

# J. Henry's

RESTAURANT

## Appetizers

- SMOKED SALMON WITH DICED TOMATOES & CAPERS** 13.  
NORTH ATLANTIC SALMON SLOW SMOKED WITH HICKORY WOOD SERVED WITH LEMON DILL & CROSTINI
- BEER BATTERED FRIED MUSHROOMS** 7.50  
WHITE MUSHROOMS DREDGED IN BEER BATTER AND FRIED GOLDEN BROWN SERVED WITH CREOLE MUSTARD-HONEY DIPPING SAUCE
- FRIED CHICKEN TENDERS** 8.50  
HAND BREADED CHICKEN LIGHTLY FRIED ACCOMPANIED BY HONEY-MUSTARD AND BBQ SAUCE
- CREAMED SPINACH DIP** 7.50  
A BLEND OF CHEESE, GARLIC, AND SPINACH SERVED WITH PICANTE SAUCE AND TORTILLA CHIPS
- FRIED GREEN TOMATOES STACK** 8.50  
SLICED GREEN TOMATOES WITH A CORNMEAL CRUST TOPPED WITH GORGONZOLA CHEESE, OLIVE OIL, A BALSAMIC VINEGAR REDUCTION AND FRESH BASIL
- FRIED CALAMARI** 8.50  
TENDER CALAMARI LIGHTLY FRIED SERVED WITH LEMON DILL SAUCE AND COCKTAIL SAUCE

## Salads

- SOUP OF THE DAY OR FRENCH ONION SOUP** 4.50  
ALL OF OUR SOUPS ARE MADE IN HOUSE.
- GRILLED CHICKEN SALAD WITH FRIED WONTONS** 8.50  
LETTUCE, CHEESE, TOMATOES, CARROTS, ONION, BACON AND FRIED WONTONS
- FRIED CHICKEN SALAD** 8.50  
LETTUCE, CHEESE, TOMATOES, CARROTS, ONION, BACON AND CROUTONS
- SMOKED SALMON SALAD TOSSED IN A LEMON-LIME DRESSING** 14.50  
MIXED GREENS, CHEESE, CARROTS, ONION, DICED TOMATOES, CAPERS AND CROUTONS
- GREEK SALAD WITH SLICED GRILLED CHICKEN** 8.50  
ROMAINE LETTUCE, FETA CHEESE, TOMATOES, ONION, AND BELL PEPPERS
- TOMATO & ONION STEAK SALAD** 10.  
ROMAINE LETTUCE, SLICED TOMATOES, DICED ONION, CARROTS, GORGONZOLA, AND SAUTÉED SIRLOIN AND BELL PEPPERS
- PECAN CHICKEN SALAD** 8.50  
OUR OWN HOMEMADE CHICKEN SALAD WITH TOASTED PECANS AND RAISINS SERVED ON A BED OF ROMAINE LETTUCE WITH FRESH FRUIT AND SALTINE CARCKERS
- OUR DRESSINGS: *BALSAMIC VINAIGRETTE, 1000 ISLAND, RANCH, HONEY-MUSTARD, RASPBERRY VINAIGRETTE, BLUE CHEESE, AND HOT BACON DRESSING*

