

THE HENRY

WEST HOLLYWOOD

Spritzes

◆ \$16 ◆

GRAPEFRUIT

aperol, grapefruit, yuzu, sparkling wine

POMEGRANATE HIBISCUS

cactus blossom, aperol, pomegranate, lemon, sparkling wine

ORIGINAL APEROL

aperol, citrus smash, sparkling wine

APPETIZERS

CHICKEN TORTILLA SOUP...17

pico de gallo, avocado, crema, queso blanco GF

SPICY TUNA & CRISPY RICE*...21

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

ARTICHOKE & RICOTTA DIP...17

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

GRILLED & CHILLED SHRIMP...25

horseradish cocktail, henry sauce, charred lemon GF

PRETZELS & PROVOLONE FONDUE...18

★★ OUR FAMOUS RECIPE ★★ VEG

UMAMI BRUSSELS SPROUTS...16

parmesan, sweet soy GF VEG

PRESSED YELLOWTAIL SUSHI*...23

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

PARMESAN TRUFFLE FRIES...17

truffle aioli GF VEG

SHORT RIB POTSTICKERS...20

toasted sesame, cilantro, ponzu

JUMBO LUMP CRAB CAKE...33

sweet corn salad, oven roasted tomato, remoulade, lemon

ENTRÉES

ROASTED CHICKEN FRITES

lemon garlic pan sauce, french fries, truffle aioli GF 31

SCOTTISH SALMON*

farro risotto, roasted beets, pomegranate molasses, marcona almond pesto 39

RIGATONI ALLA VODKA

burrata, calabrian chile, mint, lemon, bread crumb VEG 28

KOREAN PRIME SKIRT STEAK*

double egg fried rice, snap pea, bok choy, pickled shiitake, mint, cilantro, ginger GF 45

BLACKENED SEABASS TACOS

blue corn tortilla, grilled pineapple salsa, red cabbage slaw, poblano crema GF 29

BOLOGNESE

traditional meat sauce, truffle mushroom butter, herbed ricotta, garlic toast 30

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 27

Salads

ADD AVOCADO...4 GRILLED CHICKEN...9 GRILLED SHRIMP...12
SCOTTISH SALMON*...14 PRIME SKIRT STEAK*...15

HENRY HOUSE SALAD...15

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

CLASSIC CAESAR...17

parmesan crouton, black pepper

ROASTED CHICKEN & AVOCADO...23

romaine, baby greens, glazed bacon, maytag bleu, campari tomato, toasted pine nuts, ranch GF

SEARED TUNA CHOP*...27

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

SPROUTS & SQUASH...21

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

SANDWICHES

WITH FRIES, SLAW, OR SIMPLE SALAD

HOT HONEY CRISPY CHICKEN...22

sriracha aioli, bread and butter pickle slaw

WAGYU CHEESEBURGER*...25

lettuce, tomato, pickle, charred onion, white cheddar, american cheese, henry sauce

BEVERLY HILLS CLUB...23

roasted turkey, smoked bacon, aged swiss, lettuce, tomato, mayonnaise

ROASTED TURKEY FRENCH DIP...20

horseradish aioli, havarti, garlic parmesan roll, natural jus

SIDES

MAC & CHEESE...11 VEG

SPICY DOUBLE EGG FRIED RICE...11 GF VEG

SPANISH QUINOA...12 GF

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.

LUNCH