HENRY'S

Starters

CRISPY SUSHI RICE $22
thick cut hobb's bacon | furikake | green onions

GRILLED OCTOPUS $26 (GF)
fingerling coins | bilboa chorizo
gochujang romesco sauce

VEGAN ARTICHOKE TEMPURA $24 (DF)
toasted breadcrumbs | remoulade sauce | herb oil

OYSTERS IN THE HALF SHELL $29 (DF)(GF)
yuzu mignonette sauce | half lemon

SPINACH & LOBSTER PAPPARDELLE $35
spinach pappardelle | main lobster | sofrito
chantrelle mushrooms

FENNEL SAUSAGE & RAPINI RISOTTO $22 (GF)
italian fennel sausage | rapini garlic | pecorino romano
calabrian chile | lemon zest

SEAFOOD PLATTER MP (DF)
king crab legs | jumbo shrimp | ahi poke | market oysters
serrano chili lime mignonette sauce

SUSHI HAND ROLLS $24
(Friday & Saturday only)
spicy tuna | california | tempura shrimp crunch

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. 10.26

An 18% gratuity will be added to parties of 8 or more.

KEY: (GF) = Gluten Free (DF) = Dairy Free (N) = Contains Nuts

Soups + Salads

CHEF MICHAEL'S FAMOUS CLAM CHOWDER $19
yukon gold potatoes | onions | sweet peppers
little neck clams | house made chive oyster crackers

HENRY'S WEDGE SALAD $23
baby iceberg lettuce | cherry tomatoes | crispy onions
goat cheese ranch | fourme d'ambert cheese

ROASTED CAULIFLOWER & DATE SALAD $21 (DF)(GF)
roasted cauliflower | manchego cheese | toasted pine nuts
dates | savoy spinach | sherry vinaigrette

Sides

SWEET POTATO $16 (GF)(DF)
miso-maple glaze | green onions | yogurt
chimichurri

PATATAS BRAVAS $15 (GF)(DF)
deep fried potatoes | garlic aioli
spicy tomato dipping sauces

TRUFFLE FRIES $16 (GF)(DF)
truffle aioli

CREAMED CORN $16
farmer's market yellow corn

CHARRED BABY CARROTS $14 (DF)(V)
balsamic glaze | gorgonzola | crispy onion

Entrees

EGGPLANT KATSU $30 (GF)(V)
curried beluga lentils | cool lemongrass mint nut drizzle

PAN ROASTED SALMON $44 (GF)
bacon red wine butter sauce | creamed corn
grilled asparagus

OpenTable Diners' Choice 2024

Entrees Continued

HERB DE PROVINCE SOUS VIDE MARY'S CHICKEN BREAST $42 (GF)
chasseur sauce | creamy parmesan and herb polenta
fall squash

WAGYU BEEF BOLOGNESE $45
marziano tomato sauce | parmesan cheese
rocket arugula orecchiette pasta

WILSON BURGER $49
8 ounce house ground beef | half filet mignon
half 30-day dry aged new york | hobbs bacon
tempura pickled red onion rings | arugula
tomato aioli | hawaiian bun

BRAISED LAMB SHANK $49
brown-butter carrot caraway purée | spaetzle
parmigiano reggiano | toasted pine nuts
mint chimichurri

DOVER SOLE $48 (GF)
braised leeks | celery root purée
braised honeycrisp apples | apple cider beurre blanc
toasted walnuts

JAPANESE CHARCOAL GRILLED WAGYU STRIPLOIN $91 (GF)(DF)
10-ounce wagyu beef | ponzu sauce
blistered shishito peppers | maldon salt

ESPRESSO RUBBED FILET OF BEEF $97 (GF)
sun choke purée | forest mushrooms
blackberry pinot sauce

8 oz SKIRT STEAK $58 (GF)
brown butter whipped potatoes | roasted carrots
bordelaise sauce

Charbroiled Steaks

COTE DE BOEUF FOR TWO $185
grilled 26 ounces of bone in ribeye steak carved tableside

32 oz PORTER HOUSE STEAK FOR TWO $190 (GF)
all served with bearnaise sauce | bordelaise sauce
medley of farmers market vegetables | hasselback potatoes