

Henry's End Restaurant Week Summer 2026

Three Courses \$45 (Sunday - Friday)

Drink Specials

White Sangria \$11

BLT - Bourbon, Lemon & Tonic \$12

Espresso Martini - Vodka, Coffee Cordial, Espresso \$12

Acinum Prosecco \$12 / \$45

Moulin de Gassac Rose 2025 \$12 / \$45

Sean Minor Pinot Noir 2024 \$12 / \$45

Spirit Free - Cool as a Cucumber \$12

Freshly Shucked East Coast Oysters \$3.00 each

First Course

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

Ozark Bar-B-Q Ribs

Second Course

Grilled Scottish Salmon Three Mustards, Cream, Horseradish

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

Duck Bing Cherry Sauce (\$6 supplement)

Branzini Roasted Corn Sauce

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

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

Veal Lemonese Breaded Cutlet, Pecorino Romano, Lemon Cream Sauce

Sides

Mashed Potatoes • Rice Pilaf • Spinach & Garlic

House Cut Fries • Local Corn • Broccoli

\$8 Each

Desserts

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

Mrs. Mud Pie Vanilla Ice Cream, Heath Bar Crunch, Graham Cracker Crust, Hot Butterscotch

Persian Lime Pie Fresh Lime Pastry, Graham Cracker Crust

Flourless Chocolate Hazelnut Cake Whipped Cream

Raspberry Sorbet