## Sandwiches

- ALL SANDWICHES ARE SERVED WITH A CHOICE OF ONE SIDE.  
ADD A SIDE SALAD OR SOUP 4. SUBSTITUTION OF SIDE ITEM FOR A SALAD OR SOUP ADD \$2.
- THE STEAK SANDWICH\*** 11.50  
CENTER CUT RIBEYE GRILLED AND TOPPED WITH MONTEREY JACK CHEESE AND SAUTÉED MUSHROOMS & ONIONS WITH GREEN LEAF LETTUCE AND TOMATOES
- BLACKENED PRIME RIB SANDWICH** 13.50  
SLOW ROASTED PRIME SLICE THEN BLACKENED ACCOMPANIED BY AUJUS SERVED OPEN FACED ON TOASTED HOAGIE
- CHEESEBURGER \*** 8.75  
HALF POUND OF ANGUS BEEF GROUND IN-HOUSE GRILLED WITH CHEDDAR CHEESE, MAYO, LETTUCE, TOMATO, ONION, PICKLE SERVED ON A TOASTED SESAME SEED BUN.
- SAUTÉED ONION MUSHROOM SWISS BURGER\*** 8.75  
HALF POUND OF ANGUS BEEF GROUND IN-HOUSE GRILLED WITH SWISS CHEESE, MAYO, LETTUCE, TOMATO, PICKLE SERVED ON A TOASTED SESAME SEED BUN TOPPED WITH SAUTÉED ONIONS AND MUSHROOMS.
- BLACKENED TILAPIA SANDWICH** 7.50  
FARM-RAISED TILAPIA WITH OUR BLACKENING SPICE SERVED ON A TOASTED HOAGIE BUN WITH OUR OWN LEMON DILL, GREEN LEAF LETTUCE, SLICED RED ONION, AND PICKLES.
- FRENCH DIP** 7.50  
TENDER ROAST BEEF SLICED AND GRILLED SERVED ON A TOASTED HOAGIE BUN WITH AUJUS AND MONTEREY JACK CHEESE
- GRILLED CHICKEN SANDWICH** 8.  
GRILLED SEASONED CHICKEN BREAST WITH MONTEREY JACK CHEESE, MAYO, LETTUCE, TOMATO, ONION SERVED ON A TOASTED SESAME SEED BUN
- J. HENRY'S VEGETARIAN BURGER** 7.50  
HOMEMADE VEGGIE BURGER WITH BROWN RICE, BLACK BEANS, BEETS, AND CHIPOTLE PEPPERS SERVED WITH MONTEREY JACK CHEESE, MAYO, LETTUCE, TOMATO, ONION, AND PICKLES SERVED ON A TOASTED SESAME SEED BUN
- RUEBEN SANDWICH** 7.50  
GRILLED CORNED BEEF WITH SAUERKRAUT, SWISS CHEESE, AND 1000 ISLAND DRESSING ON TOASTED RYE BREAD

# Wine List

## WHITES

	<i>GLASS</i>	<i>BOTTLE</i>
MER SOLEI, CHARDONNAY, RUTHERFORD	—	69.
CHALK HILL, CHARDONNAY, SONOMA	—	82.
CONUNDRUM, RUTHERFORD	—	46.
YALUMBA, CHARDONNAY, SOUTH AUSTRALIA	6.	22.
TOASTED HEAD, CHARDONNAY, DUNNIGAN HILLS	8. <sup>50</sup>	30.
FIVE RIVERS, CHARDONNAY, SOUTH AUSTRALIA	7.	25.
HESS SELECT, CHARDONNAY, CALIFORNIA	7. <sup>50</sup>	27.
SONOMA-CUTRER, CHARDONNAY, RUSSIAN RIVER VALLEY	11.	42.
GROTH, SAUVIGNON BLANC, NAPA VALLEY	—	40.
CONO SUR, SAUVIGNON BLANC, CHILE	6.	22.
RODNEY STRONG, SAUVIGNON BLANC, ALEXANDER VALLEY	8. <sup>50</sup>	34.
SANTA MARGARITA, PINOT GRIGIO, ITALY	—	48.
LAGARIA, PINOT GRIGIO, ITALY	8. <sup>50</sup>	30.
FRANCIS COPPOLA BIANCO, PINOT GRIS, CALIFORNIA	6. <sup>50</sup>	23.
COLUMBIA WINERY, RIESLING, COLUMBIA VALLEY	7.	25.
J.LOHR, RIESLING, MONTEREY COUNTY	—	32.
MCWILLIAMS, RIESLING, AUSTRALIA	6.	22.

