

HENRY'S HAPPENINGS

GOLDEN HOUR HAPPY HOUR DAILY

4pm - 6pm

30% off Food & Beverage

SMOKIN' WILSON NIGHT - THURSDAY

Henry's Wilson Burger PLUS our
Smoking Conductor \$49

FRIDAY - SATURDAY

Live Music 6pm - 9pm

SUNDAY BRUNCH

10am - 2pm Live DJ

*"Where the rails once met the sea,
a new journey begins at the table."*



Named for Henry E. Huntington, the visionary behind the electric railway that helped shape Southern California, Henry's Coastal Cuisine honors the man who connected Los Angeles to the coast. In the early 1900s, Huntington extended the Pacific Electric Railway—known as the famous Red Cars—to this stretch of shoreline. The rail line made it possible for visitors to travel easily to the beach, sparking the growth of what would become Huntington Beach. Today, Henry's celebrates that pioneering spirit by bringing people together over great food, warm hospitality, and the timeless energy of the Pacific.

SIDES 16

MILLIKEN FARMS CRISPY BRUSSELS SPROUTS

Hobbs Bacon | Apple Cider Glaze

VEGETABLE LASAGNA

Mushrooms | Onions | Spinach | Fresh Pasta
Basil Tomato Sauce

MCGRATH FARMS SWEET YELLOW CREAMED CORN

Tarragon Crumble

TRUFFLE FRENCH FRIES

White Truffle Aioli

CREAMY YUKON GOLD MASHED POTATOES

Chives

STARTERS

TUTTI FRUTTI FARMS BUTTERNUT

SQUASH CONFIT

20

Roasted Asparagus | Heirloom Quinoa Grain
Almond Buttermilk Dressing | Eggplant Caponata

BABE FARMS BABY BEETS

23

Burrata | Toasted Pistachios | Citrus Segments
Local Orange County Honey

TRUFFLE SHORT RIB AGNOLOTTI

24

Butternut Squash Purée | Roasted Hazelnuts
Whipped Ricotta | Doug and Girl Farms Micro Greens

BEET ROOT CURED ORA KING SALMON

24

Pickled Baby Beets | Shaved Baby Beets | Asparagus Tips
Citrus Gastrique

TIGER SHRIMP FRANCESE

25

Potato Gnocchi | Black Garlic Caper Sauce

POACHED CHILLED JUMBO SHRIMP COCKTAIL

25

Celery Root Purée | Pink Peppercorn Vermouth Cocktail Sauce

OYSTERS IN THE HALF SHELL

28

Meyer Lemon Mignonette Sauce
Pink Peppercorn Vermouth Sauce

SEAFOOD PLATTER

MP

King Crab Legs | Jumbo Shrimp | Ahi Poke | Market Oysters
Serrano Chili Lime Mignonette Sauce

SOUPS and SALADS

BABE FARMS KALE SALAD

18

Roasted Grapes | Farrow | Goat Cheese
Pepitas | Port Vinaigrette

DUNGENESS CRAB SOUP

18

Brandy Cream | Sourdough Croutons

COLEMAN FARMS ESCAROLE

19

Port Braised Pears | Shaved Parmigiano Reggiano
Picked Basil | Marcona Almonds | Red Wine Vinaigrette

HENRY'S WEDGE SALAD

22

Baby Iceberg Lettuce | Thick Cut Bacon
Heirloom Tomatoes | Fourme d'Ambert Cheese
Crispy Onions | Laura Chenel Goat Cheese Dressing

ENTRÉES

PUMPKIN ALMOND FARRO RISOTTO  **30**
Roasted Root Vegetables | Pumpkin Seed Pesto

DILL CRUSTED SALMON **38**
Cranberry Bean Ragout | Celery | Cherry Tomato | Chive
Sherry Vinegar | Herb Oil

ROASTED JIDORI CHICKEN BREAST **39**
Hobbs Bacon and Onion Tart | Glazed Baby Carrots
Tarragon Mustard Sauce

PAN ROASTED JOHN DORY  **40**
Whipped Yukon Gold Potatoes | Chardonnay Corn Sauce
Baby Brussels Sprouts

BISON BOLOGNESE **43**
House Made Italian Sausage | Ground Bison | Rigatoni
Toasted Ciabatta Bread Crumbs | Arugula
Shaved Parmesan Reggiano

DAY BOAT SCALLOPS **43**
Toasted Brioche | Egg Yolk | Butter Glazed Root Vegetables
Maple Beurre Blanc

BRAISED BONELESS SHORT RIB  **49**
Parmesan Herb Risotto | Sweet and Sour Cipollini Onions
Patty Pan Squash | Pinot Noir Sauce

WILSON BURGER **49**
30 Day Dry Aged New York (4oz) | Filet Mignon (4oz)
Hobbs Bacon | Tomato Aioli | Tempura Pickled Red Onion Rings
Arugula | Buttery Hawaiian Bun

PRIME STEAKS

Served with Pinot Noir Black Garlic Compound Butter | Ruby Port Poached
Cipollini Onion | Roasted Garlic | Choice of Sauce

8 OZ. SKIRT STEAK **52**

7 OZ. FILET STEAK **70**

16 OZ. BONE IN RIB EYE STEAK **78**

16 OZ. PORTERHOUSE STEAK **82**

4 OZ. A-5 WAGYU NEW YORK **90**

SAUCES

BORDELAISE 

CILANTRO FRESNO CHIMICHURRI  

BÉARNAISE 

ÉTOUFFÉE

MEYER LEMON MISO BUTTER 



Please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.