



henry's end restaurant

Small Plates

<i>* Mixed House Greens – Orange Vinaigrette</i>	11
<i>Maryland Corn Crab Cakes – Scallion, Cayenne, Tartar Sauce</i>	16
<i>* Sautéed Wild Mushrooms & Mixed Green Salad – Walnut Vinaigrette</i>	13
<i>* Pan Roasted Vegetables – Fresh Herbs, Polenta, Goat Cheese, Balsamic Vinegar Glaze</i>	13/23 entrée
<i>Caesar Salad * – Capers, Anchovies, Croutons, Pecorino Romano</i>	12

Pistachio Nut Crusted Warm Goat Cheese – Mixed Greens, Heirloom Beets, Citrus Vinaigrette	13
* Ozark Bar-B-Q Ribs – Hot & Spicy Sauce	16/29 entrée
Tortilla Flour Crusted Shrimp – Chipotle Mayonnaise, Guacamole	16/29 entrée
Shrimp Sautéed with Spicy Andouille Sausage – Bell Pepper, Creole Mustard Sauce	16/29 entrée
* West Indian Bar-B-Q Shrimp – Sautéed with Cumin, Curry, & Cayenne, Roasted Corn	16/29 entrée
Orecchiette with Tuna * – Tomato, Capers, Olive Oil, Garlic, Crushed Red Pepper, Scallion, Hazelnuts	14/25 entrée
Penne with Lobster – Brandy-Tomato Cream	16/29 entrée

Fish

Grilled Scottish Salmon with Herb Crust – Arugula, Beets, Horseradish Crème Fraîche	27
Mustard Seed Crusted Tuna * – Soy, Spinach, Mustard Oil	29
Sole Citron – Sautéed, Tart Lemon Butter Sauce	26
* Scottish Salmon Grilled with Three Mustards – Cream Sauce of Dijon, Grained, & Honey-Mustard, with a Touch of Horseradish	27
* Grilled Tuna * – Tomato, Scallion, Capers, Olive Oil, Garlic	29
Sole with Lobster & Mushrooms – Brandy-Tomato Cream Sauce	29
* Salmon Moroccan – Grilled, Spiced Compound Butter, Mashed Potatoes	27

Chicken

Spinach and Goat Cheese Stuffed Breast – Rolled & Breaded, Fig Jam	25
Southern Fried – Half Chicken Coated with Unique Recipe including Garlic, Cinnamon, Nutmeg & Clove	25
Walnut Crusted Breast with Sliced Pears – Dried Cranberries, Blue Cheese-Brandy Sauce	25
Andouille – Boneless Breast Sautéed with Spicy Andouille Sausage, Bell Pepper, Creole Mustard Sauce	25

Duckling

*Our Ducklings are Braised in their Own Natural Juices until they are Flavorful and Tender.
We Bone them and Crisp the Skin. All the Sauces use the Reduced Natural Liquids as a Base.*

Honey-Ginger – Soy, Scallion	33
Wild Mushrooms – Seasonal Wild Mushrooms, Shallots, Thyme, Lingonberries	33

Veal

<i>Lemonese – Cutlet with Fresh Breadcrumbs & Pecorino Romano, Lemon Cream Sauce</i>	25
<i>Scallopine with Brussels Sprouts and Pancetta – Garlic, Sage</i>	25
<i>Scallopine Sautéed with Roasted Garlic, Lemon, Capers, Basil</i>	25
<i>Scallopine with Wild Morel Mushrooms – Cream, Marsala</i>	29

Lamb & Beef

<i>* Blackened Lamb Sirloin – Sliced over Mashed Potatoes, Bar-B-Q Glaze</i>	32
<i>Steak Diane – New York Strip Sautéed, Cognac, Dijon, Shallots, Worcestershire</i>	37
<i>* Broiled & Sliced New York Strip – Sundried Tomatoes, Garlic-Basil Butter</i>	37
<i>* Blackened New York Strip Steak – 15-Spice Coating, Pan Seared, Apple Chutney</i>	37
<i>Steak au Poivre – New York Strip Coated with Black Peppercorns, Sautéed, Flamed in Cognac, Dijon Cream Sauce</i>	37

BEER

LAGER / PILSNER

<i>Lagunitas Pils</i>	<i>Petaluma, California</i>	6.2%	<i>(12oz can)</i>	9
<i>Kelso Pilsner</i>	<i>Brooklyn, New York</i>	5.5%	<i>(12oz can)</i>	9
<i>Blue Point Toasted Lager</i>	<i>Patchogue, New York</i>	5.3%		9
<i>Abita “Light”</i>	<i>Abita Springs, Louisiana</i>	4%		9
<i>Bitburger Drive “Alcohol-Free”</i>	<i>Bitburg, Germany</i>	0.5%		9

PALE ALE / IPA

<i>Bell’s Two-Hearted IPA</i>	<i>Comstock, Michigan</i>	7%		9
<i>Ballast Point “Sculpin” IPA</i>	<i>San Diego, California</i>	7%		9
<i>Captain Lawrence Kolsch</i>	<i>Elmsford, New York</i>	5.5%		9
<i>Fire Island “Red Wagon” IPA</i>	<i>Stratford, Connecticut</i>	7.0%		9
<i>Two Roads “Road 2 Ruin” Double IPA</i>	<i>Stratford, Connecticut</i>	7.6%		10
<i>Rogue Dead Guy Ale</i>	<i>Newport, Oregon</i>	6.5%		10
<i>Allagash Tripel Ale</i>	<i>Portland, Maine</i>	9%		11

BROWN ALE / CREAM ALE

<i>Abita “Turbodog” Brown Ale</i>	<i>Abita Springs, Louisiana</i>	5.6%		9
<i>Sixpoint Sweet Action</i>	<i>Brooklyn, New York</i>	5.2%		10

BELGIAN STYLE

<i>Ommegang Witte</i>	<i>Cooperstown, New York</i>	5.2%		9
<i>Goose Island “Sofie”</i>	<i>Chicago, Illinois</i>	6.5%		13
<i>Ommegang “3 Philosophers”</i>	<i>Cooperstown, New York</i>	9.7%		14

DARK

Oskar Blues "Old Chub" Scotch Ale*Brevard, North Carolina*..... 8% (12oz can) 9

CIDER

1911 Original Cider*Lafayette, New York*..... 5.5% 9