh Fruit	4
Saag's Chicken Apple Sausage	5	Henry's Breakfast Potato	4

~Beverages~

Shaken Fresh Squeezed Orange or Grapefruit Juice 5

illy Coffee – regular or decaf	4	Apple, Pineapple, Cranberry Juice	4
illy Espresso/Double	4/6	China Mist Iced Tea	4
Cappuccino	5	Mighty Leaf Hot Tea	5
Café Latte	5	Soft Drinks	4

Vivante Filtered Bottled Water – Still or Carbonated 5

Lunch at The Henry

AVAILABLE 11AM-5PM

~Starters~

Maryland Blue Crab Cake
*baked lump crab with old bay
petit salad, pommery dressing*

13

Millionaire's Deviled Eggs
*lump crab and truffle stuffing
thousand island dressing & caviar*

15

Chilled Jumbo Shrimp
citrus grilled with horseradish sauce

17

Deep Fried Mac & Beer Cheese
spiced buttermilk ranch dressing

12

Spinach & Artichoke Dip
crisp lavosh

12

Buffalo Style Chicken Wings
house made blue cheese dressing & celery

14

~Soups~

French Onion Soup
*caramelized with fine sherry
melted gruyere crostini*

8

Seasonally Inspired Soup
*chef's daily creation made from
fresh ingredients*

6

~Salads~

Caesar
*crisp romaine, focaccia croutons, parmesan
creamy garlic dressing*

9

with grilled chicken 15

with colossal shrimp 17

The Henry
*hearts of palm, marinated baby beets
slow roasted tomato & crumbled goat cheese*

11

with grilled chicken 15

with colossal shrimp 17

The 'Wedge'

*wedge of iceberg, crisp bacon, ripe tomato, creamy bleu cheese dressing
maytag bleu crumbles*

11

~Breakfast All Day~

The Henry*
*three eggs, any style
choice of slab bacon, smoked ham, saag's
chicken-apple sausage, taylor ham
or country link sausage
with toast & Henry's breakfast potato*

16

Steak and Eggs*
*14 oz naturally raised prime ribeye
three eggs, any style
with toast & Henry's breakfast potato*

29

Belgian Waffle
fresh strawberries & whipped cream

12

Lunch at The Henry

AVAILABLE 11AM-5PM

~Burgers~

*our steakhouse burgers are made from a combination
of all natural ground beef brisket and chuck
served with fries, truffle tater tots or fresh fruit*

The Henry Burger*

*caramelized onions & mushrooms
sharp cheddar, on a soft potato roll*

14

Munchie Burger*

*slab bacon, melted cheese, big H sauce
& crunchy potato chips*

15

Build Your Own Burger*

14

Please Select Three

Dairy

sharp cheddar
monterey jack

aged swiss
provolone

maytag bleu

Garden

sliced avocado
caramelized onions

wild mushroom
potato chips

Earth

real canadian bacon
smoked ham

fried egg
slab bacon

+2 for additional selections

Lunch at The Henry

AVAILABLE 11AM-5PM

~Specialties~

Chicken Salad

*ripe tomato, slab bacon, crisp lettuce, on cranberry nut bread
with your choice of fries, truffle tater tots or fresh fruit*

12

The French Dip*

*tender prime rib, melted swiss cheese, horseradish sauce & au jus
with your choice of fries, truffle tater tots or fresh fruit*

14

Piled High Reuben

*shaved corned beef, sauerkraut
melted swiss cheese, thousand island dressing on marbled rye
with your choice of fries, truffle tater tots or fresh fruit*

14

Maine Lobster Club

*bacon, avocado, citrus aioli
with your choice of fries, truffle tater tots or fresh fruit*

19

Chicken Pot Pie

slow roasted chicken, braised vegetables & pan gravy

17

Fish 'N' Chips

*tempura fried ling cod
crispy french fries & housemade tartar sauce*

18

*Our food is made with the freshest local ingredients we can source but...

"Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions."

Dinner at The Henry

AVAILABLE 5PM-11PM

~Starters~

Maryland Blue Crab Cake
*baked lump crab with old bay
petit salad, pommery dressing*

13

Millionaire's Deviled Eggs
*lump crab and truffle stuffing
thousand island dressing & caviar*

15

Chilled Jumbo Shrimp
citrus grilled with horseradish sauce

17

Deep Fried Mac & Beer Cheese
spiced buttermilk ranch dressing

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Spinach & Artichoke Dip
crisp lavosh

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house made blue cheese dressing & celery

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*caramelized with fine sherry
melted gruyere crostini*

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Seasonally Inspired Soup
*chef's daily creation made from
fresh ingredients*

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creamy garlic dressing*

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with grilled chicken 15

with colossal shrimp 17

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*wedge of iceberg, crisp bacon, ripe tomato, creamy bleu cheese dressing
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*three eggs, any style
choice of slab bacon, smoked ham, saag's
chicken-apple sausage, taylor ham
or country link sausage
with toast & Henry's breakfast potato*

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Steak and Eggs*
*14 oz naturally raised prime ribeye
three eggs, any style
with toast & Henry's breakfast potato*

29

Belgian Waffle
fresh strawberries & whipped cream

12

Dinner at The Henry

AVAILABLE 5PM-11PM

~Burgers~

*our steakhouse burgers are ground in-house daily
with all natural beef
served with fries, truffle tater tots or fresh fruit*

The Henry Burger*

*caramelized onions & mushrooms
sharp cheddar, on a soft potato roll*

14

Munchie Burger*

*slab bacon, melted cheese, big H sauce
& crunchy potato chips*

15

Build Your Own Burger*

14

Please Select Three

Dairy

sharp cheddar
monterey jack

aged swiss
provolone

maytag bleu

Garden

sliced avocado
caramelized onions

wild mushroom
potato chips

Earth

real canadian bacon
smoked ham

fried egg
slab bacon

+2 for additional selections

Dinner at The Henry

AVAILABLE 5PM-11PM

~Entrees~

Chicken Pot Pie

slow roasted chicken, braised vegetables & pan gravy

17

Fish 'N' Chips

tempura fried ling cod, crispy french fries & housemade tartar sauce

18

Pot Roast of Beef

braised short ribs, market vegetables & fork mashed potatoes

24

Roasted Free Range Chicken Breast

smoked gouda mashed potatoes, market vegetables & pan jus

22

Pan Roasted Salmon

applewood smoked bacon, green beans, yukon gold potatoes, sherry-shallot vinaigrette

24

Fresh Catch

created daily with the freshest fish we can find

24

Henry's Slow Roasted Prime Rib

12 ounce

fork mashed potatoes, horseradish sauce & au jus

21

~All Natural Meats~

we serve naturally raised, hormone & antibiotic free meats - because it's the right thing to do with your choice of sauce

Grilled Ribeye Steak, 14 oz. 36

Grilled NY Strip Steak, 12 oz. 35

Pan Seared Filet, 7 oz. 38

~Sauces~

tarragon béarnaise - blue cheese butter - henry steak sauce

~Accompaniments~

7

Creamed California Spinach Casserole

Henry's Creamy Potatoes

Truffle Tater Tots

Seasonal Market Vegetables

Mac & Cheese Cobbler

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Desserts, Floats, Shakes

7

'Oversized' Banana Split

*banana, chocolate, strawberry
& vanilla ice creams*

homemade marshmallows

brownie & chocolate chunk cookie pieces

chocolate & caramel sauces

cherry on top

The Henry Chocolate Cake

*old fashioned layered chocolate cake with
heath® bar crunch base*

Banana Cream Pie For Two

*chocolate painted graham cracker crust
fresh banana custard & whipped cream*

Brown Cow

vanilla bean ice cream

coca cola & a spoon

Mississippi Mud Pie

*oreo® cookie crumb shell, baked chocolate
custard filling, topped with whipping cream*