## BLUSH

BERRINGER, WHITE ZINFANDEL, CALIFORNIA	5. <sup>25</sup>	19.
ROUND HILL, WHITE ZINFANDEL, CALIFORNIA	4. <sup>50</sup>	—

## RED

CAYMUS, CABERNET SAUVIGNON, NAPA VALLEY	—	140.
CONSENTINO, CABERNET SAUVIGNON, NAPA VALLEY	—	60.
RUTHERFORD RANCH, CABERNET SAUVIGNON, NAPA VALLEY	—	40.
LOUIS M. MARTINI, CABERNET SAUVIGNON, SONOMA COUNTY	9.	32.
GLASS MOUNTAIN, CABERNET SAUVIGNON, CALIFORNIA	6.	22.
MCWILLIAMS, CABERNET SAUVIGNON, AUSTRALIA	7.	25.
THE CAB, CABERNET SAUVIGNON, CALIFORNIA	8.	29.
BRIDLEWOOD, SYRAH, CENTRAL COAST	9.	34.
PETER LEHMAN, SHIRAZ, AUSTRALIA	—	40.
FEUDO ARANCIO, SYRAH, ITALY	6. <sup>50</sup>	23.
DELAS, MERLOT, FRANCE	7.	25.
BOGLE, MERLOT, CALIFORNIA	7. <sup>50</sup>	27.
MARKHAM, MERLOT, NAPA	—	45.
JEKEL, PINOT NOIR, MONTEREY COUNTY	—	40.
STONEHEDGE, PINOT NOIR, FRANCE	7.	25.
FRENCH MAID, PINOT NOIR, FRANCE	9. <sup>50</sup>	35.
ERATH, PINOT NOIR, OREGON	—	36.
RANCHO ZABACO, RED ZINFANDEL, SONOMA	8.	29.
MURPHY~GOODE LIAR'S DICE, RED ZINFANDEL, SONOMA	—	44.

\*PLEASE NOTE THAT SOME OF THE WINES WE SERVE ARE NOW SCREW TOPS OR SYNTHETIC CORKS. THESE WINES ARE BECOMING MORE PREVALENT AND OFFER THE BEST PROTECTION TO PREVENT "CORKED" FLAVOR IN WINES.

## *Martini's*

### SOUR APPLE MARTINI

A perfect mix of Grey Goose Vodka, Midori, and Gran-ny's Sour Apple Schnapps.

8.<sup>50</sup>

### BIKINI MARTINI

Parrot Bay Coconut rum mixed with a splash of Grenadine and pineapple.

8.<sup>50</sup>

### POMEGRANATE MARTINI

Skyy vodka, fresh squeezed limes, pomegranate liquor and sugar rim.

8.

### THE COSMOPOLITAN

Grey Goose Vodka, Triple sec and a splash of cranberry juice.

8.<sup>50</sup>

## *Single Malt Scotches*

BOWMORE 12 YEAR OLD	8.	GLENFIDDICH 15 YEAR OLD	8.
DALMORE 12 YEAR OLD	9.	LAGUVULIN 16 YEAR OLD	10.
DALWHINNIE 15 YEAR OLD	10.	MACALLAN 12 YEAR OLD	8.
GLENLIVET 18 YEAR OLD	11.	MACALLAN 18 YEAR OLD	17.
GLENLIVET 12 YEAR OLD	8.	TALISKER 10 YEAR OLD	8.

## Beef

ALL ARE SERVED WITH A CHOICE OF SIDE.  
ADD A HOUSE OR CAESAR SALAD \$3.75

- ANGUS "CENTER CUT" SIRLOIN** 17.  
CENTER CUT ANGUS SIRLOIN SEASONED AND TOPPED WITH PEPPERCORN GRAVY AND CRISPY FRIED ONION STRAWS
- FILET MIGNON** 19.  
USDA CHOICE TENDERLOIN CUT IN HOUSE AND WRAPPED WITH BACON.
- CHAR-GRILLED ANGUS BONE-IN RIBEYE\*** 23.  
HAND CUT IN HOUSE SEASONED AND GRILLED TO YOUR DESIRE
- STEAK HOUSE CHOPSTEAK\*** 11  
GROUND AND SEASONED ANGUS BEEF CHAR-GRILLED AND TOPPED WITH PEPPERCORN GRAVY WITH SAUTÉED MUSHROOMS AND ONIONS.
- SLOW ROASTED PRIME RIB** 20.  
12 OUNCE SLOW ROASTED PRIME RIB ACCOMPANIED BY AU JUS
- HAWAIIAN RIBEYE\*** 18.  
12 OUNCES OF ANGUS RIBEYE MARINATED IN SWEET SOY SAUCE AND PINEAPPLES GRILLED AND TOPPED WITH PINEAPPLE SLICES AND CHERRIES.

