

# HENRY'S

Chicago Pizzeria & Steakhouse

## BREADS

\$6 SMALL \$8 REGULAR

### BREADS & SPREADS

Artisan breads with honey butter, garlic herb butter, and basil pesto.

### FAMOUS BREADSTICKS

Soft house made dough, parmesan garlic butter, tomato basil sauce.

### BEACH BREAD STICKS

House-made bread, Gorgonzola sauce, roma tomatoes, and provolone.

### CHEESY GARLIC BREAD STICKS

House-made bread, garlic butter, mozzarella, tomato basil sauce on the side.

### BRUSCHETTA

House-made foccacia bread, balsamic, onion, garlic and basil marinated heirloom tomatoes, parmesan, balsamic glaze.

\$2 ADD 4OZ SIDE OF ALFREDO, PESTO, OR TOMATO BASIL SAUCE

## PLATES TO SHARE

### CRAB LOBSTER RAVIOLIS

house-made tomato - basil pasta, blue crab, lobster, parmesan, scallion, lemon white wine butter sauce, tomatoes, scallions, basil parmesan. \$11

### FRIED CHEESE & RICE BALLS

Arborio rice, fontina and romano cheeses, portobella mushroom, marinara, basil, parmesan. \$9

### SIGNATURE MEATBALLS

Vodka sauce, baked with creamy fresh mozzarella cheese, parmesan and basil. \$10

### BANG BANG SHRIMP

Coconut shrimp, sweet and spicy sauce, house slaw. \$10

### ITALIAN NACHOS

Fried pasta chips, Italian sausage, black olives, banana peppers, provolone, tomato relish, alfredo sauce. \$10

### LOADED FRIES

Boursin cream cheese fondue, cherry smoked bacon, tomatoes, scallions, fresh herbs. \$10

### CHEF'S CHEESE PLATE

Artisan cheeses, thick cut pepperoni, apples, house bread. \$9

### WHITE BEAN HUMMUS

Cannellini beans, pine nuts, pita chips, carrots, broccoli. \$7

### CRAB RANGOON NACHOS

Fried pasta chips, mozzarella, crab meat fondue, scallions, tomatoes, sweet chili glaze. \$10

### ARTICHOKE DIP

Baked artichokes, cream cheeses, parmesan, pepperoni, bread sticks, pita chips. \$9

### TRADITIONAL CHICKEN WINGS

Hot n' tangy, BBQ, bang bang, celery. \$9

## HOMEMADE SOUPS

### FAMOUS WHITE CHICKEN CHILI

\$4 CUP \$6 BOWL

### SUMMER VEGETABLE MINISTRONE

\$4 CUP \$6 BOWL

### SOUP DU JOUR

\$4 CUP \$6 BOWL

### CAESAR

Romaine, shaved parmesan, romano, asiago, focaccia croutons, creamy Caesar dressing. \$8

### CHOPPED COBB SALAD

Grilled chicken, bacon, tomatoes, avocado, red onion, egg, gorgonzola cheese, fresh herbs, red wine vinaigrette. \$13

### LOADED WEDGE SALAD

Iceberg lettuce, bacon, tomato, avocado, gorgonzola, scallions, Gorgonzola dressing. \$11

## GREENS

### HOUSE SALAD

Mixed greens, tomatoes, red onion, cucumber, focaccia croutons, cheddar cheese, choice of dressing. \$8

### SPINACH SALAD

Mushrooms, egg, bacon, tomato, red onion, toasted pecans, provolone cheese, sweet onion dressing. \$11

### BURRATA CAPRESE SALAD

Heirloom tomatoes, burrata cheese, mixed greens, pesto vinaigrette, shaved parmesan, pine nuts. \$12

+ \$5 - Grilled Chicken Breast // + \$9 - Grilled Prime Sirloin  
+ \$9 - Blackened Salmon, Grouper or Jumbo Shrimp

## FAMOUS HENRY'S STYLE PIZZA

Create Your Own (UP TO 3 TOPPINGS) // Individual Thin Crust \$11 // 16" Thin Crust \$19 (FEEDS 2-3) // Chicago Deep Dish (FEEDS 2) \$19  
Custom Creations // Individual Thin Crust \$12 // 16" Thin Crust \$22 (FEEDS 2-3) // Chicago Deep Dish (FEEDS 2) \$20

### HOUSE PIZZA

Tomato sauce, ham, salami, bacon, pepperoni, green peppers, sausage, mushrooms, and mozzarella cheese.

### DELUXE

Sausage, pepperoni, mushrooms, green peppers, tomato sauce and mozzarella.

### FARMER'S MARKET

Sun-dried tomatoes, fresh sliced roma tomatoes, sauce, onions, black and green olives, mushrooms, green peppers and mozzarella cheese.