Hershey Hand Grenade

*chocolate shake with crushed chocolate cookie
chocolate syrup, hershey® bar & whipped cream*

Chocolate Dipped Strawberry Shake

*fresh strawberry shake, chocolate syrup swirl
whipped cream & fresh strawberries*

~Sweet Peace Offerings~

Quinta do Noval Black, NV	8
Quinta do Noval Colheita, '95	13
Cossart Gordon Bual, 15 YR, NV	11
Royal Tokaji Aszu 5 Puttonyos, Tokaj-Hegyalja, '06	12

~Beverages~

illy Coffee – regular or decaf	4
Mighty Leaf Hot Tea	5
illy Espresso/Double	4/6
Cappuccino	5
Café Latte	5

Desserts, Floats, Shakes

7

'Oversized' Banana Split

*banana, chocolate, strawberry
& vanilla ice creams*

homemade marshmallows

brownie & chocolate chunk cookie pieces

chocolate & caramel sauces

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~Beverages~

illy Coffee – regular or decaf	4
Mighty Leaf Hot Tea	5
illy Espresso/Double	4/6
Cappuccino	5
Café Latte	5

The Children's Menu

~Breakfast~

5

Cinnamon French Toast Dipping Stix
maple syrup

Little Cheesy Egg Sandwiches

Silver Dollar Chocolate Chip Pancakes
maple syrup

Milk & Cereal
*captain crunch, fruit loops, cheerios,
corn flakes, raisin bran*

Fresh Fruit Lolli Pops
vanilla yogurt dipping sauce

~Lunch & Dinner~

served with fries or chips

Grilled 4 Cheese Sandwich
7

The Henry's Chicken Fingers
7

Hanks Jr Burger
8

All Beef Hot Dog
6

~Beverages~
2

*Apple Juice, Orange Juice
Milk, Chocolate Milk, Hot Chocolate
Coke, Diet Coke, Sprite, Barq's Rootbeer*

The Children's Menu

~Breakfast~

5

Cinnamon French Toast Dipping Stix
maple syrup

Little Cheesy Egg Sandwiches

Silver Dollar Chocolate Chip Pancakes
maple syrup

Milk & Cereal
*captain crunch, fruit loops, cheerios,
corn flakes, raisin bran*

Fresh Fruit Lolli Pops
vanilla yogurt dipping sauce

~Lunch & Dinner~

served with fries or chips

Grilled 4 Cheese Sandwich
7

The Henry's Chicken Fingers
7

Hanks Jr Burger
8

All Beef Hot Dog
6

~Beverages~
2

*Apple Juice, Orange Juice
Milk, Chocolate Milk, Hot Chocolate
Coke, Diet Coke, Sprite, Barq's Rootbeer*

Brunch at The Henry

AVAILABLE 11AM - 5PM

~Starters~

Maryland Blue Crab Cake <i>baked lump crab with old bay petit salad & pommery dressing</i>	13
Millionaire's Deviled Eggs <i>lump crab & truffle stuffing thousand island dressing & caviar</i>	15
Chilled Jumbo Shrimp <i>citrus grilled with horseradish sauce</i>	17
Caesar* <i>crisp romaine, focaccia croutons, parmesan creamy garlic dressing</i>	9
<i>with grilled chicken 15</i>	
<i>with colossal shrimp 17</i>	
The 'Wedge' <i>wedge of iceberg, crisp bacon, ripe tomato, creamy bleu cheese dressing</i>	11
French Onion Soup <i>caramelized with fine sherry & melted gruyere crostini</i>	8
Seasonally Inspired Soup <i>the chef's daily creation made from fresh ingredients</i>	6

~Burgers~

Our steakhouse burgers are ground in-house daily with all natural beef served with fries, truffle tater tots or fresh fruit

