

“LET THE BIG DOG EAT”

SEASONAL SELECTIONS

WE HAVE DESIGNED SOME FRESH SPECIALTY ITEMS TO PUT SOME *SIZZLE* IN YOUR SUMMER

BLACKENED ROCKFISH FETTUCINNE

A tender Rockfish fillet dredged in Cajun seasoning, seared and tossed with al denté pasta & grilled veggies in a light Alfredo sauce

15.99

MEDITERRANEAN GRILLED CHICKEN

Two Chicken breasts brushed with Extra Virgin Olive Oil and spices. Topped with a Kalamata Tapenade & crumbled Feta. Soft Parmesan Polenta & Summer veggies

16.99

GRILLED WILD ALASKAN SALMON

Fresh Salmon basted & grilled over high heat and basted with Garlic-Lemon butter. Roasted red potatoes and Grilled veggies

19.99

FRESH HALIBUT WITH ROASTED CORN PICO

Delicate hand-cut Halibut grilled and served with a sweet Pico de Gallo. Henry's rice and fresh veggies

18.99

STEAK

WE PREPARE ONLY MIDWEST GRAIN FED CHOICE ANGUS BEEF HAND SELECTED FOR HENRY'S TO OUR SPECIFICATIONS BY OUR REPRESENTATIVES AT STOCKYARD BEEF. WELL MARBLED FOR TENDERNESS & FLAVOR. WE GUARANTEE YOU WILL HAVE A GREAT STEAK!

ALL STEAKS ARE BASTED WITH OUR SIGNATURE STEAK BUTTER AND SERVED WITH GRILLED ASPARAGUS AND A CHOICE OF POTATOES

TOP SIRLOIN

Real steak lover's know this is where the flavor is. 10 oz

16.99

NEW YORK STRIP

The King of steaks. 11 oz

24.99

RIB EYE

Tender & juicy, this one has it all. 12 oz

19.99

FILET MIGNON

Wrapped in bacon, It's like buttah... 8 oz

25.99

SLOW ROASTED PRIME RIBS OF BEEF (FRIDAYS AND SATURDAYS)

Packed in our special seasonings, this cooking process ensures a rich flavor and tender texture that cannot be matched. Served with natural Au jus and fresh grated horseradish

Regular Cut / 10 oz 17.99

Professional / 14oz 21.99

~ Please see our new Wine List for an Excellent Selection of suggested accompaniments ~

EATING RAW OR UNDERCOOKED FOODS MAY POSE A HEALTH RISK