

# APPETIZERS

## CHICKEN TORTILLA SOUP

pico de gallo, avocado, crema, queso blanco GF ..... 17

## SPICY TUNA & CRISPY RICE\*

fresno chile, avocado, cilantro, scallion, sweet soy GF ..... 21

## ARTICHOKE & RICOTTA DIP

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

## GRILLED & CHILLED SHRIMP

horseradish cocktail, henry sauce, charred lemon GF ..... 25

## PRETZELS & PROVOLONE FONDUE

★★ OUR FAMOUS RECIPE ★★ VEG ..... 18

## UMAMI BRUSSELS SPROUTS

parmesan, sweet soy GF VEG ..... 16

## PRESSED YELLOWTAIL SUSHI\*

avocado, spicy yuzu marmalade, truffle chili crunch, thai basil ..... 23

## PARMESAN TRUFFLE FRIES

truffle aioli GF VEG ..... 17

## SHORT RIB POTSTICKERS

toasted sesame, cilantro, ponzu ..... 20

## JUMBO LUMP CRAB CAKE

sweet corn salad, oven roasted tomato, remoulade, lemon..... 33

## GUACAMOLE

roasted poblano, toasted pumpkin seed, cotija GF VEG ..... 16

# 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

## SEARED TUNA CHOP\*...27

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

## SPROUTS & SQUASH...21

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

*For your convenience a discretionary 20% gratuity has been added on your final check for the service staff. If you would like to change the amount of gratuity prior to paying your bill ask your server to accommodate your request.*

# ENTRÉES

## SCOTTISH SALMON\*

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

## BOLOGNESE

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

## SEABASS\*

corn custard, arugula, roasted tomato, asparagus, snap pea, lemon chili vinaigrette ..... 41

## WAGYU CHEESEBURGER\*

lettuce, tomato, pickle, charred onion, white cheddar, american cheese, henry sauce, french fries ..... 25

## ROASTED CHICKEN FRITES

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

## PRIME STEAK FRITES\*

chimichurri, arugula salad GF..... 43

## BRAISED SHORT RIB

bourbon caramel, roasted mushroom, fourme d'ambert, smashed potatoes GF..... 41

## FILET MIGNON\*

loaded twice baked potato, asparagus, steak diane sauce GF..... 61

## 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

## 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\* +4 ..... 27

# SIDES

SMASHED POTATOES 11 GF VEG

MAC N CHEESE 11

SPICY DOUBLE EGG FRIED RICE 11 GF VEG

FRENCH FRIES 10

LOADED TWICE BAKED POTATO 12 GF

GRILLED ASPARAGUS & SNAP PEA 12 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