The Henry Burger*
*caramelized onions & mushrooms
sharp cheddar, on a soft potato roll*
14

Munchie Burger*
*slab bacon, melted cheese, big H sauce
& crunchy potato chips*
15

Build Your Own Burger*

14

Please Select Three

Dairy

- sharp cheddar
- monterey jack
- aged swiss
- provolone
- maytag bleu

Garden

- sliced avocado
- caramelized onions
- wild mushroom
- potato chips

Earth

- real canadian bacon
- smoked ham
- fried egg
- slab bacon

+2 for additional selections

~Specialties~

Chicken Salad
*ripe tomato, slab bacon, crisp lettuce
on cranberry nut bread
choice of fries, truffle tater tots or fresh fruit*
12

Piled High Reuben
*shaved corned beef, sauerkraut, melted swiss,
thousand island dressing on marbled rye
choice of fries, truffle tater tots or fresh fruit*
14

Fish 'N' Chips
tempura fried ling cod, crispy french fries & housemade tartar sauce
18

Brunch at The Henry

AVAILABLE 6AM - 5PM

~Fresh Start~

Bagel and Schmear	5
McCann's Steel Cut Irish Oats <i>with milk, brown sugar & nut praline</i>	6
Signature Maple Granola <i>with dried fruits & nuts</i>	6
Stonyfield Organic Yogurt <i>with fresh berries & raw California honey</i>	8

~Omelettes~

*We use organic, cage free eggs!
egg whites are available*

Build Your Own
with toast & Henry's breakfast potato
16

~Benedicts~

Traditional*
*real canadian peameal bacon
toasted english muffin & hollandaise*
15

Our Signature Short Rib Benedict*
*braised short ribs, hollandaise
& crispy potato cakes*
16

~Sweets~

Cinnamon Roll French Toast
*dipped in french vanilla custard
maple syrup & creamery butter*
12

Belgian Waffle
fresh strawberries & whipped cream
12

All Natural Omelette
*butterless egg whites with wild mushrooms spin-
ach, asparagus, plum tomato coulis
& fresh fruit*
14

Flapjacks
*buttermilk batter, maple syrup
& cinnamon butter
your choice of blueberry, banana
granola or plain*
12

Please Select Three

Meats:

-slab bacon -country sausage
 -smoked ham

Vegetables:

-california spinach -ripe tomato
-wild mushrooms -caramelized onions
-avocado -asparagus

Dairy:

-aged swiss -sharp cheddar
 -monterey jack cheese

+2 for additional selections

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~Specialties~

The Henry*

three eggs any style

choice of slab bacon, smoked ham, saag's chicken apple sausage

country link sausage or taylor ham

served with toast & Henry's breakfast potato

16

Smoked Salmon Plate

Santa Barbara smokehouse salmon

lettuce, tomato, onions, capers

bagel & schmear

18

Hash & Eggs*

corned beef hash & two eggs over easy

topped with hollandaise sauce

served with toast

15

Breakfast Sandwich*

griddled smoked ham & eggs

melted cheddar, griddled ciabatta bread

11

Steak & Eggs*

14 oz naturally raised prime ribeye

with three eggs any style

with toast & Henry's breakfast potato

29

Huevos Rancheros

marinated steak, avocado, peppers, onions scrambled eggs, jack cheese & ranchero sauce

16

~Sides ~

Add an Egg*	3	Sliced Avocado	4
Smoked Ham	5	Toast or English Muffin	4
Slab Bacon	5	Side of Seasonal Berries	6
Taylor Ham	5	Side of Fresh Fruit	4
Saag's Chicken Apple Sausage	5	Henry's Breakfast Potato	4

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Peace Offerings at The Henry

~House Features~ 12

Beam Me Up Scotty
Van Gogh Dbl. Espresso, Tia Maria Espresso, Cream Vanilla Syrup