### OLIVE OIL & HERBS

Grilled chicken, fresh spinach, olive oil, garlic, basil, oregano, parmesan and mozzarella cheeses.

### POLYNESIAN

Ham, bacon, pineapple, tomato sauce and mozzarella.

### BBQ CHICKEN

Chicken, BBQ sauce, diced red onions, cilantro and mozzarella cheese.

### WHITE PIZZA

House Alfredo, grilled chicken, bacon, mushrooms and gouda cheese.

### CHICKEN & SPINACH

Classic red sauce, grilled chicken, spinach, fresh garlic, diced tomatoes and provolone cheese.

### CRAB RAGOON

Garlic cream cheese, crab, green onions, mozzarella, crispy wonton strips and sweet chili glaze.

### MARGHERITA

Fresh sliced roma tomatoes, fresh basil, fresh mozzarella, tomato sauce, provolone and parmesan cheese.

### FIVE CHEESE & HERB

California plum tomato sauce, mozzarella, provolone, ricotta, feta and parmesan cheeses with fresh basil.

### GODFATHER PIZZA

Bacon, sliced Italian sausage and caramelized onions with red sauce and gouda cheese.

## WINES

ALBERTONI HOUSE WINES // \$5.50 GLASS \$20 BOTTLE  
Cabernet, Merlot, Chardonnay, White Zinfandel

WHITE WINES // \$7 GLASS \$26 BOTTLE  
Moscato - Jacobs Creek  
Pinot Grigio - Sartori  
Riesling - Chateau Grand  
Traverse Semi Dry  
Chardonnay - Rodney Strong

RED WINES // \$8 GLASS \$30 BOTTLE  
Cabernet - Ravage Cellars  
Merlot - Rodney Strong  
Pinot Noir - Mark West  
Malbec - Barricas

## COCKTAILS

HENRYTINI - Stolichnaya, black berry brandy, grand mariner. \$7

STRAWBERRY ECSTASY - Blueberry vodka, malibu, cruzan vanilla, strawberry, pineapple, cranberry. \$7

BC'S PINK LEMONADE - Citrus vodka, raspberry liqueur, lemoncello, lemonade. \$7

PINEAPPLE MOSCOW MULE - Stolichnaya, pineapple, ginger beer, lime. \$7

RED OR WHITE SANGRIA - Crisp wine, brandy, and fresh fruit on the rocks. \$7

CHECK OUT OUR 15 MICHIGAN CRAFT BEERS ON DRAFT



## PASTAS

Our pastas are small batch, hand rolled and tossed to order house-made sauces & served with side salad & breadstick.

All of our pastas are available to be made with a gluten limited penne pasta and garlic toast +\$3

### ANGEL HAIR

Rich chicken broth, butter, roasted garlic, tomatoes, greens, scallions, herbs, a hint of lemon, parmesan. **\$11**

### GRANDMA'S LASAGNA

Layers of pasta, ricotta, mozzarella and herb cheese blend, Italian sausage, bolognese sauce, parmesan, baked to order. **\$14**

### LINGUINI IN VODKA SAUCE

Garlic - parsley linguine, zesty vodka sauce, grilled chicken, bacon, broccoli, parmesan, basil. **\$17**

### SPAGHETTI CARBONARA

Parmesan cream sauce, bacon, sugar snap peas, caramelized mushrooms, herbs, fried egg. **\$15**

### CRAB-LOBSTER RAVIOLI

House-made tomato-basil pasta, blue crab, lobster and parmesan filling, sauteed greens, tomatoes, asparagus, chablis - lemon butter sauce. **\$19**

### SHRIMP SCAMPI

Angel hair pasta, roasted garlic, tomatoes, scallions, jumbo shrimp, white wine butter sauce. **\$18**

### FETTUCCINI ALFREDO

Tossed in our rich parmesan cream sauce. **\$11**

### SPAGHETTI

Artisan spaghetti tossed in our tomato and basil sauce topped with parmesan and fresh basil. **\$10**

**\$14 BOLOGNESE SAUCE**

**\$15 SIGNATURE MEATBALLS**

**\$16 PARMESAN FRIED CHICKEN SCALLOPINI**

### ADD TO ANY PASTA DISH

+ \$5 Grilled Chicken Breast /// + \$6 Parmesan Fried Chicken Scallopini  
+ \$9 Grilled Sirloin /// + \$9 Blackened Salmon, Grouper or Shrimp

## STEAKHOUSE ENTREES

All entrees are served with side salad & a house-made breadstick.

