

APPETIZERS

CHICKEN TORTILLA SOUP

pico de gallo, avocado, crema, queso blanco GF 15

SPICY TUNA & CRISPY RICE*

fresno chile, avocado, cilantro, scallion, sweet soy GF 20

ARTICHOKE & RICOTTA DIP

asparagus, snap pea, truffle vinaigrette, everything spice lavash VEG 17

GRILLED & CHILLED SHRIMP

horseradish cocktail, henry sauce, charred lemon GF 23

UMAMI BRUSSELS SPROUTS

parmesan, sweet soy GF VEG 15

PRESSED YELLOWTAIL SUSHI*

avocado, spicy yuzu marmalade, truffle chili crunch, thai basil 22

PARMESAN TRUFFLE FRIES

truffle aioli GF VEG 16

SHORT RIB POTSTICKERS

toasted sesame, cilantro, ponzu 19

JUMBO LUMP CRAB CAKE

sweet corn salad, oven roasted tomato, remoulade, lemon..... 31

GUACAMOLE

roasted poblano, toasted pumpkin seed, cotija GF VEG 16

Salads

ADD AVOCADO...4 GRILLED CHICKEN...8 GRILLED SHRIMP...11
SCOTTISH SALMON*...13 PRIME SKIRT STEAK*...15

HENRY HOUSE SALAD...13

tomato, cage-free egg, cucumber, bacon, heirloom carrot,
herb crouton, parmesan

CLASSIC CAESAR...15

parmesan crouton, black pepper

SEARED TUNA CHOP*...25

avocado, snap pea, carrot, wonton, cashew,
sesame ginger vinaigrette

SPROUTS & SQUASH...19

roasted brussels, maple glazed butternut, kale, farro,
cauliflower, quinoa, golden raisin, fig, pumpkin seed,
candied pecan, pecorino, mustard vinaigrette VEG

ENTRÉES

SCOTTISH SALMON*

farro risotto, roasted beets, pomegranate molasses, marcona almond pesto..... 36

FILET MIGNON*

loaded twice baked potato, asparagus, steak diane sauce GF..... 59

BOLOGNESE

traditional meat sauce, truffle mushroom butter, herbed ricotta, garlic toast..... 28

SEABASS*

corn custard, arugula, roasted tomato, asparagus, snap pea, lemon chili vinaigrette..... 39

WAGYU CHEESEBURGER*

lettuce, tomato, pickle, charred onion, white cheddar, american cheese, henry sauce, french fries..... 23

ROASTED CHICKEN FRITES

lemon garlic pan sauce, french fries, truffle aioli GF..... 28

KOREAN PRIME SKIRT STEAK*

double egg fried rice, snap pea, bok choy, pickled shiitake, mint, cilantro, ginger GF..... 42

RIGATONI ALLA VODKA

burrata, calabrian chile, mint, lemon, bread crumb VEG..... 26

BRAISED SHORT RIB

bourbon caramel, roasted mushroom, fourme d'ambert, smashed potatoes GF..... 38

HARVEST BOWL

melted sweet potato, ancient grains, grilled portobello mushroom, caramelized cauliflower, snap pea, grilled artichoke & asparagus, avocado, marcona almond pesto, cashew harissa GF V ADD EGG* +3..... 26

SIDES

MAC & CHEESE...10 VEG

LOADED TWICE BAKED POTATO...12 GF

SPICY DOUBLE EGG FRIED RICE...9 GF VEG

SMASHED POTATOES...9 GF VEG

GRILLED ASPARAGUS & SNAP PEA...10 GF VEG

GF gluten free VEG vegetarian V vegan

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.*

DINNER