

Small Plates

Colossal Shrimp Cocktail

Served Chilled with Spicy Cocktail Sauce and Eureka Lemon

West Coast Oysters

Spicy Cocktail and Champagne Shallot Mignonette

House Cold Smoked Wild Salmon

Crisp Porcini Mushroom Polenta, Meyer Lemon Marjoram Citronette

New Zealand Blue Abalone

Pan Seared with Meyer Lemon Chive Beurre Blanc

Carpaccio of Hamachi

Hot Mustard Chili Ponzu

Jumbo Lump Crab Cakes

Piquillo Pepper Coulis, Chive Oil

Shrimp Scampi

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

Seared Hudson Valley Foie Gras

D' Anjou Pear Compote, Brioche and Madeira Gastrique

Liberty Farms Duck Ravioli

Marcona Almond Sage Butter and Pomegranate Glaze

Ragout of Escargot

Field Mushrooms and Wood Grilled Sour Dough Bruschetta

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

Rock Shrimp & Fennel Chowder

Pernod Chantilly Cream

Salads

Henry's Wedge Salad

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

Caesar Salad

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

Honey Crisp Apple Walnut Salad

Greek Yogurt Dressing and Dried Cranberries

House Salad

Sonoma Field Greens, Market Fresh Vegetables and Choice of Dressing

Small Plate Samplers

For Two or More

Cold Small Plate Sampler

Colossal Shrimp Cocktail, West Coast Oysters, House Cold Smoked Salmon
and Carpaccio of Hamachi

Hot Small Plate Sampler

Jumbo Lump Crab Cakes, Shrimp Scampi, Escargot and Field Mushrooms,
Lobster Tail Tempura

Henry's

Steak & Chop Collection

Grilled over Hard Wood and 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, Prime 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

Pan Fried Veal Chop Italiano

Arugula Roasted Gilroy Garlic, Tomatoes, Radicchio and Cippolini Onions

Grilled Venison Tenderloin

Huckleberry-Cabernet Demi Glace, Maytag Blue Cheese Potato Gratin

Roast Prime Colorado Rack of Lamb

Herb, Garlic Pistachio Crust and Lamb Jus

Sauces & Frills

Henry's Steak Sauce - Truffle Hollandaise - Bordelaise
Béarnaise - Creamy Horseradish - Cognac Peppercorn
Caramelized Onions - Stilton Blue Cheese Crust
Fried Organic Egg & Pancetta - Chimichurri Sauce

Seared Hudson Valley Foie Gras

Henry's

House Specialties

Salt Crusted Prime Rib of Beef 24 oz 14 oz

Natural Au Jus, Yorkshire Pudding

Slow Braised Free Range Chicken

Simmered in Red Wine, Thick Cut Bacon, Button Mushrooms,
Pearl Onions and Fresh Herbs

Liberty Farms Duck

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

Prime Beef Short Rib

Gilroy Garlic, Celeriac Puree, Fresh Horseradish Parsley Relish

Steak Au Poivre

Tri Peppercorn Crusted 14oz Prime Ribeye Pan Seared,
Cognac Cream-Demi Glaze Sauce

Steak House Surf & Turf

9 oz Cold Water Lobster Tail and 8 oz Filet Mignon

Alaskan King Crab Legs One Lb. Two Lbs.

Steamed, Cracked, Served with Melted Butter, Garlic Sauce and Eureka Lemon

Whole Maine Lobster

Two and One Half Pounder, Roasted or Steamed with Melted Butter and Eureka Lemon
Stuffed with Crabmeat

Wood Grilled Ecuadorian Swordfish Steak

Seared Irish Coast Salmon

Charmoula and Chickpea Cake

Roasted Bronzino Mediterranean Style

Pismo Clams, Tomatoes, Shallots, Lemon, Extra Virgin Olive Oil and Fresh Herbs

On The Side

Cauliflower Au Gratin - Creamed Parmesan Spinach - Tempura Asparagus
Crispy Walla Walla Onion Rings - Sautéed Spinach with Garlic & Olive Oil
Smoked Cheddar Mac & Cheese - Mashed Potatoes with Caramelized Onions
Truffle Cheese Fries - Sautéed Forest Mushrooms
Fingerling Potatoes with Sea Salt & Rosemary
Sweet Potato with Rosemary Sage Butter
Idaho Jumbo Baked Potato

Henry's