

FIRST FLAVORS

POACHED PEAR AND BLUE CHEESE FLATBREAD • 8
WHITE BEAN HUMMUS DIP • house made hummus served with marinated tomatoes and warm flatbread • 7
ARTISAN CHEESE PLATE • daily selection of cheeses • 10
WARM GOAT CHEESE PLATE • drizzled with olive oil and served with arugula, flash fried mushrooms and a side of toasted boules • 9
SOUTH BY SOUTHWEST SHRIMP • dusted with Cajun seasoning and fried. Served with cocktail sauce and horseradish marmalade • 9.5
POACHED SHRIMP COCKTAIL • with cocktail sauce • 9.5
SWEET GINGER CALAMARI • sweet ginger sauce • 9.5
SMOKED SALMON DIP • infused with dill tartar sauce • 8
MARINATED TOMATO BRUSCHETTA • with arugula, parmesan and capers • 8
PAN SEARED CRAB CAKES • with green tomato chutney and a red pepper reduction • 10
SEARED AHI TUNA • pickled cucumber salad, ponzu and wasabi • MARKET PRICE
TENDERLOIN CARPACCIO • goat cheese, arugula and onion marmalade • 10

SOUPS AND SALADS

TODAY'S SOUP • made fresh daily
FRENCH ONION SOUP • 5.5

BLT SALAD • crisp iceberg wedge, applewood-smoked bacon, blue cheese and diced tomatoes • 6
CAESAR SALAD • crisp hearts of romaine, reggiano Parmesan and herb croutons with creamy dressing • 7
HOUSE SALAD • mixed greens, cheddar and jack cheeses, tomatoes, cucumber and herb croutons with applewood-smoked bacon • 7
CHOPPED SALAD • arugula, freeze dried corn, couscous, trail mix, marinated tomatoes, buttermilk pesto and served with smoked salmon or grilled chicken • 12
BABY SPINACH SALAD • dates, goat cheese confetti, spiced walnuts and red pears. Tossed in sweet seed vinaigrette • 10

HOUSE VINAIGRETTE • HONEY DIJON • BUTTERMILK HERB • BLUE CHEESE
BALSAMIC VINAIGRETTE • SWEET SEED VINAIGRETTE

CAESAR, HOUSE OR BLT SALAD WITH YOUR ENTREE FOR 4

SEAFOOD

(THE FRESHEST SEAFOOD SELECTION AVAILABLE. DAILY MENU ITEMS MAY VARY IN AVAILABILITY AND PRICE)

P.E.I. MUSSELS • Prince Edward Island mussels served in a jalapeño bacon broth • 17
STONE SEARED SALMON • served over creamy spinach risotto and finished with a lemon date emulsion • 19
PICKETT FARMS TROUT • stone seared served over beluga lentils and root vegetables and stuffed with lemon confit • 18.5
SHRIMP AND GRITS • prepared in the traditional Low Country style with peppers, onions, Andouille sausage and spicy gravy • 18
PAN SEARED DIVER SCALLOPS • over fingerling potatoes and corn maque choux. Finished with cider gastrique • 23.5
GRILLED AHI TUNA • served with warm sushi rice and a cucumber salad. Finished with a chili lime glaze • MARKET PRICE

STEAKS (CERTIFIED ANGUS BEEF WITH YOUR CHOICE OF SIDE)

STEAK ORDERING • WE RECOMMEND THAT MEDIUM-WELL AND WELL DONE FILETS BE BUTTERFLIED.
WE ARE NOT RESPONSIBLE FOR STEAKS ORDERED WELL DONE

SIRLOIN 10oz • 19
PRIME RIB 10oz • 21 14oz • 24
DELMONICO (RIBEYE) 16oz • 25
NY STRIP 14oz • 26
HENNEN'S HOUSE FILET 8oz • 28 10oz • 32

RARE - VERY RED, COOL CENTER
MEDIUM RARE - RED, WARM CENTER
MEDIUM - PINK, HOT CENTER
MEDIUM-WELL - HINT OF PINK, HOT CENTER
WELL DONE - NO PINK, HOT CENTER

HOLLANDAISE • 2 BEARNAISE • 2 AU POIVRE • 2 BORDELAISE • 2 GRILLED ONIONS • 2
ROASTED MUSHROOMS • 2 BOURBIN CHEESE • 3 BLUE CHEESE • 2 MAITRE D' BUTTER • 2

ENTRÉES

CHEESE TORTELLINI • with asparagus, tomatoes and mushrooms. Finished with fresh pesto • 16
TAGLIATELLE PASTA • with grilled chicken, shrimp, Andouille sausage, caramelized onions and peppers in a light cream sauce with a hint of garlic • 17
ORGANIC CHICKEN BREAST • pan roasted airline breast served with mushroom risotto and finished with natural jus • 18
RACK OF LAMB • herb crusted with fingerling potatoes, wilted spinach and bordelaise sauce • 29
PAN ROASTED DUCK BREAST • maple soy glaze with roasted sweet potatoes, mushrooms and wilted spinach • 22
ROASTED PORK SHOULDER • with butternut squash puree, roasted brussel sprouts and finished with a cider maple glaze • 20
BRAISED BEEF SHORT RIBS • over herb-mashed potatoes and green beans. Finished with natural jus • 20
SHAVED PRIME RIB • slow roasted and served on ciabatta bread with Provolone cheese, grilled onions and creamy horseradish with au jus for dipping • 13
HOUSE BURGER • 8oz hand-pattied ground Angus served fully dressed • 9.5

APPLEWOOD-SMOKED BACON • 1 GRILLED ONIONS • 1 ROASTED MUSHROOMS • 1
CHEDDAR, JACK OR PROVOLONE CHEESE • 1 BOURBIN CHEESE • 2

SIDES

TODAY'S VEGETABLE • 4 GRILLED ASPARAGUS • 5 WILTED SPINACH • 4 ROASTED MUSHROOMS • 4
GREEN BEANS • 4 HERB-MASHED POTATOES • 4 FRIES • 4 GRITS • 4 LOADED BAKED POTATO • 5

DESSERTS

BEIGNETS • served with mocha crème • 5.5
WARM CHOCOLATE CAKE • with orange-vanilla gastrique and vanilla bean ice cream • 6
CHEESECAKE • with daily topping • 6
WARM BREAD PUDDING • with dried cranberries. Finished with a warm praline sauce • 5
CRÈME BRÛLÉE • with seasonal fruit • 6

COFFEE

ESPRESSO • single (1oz) • 2.5 double (2oz) • 4
LATTE, MACCHIATO, CAPPUCINO • 3.5
AMERICANO • 2.5
GREYFRIAR'S ESTATE ROASTED COFFEE • 2.5

18% GRATUITY ON PARTIES OF SIX OR MORE.
HENNEN'S WILL GLADLY SPLIT ENTRÉES, THERE IS A \$4 CHARGE.

DINNER AT

HENNEN'S

steaks seafood spirits

WWW.HENNENS.NET

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