## Seafood

ALL ARE SERVED WITH A CHOICE OF SIDE.  
ADD A HOUSE OR CAESAR SALAD \$3.75

- GRILLED SALMON** 17.  
NORTH ATLANTIC SALMON FILET SEASONED AND GRILLED OVER AN OPEN FLAME ACCOMPANIED BY OUR OWN LEMON DILL SAUCE. SERVED WITH A CHOICE OF A SIDE.
- BLACKENED SHRIMP** 16.  
TEN LARGE BLACK TIGER SHRIMP SEASONED WITH OUR OWN BLACKENING SPICE SERVED WITH DRAWN BUTTER. SERVED WITH A CHOICE OF A SIDE.
- FRIED SHRIMP** 14.  
EIGHT LARGE BLACK TIGER SHRIMP HAND BATTERED IN HOUSE LIGHTLY FRIED AND SERVED WITH COCKTAIL SAUCE. SERVED WITH A CHOICE OF A SIDE.
- HAND BREADED COCONUT SHRIMP** 15.  
EIGHT LARGE BLACK TIGER SHRIMP LIGHTLY FRIED AND ACCOMPANIED BY APRICOT PINEAPPLE SAUCE. SERVED WITH A CHOICE OF A SIDE.

## Chicken

ALL ARE SERVED WITH A CHOICE OF SIDE.  
ADD A HOUSE OR CAESAR SALAD \$3.75

- BBQ CHICKEN BREAST** 13.  
BONELESS CHICKEN BREAST GRILLED AND BASTED WITH A MOLASSES BASED BBQ SAUCE. SERVED WITH A CHOICE OF A SIDE.
- GRILLED AND SMOTHERED CHICKEN BREAST** 15.  
BONELESS CHICKEN GRILLED AND COVERED WITH HONEY HAM, MONTEREY JACK, CHEDDAR CHEESE, DICED TOMATOES AND SCALLIONS ACCOMPANIED BY BBQ SAUCE. SERVED WITH A CHOICE OF A SIDE.
- HERB GRILLED CHICKEN** 14.  
HERB SEASONED CHICKEN BREAST WITH MELTED MOZZARELLA COMPLIMENTED WITH WARM TOMATO BASIL SAUCE. SERVED WITH A CHOICE OF A SIDE.
- FRIED CHICKEN TENDER PLATTER** 11.  
HAND BREADED CHICKEN FRIED ACCOMPANIED BY HONEY-MUSTARD AND BBQ SAUCE.

## Pasta

- PARMESAN CHICKEN PASTA** 14.  
ANGEL HAIR PASTA TOSSED IN OLIVE OIL WITH SUNDRIED, ROMA TOMATOES AND BASIL. TOPPED WITH PARMESAN CHICKEN WITH MELTED MOZZARELLA CHEESE AND MARINARA.
- CATHERINE'S BLACKEN CHICKEN PASTA** 15.  
LINGUINE NOODLES TOSSED WITH SAUTÉED ONIONS, BELL PEPPERS, AND SUN-DRIED TOMATOES IN A SPICY CREAM SAUCE TOPPED WITH BLACKEN CHICKEN.
- GRILLED CHICKEN PENNE PESTO** 13.  
PENNE NOODLES TOSSED IN PESTO ALFREDO, TOPPED WITH GRILLED CHICKEN AND SHREDDED PARMESAN CHEESE.

## Sides

MASHED GARLIC POTATOES  
ORZO RICE

JULIENNE FRIES  
SWEET POTATO FRIES

BAKED POTATO  
ASIAN STYLE SLAW

An 18% Gratuity will be added to all parties of 6 or more.

Advisory:

\*The Consumption of Raw or Undercooked Foods such as meat, fish and eggs may increase your risk of foodborne illness.