

Henry's End Restaurant Week Summer 2025

July 21st - August 31st

Three Courses \$45 (Sunday - Friday)

Drink Specials

Red Sangria \$10

Old Pal Rye, Campari, Dry Vermouth \$10

Acinum Prosecco \$10 / \$40

Rocche dei Manzoni Langhe Bianco 2014 \$10 / \$40

Mascaron Bordeaux Rouge 2015 \$10 / \$40

First Course

Freshly Shucked East Coast Oysters \$2.50 each

Caesar Salad Capers, Anchovies, Croutons, Pecorino Romano

Heirloom Melons Whipped Ricotta (\$3 supplement)

Crispy Squash Blossoms Stuffed Goat Cheese

West Indian Shrimp Cumin, Curry, Cayenne, Roasted Corn

Gazpacho

Fusilli Calabresi Pesto, Fava Beans

Second Course

Grilled Scottish Salmon Three Mustards, Cream, Horseradish

Henry Burger Crispy Onions, American Cheese, Pickles, au Poivre Sauce

Duck Local Blueberry Sauce (\$6 supplement)

Pan Roasted Branzini Roasted Corn Sauce

Walnut Crusted Chicken Sliced Pear, Dried Cranberries, Blue Cheese Brandy Sauce

Pork Porterhouse Cannelini & Fava Beans, Salsa Verde (\$6 Supplement)

Sides

Mashed Potatoes • Rice Pilaf • Spinach & Garlic

House Cut Fries • Local Corn • Gold Bar Squash

\$8 Each

Desserts

Mud Pie Coffee & Chocolate Icecream, Kahlua, Espresso, Oreo Cookie Crust, Hot Fudge

Persian Lime Pie Fresh Lime Pastry, Graham Cracker Crust

Flourless Chocolate Hazelnut Cake Whipped Cream