

ALL DAY DINING MENU

From The Sea

Pan-Fried Rockfish \$37

*Grilled Banana, Almandine,
Lemon Butter Sauce*

Grilled Atlantic Salmon \$38

Roasted Cherry Tomato & Basil Velouté

Catch Of The Day

Please Ask Server

Seafood Trio \$39.50

Freshly Baked Trigger Fish, Scallop's & Shrimps

Fish & Chips \$28.50

*Haddock Cooked in a Beer Batter, Coleslaw,
Tartare Sauce & Malt Vinegar*

From The Land

Half Oven Roasted Chicken \$35.50

Served with Rosemary Jus

8oz Beef Tenderloin \$55

Shiitake Mushrooms, Peppercorn or Béarnaise

12oz Grilled Ribeye Steak \$52

*Cherry Tomato, Peppercorn Cognac Sauce
or Béarnaise*

10oz NY Strip Steak \$38

*Cherry Tomato, Peppercorn Cognac Sauce
or Béarnaise*

Lamb Chop \$ 53

Ratatouille & Mint Jus

All Entrees Served with Seasonal Vegetables,

Accompanied with your Choice of Starch

Mashed Potatoes, Baked Potato, Rice,

Roasted Potatoes or French Fries

Sides

Side Salad \$5 Paratha \$6

Steamed Vegetable \$5 Steamed Rice \$5

Avocado \$4 French Fries \$5

Sauteed Mushroom \$5 Roasted Potato \$5

Sauteed Onion \$5 Mashed Potato \$5

Pasta & Noodles

Frutti Di Mare \$31.50

*Spaghetti Toasted with Mussels, Squid,
Shrimp in a White Wine or Marinara Sauce*

Penne Pasta Arrabiata \$18.50

*Tossed with Olive Oil, Garlic,
Chopped Tomato, Red Pepper Flakes
& Tomato Sauce*

Spinach & Cheese Ravioli \$23

Served with Creamy Pesto

Chicken & Vegetable Pie \$19

Crumbly Chicken & Vegetables

All above Served with Garlic Bread

Stir Fry Noodles with Vegetable \$19

*Stir Fried Egg Noodles Tossed with Soy
& Sesame Sauce, Vegetables, Fresh Scallion*

Seafood Pad Thai \$30

Served with Peanut Butter Sauce & Nuts

Indian Curries

Tikka Masala

Chicken \$28 | Shrimp \$29 | Lamb \$29

Jalfreji

Chicken \$28 | Shrimp \$29 | Lamb \$29 |

Veggie \$26

Vindaloo

Chicken \$28 | Lamb \$29

Butter Chicken \$28

All Curries Served with a Paratha or Rice

For Kids

Kid's Burger \$12

Fries, Cheddar Cheese

Grilled Cheese Sandwich \$9.50

Fries, Cheddar Cheese

Crispy Chicken Tenders \$13.50

3 pieces, Fries, Honey Mustard Dip

Spaghetti Bolognese \$12.50

Mince Beef & Red Tomato Sauce

Spinach & Cheese Ravioli \$12.50

Creamy Pesto | Tomato Sauce | Alfredo

Penne Pasta with Pink Sauce \$9

Add Chicken 6.95

Grilled Chicken & Broccoli \$13.50

P.N- 17% Gratuities will be added to your bill.

ALL DAY DINING MENU

Soups, Salad & Appetizers

Henry's Fish Chowder	\$11.00
<i>Contains Gosling's Black Seal Rum & Sherry Peppers</i>	
Crab Meat & Corn Soup	\$13.50
<i>Served with Scallions</i>	
Caesar Salad	\$16.50
<i>Large Head Romaine Lettuce, Garlic Croutons & Grated Parmesan Cheese</i>	
<i>Add Salmon \$15 Chicken \$6.95 Shrimp \$8.95</i>	
King Salad	\$18.50
<i>Seasonal Salad Leaves Tossed with Quinoa, Tomatoes, Cucumber, Blue Cheese, Avocado, Fried Onion & Orange Vinaigrette</i>	
<i>Add Salmon \$15 Chicken \$6.95 Shrimp \$8.95</i>	
Escargot in Parsley	\$19.50
<i>With a Toasted Brioche Crumbs & Garlic Parsley Butter</i>	
Shrimp Cocktail	\$18
<i>Sweet Mango Combine Avocado with Shrimp & House Cocktail Sauce</i>	
Scottish Smoked Salmon	\$23.50
<i>Chopped Eggs, Onion, Capers, Sour Cream & Toast</i>	
Calamari Rings	\$19
<i>Crispy Fried Coating, Cocktail Dip & Sweet Chili Sauce</i>	
Crispy Chicken Wings	
<i>½ Dozen \$15 Dozen \$28</i>	
French Fries	\$11

Please Ensure your Server is Aware of any Allergies or Special dietary Requirements You May Have

BEVERAGE SELECTION

WINE BY THE GLASS

White Wine

Sancerre Jean Paul Picard, France	\$16.00
Riesling Relax Mosel, Germany	\$15.00
Pinot Grigio Delle Veneze, Italy	\$13.50
Chardonnay, Concha Y Toro, Chile	\$12.50
Moscato, Folonari Lombardi, Italy	\$12.00

Sparkling Wine

Prosecco, Da Luca, Italy	\$15.50
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Rose Wine

Estandon, Souvenir, France	\$13.00
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Red Wine

Pinot Noir, Hess, Central Coast, California	\$15.50
Merlot, Noble Wine, California	\$14.00
Cabernet Sauvignon, Concha Y Toro	\$14.50
Malbec, Trapiche Reserve, Argentina	\$14.00

DRAUGHT BEER

Citrus Mash Parish Pilsner 64 West	\$15.50
Carlsberg Stella Artois Super Bock	\$12.50
Sam Adam's Guinness	

BOTTLED BEER \$ 11.50

Heineken Corona Amstel Light Coors Light Elephant Becks Asahi	
Magners Cider	\$12.00
00 Heineken	\$9.50

MUST TRY

Rum Swizzle	\$14.50
<i>Gosling's Black Rum, Fruit Juices</i>	
Dark & Stormy	\$10.50
<i>Gosling's Black Rum & Ginger beer</i>	
Bermuda Sun Set	\$14.50

Gosling's Black Rum, Gosling's Gold Rum, Orange Juice, Pineapple Juice, Grenadine Syrup

HENRY'S SIGNATURE **\$14.85**

Spar - K

Cîroc Pineapple Vodka, Passionfruit Liquor, Passionfruit Puree, Pineapple Juice, Topped with Prosecco