Mambo Italiano
Garlic Roasted Vodka, House Made Bloody Mary Mix, Basil

Midtown Manhattan
Bacon Infused Makers Mark Cinnamon and Fig Infused Sweet Vermouth Angostura, Fee's Aztec Chocolate Bitters

Blood and Sand
Scotch, Luxardo, Sweet Vermouth, Blood Orange Puree

Southern Hospitality
Makers Mark, Peachcello, Creole Bitters Brown Sugar Syrup, Mint

Dark and Stormy
Goslings Dark, Goslings Ginger Beer

~The Cosmopolitan Hot 15 ~

Apple Martini - 12
Yuzu Sour, Apple Juice, Apfel, Skyy Citrus

Cosmopolitan - 12
White Cranberry, Fresh Lemon, Solerna, Hangar Mandarin

Chocolate Martini - 12
Cream, Vanilla Syrup, Mozart Chocolate, Van Gogh Dutch Chocolate

Lemon Drop - 12
Yuzu Sour, Cointreau, Skyy Citrus

Long Island - 12
Yuzu Sour, Russian Standard, Don Q, Beefeater, Orange Curacao

Mai Tai - 12
Fresh Lime, Simple Syrup, Orjeat, Orange Curacao, Appleton Reserve

Margarita - 12
Fresh Lime, Agave Nectar, Cointreau, Herradura Blanco

Martini - 12
Atomized Dry Vermouth, Gin or Vodka

Manhattan - 14
Angostura Bitters, Sweet Vermouth, Old Overholt Rye

Mojito - 12
Lime Cubes, Mint Leaves, Simple Syrup, Montecristo 12yr, Splash of Soda

Negroni - 12
Sweet Vermouth(Carpano or Cinzano), Campari, Plymouth

Pina Colada - 14
Pineapple, Coconut Cream, Don Q Coconut, Don Q

Old Fashioned - 12
Orange Cubes, Brandied Cherries, Sweet Vermouth, Woodford Reserve

Sex on the Beach - 12
Cranberry, Orange Juice, Peachtree, Russian Standard

Washington Apple - 12
Apple Juice, Cranberry Juice, Apfel, Crown Royal

Shaken Fresh Squeezed Orange or Grapefruit Juice 5

illy Coffee – regular or decaf	4	Apple, Pineapple, Cranberry Juice	4
illy Espresso/Double	4/6	China Mist Iced Tea	4
Cappuccino	5	Mighty Leaf Hot Tea	5
Café Latte	5	Soft Drinks	4

Vivante Filtered Bottled Water – Still or Carbonated 5

Peace Offerings

~House Features~

12

Beam Me Up Scotty
Wake me up chocolate martini

*Van Gogh DbL. Espresso, Tia Maria,
Espresso, Cream Vanilla Syrup*

Mambo Italiano
*The Bloody Mary done Italian,
a feast in the glass*

*Garlic Roasted Vodka,
House Made Bloody Mary Mix, Basil*

Midtown Manhattan
*Not your average Manhattan,
but tasty with a nice hot meal*

*Bacon Infused Makers Mark
Cinnamon & Fig Infused Sweet Vermouth
Angostura, Fee's Aztec Chocolate Bitters*

Blood and Sand
*Great for morning, the scotch doesn't
come through like you would think*

*Scotch, Luxardo, Sweet Vermouth,
Blood Orange Puree*

Southern Hospitality
*Fresh and fruity variation of the Julep
Makers Mark, Peachcello, Creole Bitters
Brown Sugar Syrup, Mint*

Dark and Stormy
*Light refreshing with a hint of ginger, classic
Goslings Dark, Goslings Ginger Beer*

Peace Offerings

~House Features~

12

Beam Me Up Scotty
Wake me up chocolate martini

*Van Gogh DbL. Espresso, Tia Maria,
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*The Bloody Mary done Italian,
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