



HENRY'S

Valentine's Dinner

Appetizers

SHRIMP BISQUE cup 12 bowl 16

SHRIMP COCKTAIL 20
six chilled shrimp served with cocktail sauce

ITALIAN MEATBALLS 16
four tuscan style meat balls in a silky blush sauce,
whipped mascarpone, garlic crostini

BURRATA BRUSCHETTA 18
burrata with tomato confit and grilled bread

Desserts

TIRAMISU 11
tiramisu with whipped cream and chocolate sauce

FRIED CHEESECAKE 12
crispy golden fried cheesecake with a warm, crunchy
graham cracker crust, finished with powdered sugar and
berry drizzle

NEW YORK CHEESECAKE 10
vanilla cheesecake with whipped cream, fresh berries,
and mint

CHOCOLATE LAVA CAKE 10
chocolate cake with a warm chocolate center served with
whipped cream and berries

Salads

ADD Chicken 6 | Shrimp 8
Salmon* 9 | Hanger Steak* 10

GRILLED WEDGE 16
blue cheese dressing and crumbles, bacon,
red onion and tomatoes

GRILLED CEASAR 16
romaine lettuce, parmesan cheese, croutons
tossed with Caesar dressing

Entrees

SURF & TURF* 55
perfectly grilled 4oz filet mignon paired with a
butter-basted lobster tail, served with creamy
mashed potatoes and garlic sauteed spinach,
served with drawn butter

FILET MIGNON 40
perfectly grilled filet mignon served with
fingerling potatoes and haricot vert

SCALLOP RISOTTO 35
pan-seared sea scallops served over creamy
parmesan risotto with sweet peas

FRENCH CHICKEN 34
french cut chicken breast topped with a lemon
caper butter sauce and mashed potatoes

TROUT ALMONDINE* 32
pan-seared trout finished with lemon-brown
butter, toasted almonds, accompanied with
haricot verts

MUSHROOM RAVIOLI 30
house-made ravioli filled with savory mushrooms,
tossed in a rich wild mushroom cream sauce and
finished with parmesan and fresh herbs



Available February 13th & 14th | 4pm - 10pm

*This item may be cooked to order and may be served raw or undercooked and may contain items that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.