### HENRY'S SIGNATURE STEAK FRITES

USDA PRIME flat carved sirloin steak, crispy herb seasoned shoestring fries, garlic herb butter. **\$16**

### 30 DAY DRY AGED DELMONICO RIBEYE

14oz premium dry aged Angus beef, creamy whipped potatoes, chef's vegetables, garlic herb butter. **\$28**

### PRIME ANGUS SIRLOIN

Prime grade 8oz sirloin steak, creamy whipped potatoes, sauteed greens, caramelized mushrooms, shallots, cabernet demi glace. **\$20**

### HONEY BBQ BEEF RIBS

Slow braised bone in beef ribs, house made honey BBQ sauce, mashed sweet potatoes, bacon braised cabbage. **\$18**

### BACON HALF CHICKEN

Roasted boneless leg, thigh, airline breast, bacon jam, parmesan, risotto, asparagus, fresh tomato - basil sauce. **\$17**

### BLACKENED GROUPEL

Lightly blackened grouper, tri coloured orzo, corn, greens, tomatoes, chili butter. **\$19**

### TENDERLOIN FILET

8oz choice black Angus steak, creamy whipped potatoes, sauteed greens, caramelized mushrooms, shallots, cabernet demi glace **\$30**

### GRILLED PRIME RIB

12oz slow roasted prime rib grilled medium, bacon potato hash, chef's vegetables, horseradish cream, au jus. **\$22**

### HENRY'S BABY BACK RIBS

Premium pork ribs dry rubbed, BBQ glazed, bacon potato hash, chef's vegetables. **\$22 FULL \$18 HALF**

### LAKE PERCH

Crispy cracker dusted lake perch, coleslaw, shoestring fries, tartar sauce. **\$17 FIVE PIECE \$20 SEVEN PIECE**

### FRESH SALMON

Grilled wild atlantic salmon, spinach and artichoke risotto, asparagus, roasted tomatoes, chablis - lemon butter sauce. **\$19**

## SANDWICHES

Served with pasta salad or kettle chips /// Add shoestring fries, sweet potato tots or onion rings for +\$1.50

### PRIME RIB FRENCH DIP

Prime rib, melted mozzarella, soft artisan roll, au jus. **\$11**

### GOOEY GRILLED CHEESE, TOMATO & BACON

Parmesan toasted sourdough bread, boursin cheese, mozzarella, provolone, swiss, heirloom tomatoes, bacon jam. **\$10**

### LAKE PERCH SANDWICH

Crispy cracker breaded perch, brioche bun, tar tar sauce, coleslaw, shredded lettuce. **\$11**

### REUBEN

Grobber's Famous corned beef, bacon braised cabbage, swirled rye, swiss cheese, 1000 island dressing **\$10**

### MONTE CRISTO

Egg battered sourdough bread, premium ham and turkey, swiss and provolone cheeses, honey mustard, summer berry compote. **\$11**

### GRILLED CHICKEN CLUB WRAP

Avocado, tomato, bacon, mixed greens, honey mustard, shredded cheddar, soft flour tortilla. **\$10**

### ITALIAN GRINDER

Turkey, ham, salami, pepperoni, provolone, artisan hoagie roll, hot peppers, shredded lettuce, tomatoes, red wine vinaigrette, basil-garlic aioli, served cold or toasted. **\$11**

### MEATBALL SUB OR CHICKEN PARMESAN

Parmesan toasted artisan hoagie roll, tomato basil sauce, melted provolone cheese. **\$11**

## BURGERS

Served with fries /// Add sweet potato tots or onion rings for +\$1.50

### 1/2 LB. CLASSIC CHEESE BURGER

Premium Aged Angus, aged white cheddar cheese, toasted brioche roll, lettuce, tomato, red onion, pickle. **\$12**

### BACON BOURSIN BURGER

Premium Aged Angus, creamy boursin cheese, smoked bacon, toasted brioche, lettuce, tomato, red onion, pickle. **\$13**

### STEAK HOUSE BURGER

Premium Aged Angus, melted white cheddar cheese, caramelized onion, fried egg. **\$14**

### BBQ MELT

Premium Aged Angus, smoked gouda cheese, caramelized mushrooms and onions, BBQ sauce, grilled swirl rye bread. **\$14**

## HAPPY HOUR

MONDAYS - FRIDAYS /// 3PM-6PM

HALF OFF INDIVIDUAL 9" PIZZAS /// HALF OFF SANGRIA /// HALF OFF HOUSE WINES /// HALF OFF SELECT DRAFT CRAFT BEER

### TUESDAYS

ALL DAY HAPPY HOUR

### SANGRIA SUNDAYS

\$3.75 RED OR WHITE SANGRIA

### PIZZA TOGO DEAL

BUY ONE GET ONE 1/2 OFF ALL TOGO PIZZAS