

HENRY HOUSE

— SOUP —

SOUP OF THE DAY \$9
FRENCH ONION SOUP \$14

— SALADS —

CAESAR SALAD
romaine lettuce, creamy garlic dressing,
shaved parmesan cheese, crumbled bacon & croutons
\$13

PEAR & GOAT CHEESE SALAD
mixed greens, goat cheese, english cucumber,
julienne carrots, candied pecans, pears
& wild blueberry balsamic vinagarette
\$13

BEETROOT SALAD
arugula, balsamic roasted beetroot, julienne carrots,
goat cheese, almonds
& wild blueberry balsamic vinagarette
\$13
add grilled chicken \$9

— SHARING —

NACHOS
house fried corn tortilla chips, tomatoes,
red onions, jalapenos, pineapple, monterey jack,
cheddar cheese, sour cream & salsa
\$19

LOBSTER DIP
atlantic lobster meat, cream cheese,
sundried tomatoes & parmesan cheese
\$18

CALAMARI WITH LEMON AIOLI
flash fried & cornmeal dusted squid
\$12

QUEBEC CHEESE CURD POUTINE
hand cut fries, cheese curds, housemade gravy
\$12

HAND CUT FRIES
with chili mayonnaise
\$7

LOBSTER & CHEESE CORN FRITTERS
whipped avocado & hot garlic honey
\$18

LITTLE LOBSTER HADDOCK FISHCAKES
roasted red pepper remoulade & fennel slaw
\$20

— SANDWICHES —

served with hand cut fries, substitute salad \$5

CHICKEN CLUB WRAP
grilled chicken, cheddar, bacon, lettuce, tomato
& chili mayonnaise wrapped in a grilled flour tortilla
\$17

RUEBEN
montreal smoked brisket, local sauerkraut,
swiss cheese & housemade
russian dressing on toasted marble rye
\$18

SMOKED SALMON CLUB
smoked atlantic salmon, bacon, lettuce, tomato, red onion
& dill cream cheese on toasted marble rye
\$18

**BUTTERMILK FRIED CHICKEN
ON A CHALLAH BUN**
shredded lettuce, tomato, red onion & chili mayonnaise
\$20

PULLED PORK RIB SANDWICH
maple coffee glaze, cornmeal onion rings, cheddar,
pickles, chili aioli & lettuce on a challah bun
\$20

CRISPY HADDOCK SANDWICH
with crab louie & shredded lettuce on a challah bun
\$19

— BURGERS —

served with hand cut fries, substitute salad \$5

SUPREME BURGER
housemade beef burger, bacon,
cheddar, lettuce, tomato, red onion,
pickles & mayonnaise
\$21

ULTIMATE BURGER
housemade beef burger, montreal
smoked brisket, pineapple, cheddar,
jalapenos, lettuce, tomato,
red onions & mayonnaise
\$22

APEX BURGER
housemade beef burger with british banger jam,
ale battered onion rings, cheddar,
lettuce & tomato
\$23

NOVA SCOTIA LAMB BURGER
housemade roasted red pepper aioli, goat cheese,
tomato, red onion & shredded lettuce
\$23

BEET FALAFEL BURGER
tomato basil preserve, roasted garlic hummus,
arugula & pickled onions on a grilled pita
\$20

HENRY HOUSE

— BRITISH — PUB FARE

served with hand cut fries,
substitute salad
\$5

BEER BATTERED FISH & CHIPS
hook & line haddock,
housemade tartar & coleslaw
\$21

SHEPHERD'S PIE
ground beef, onion, carrot,
mashed potatoes & cheddar
served with mixed green salad
\$21

BRITISH BANGERS & MASH
locally made sausages, mashed potatoes
& gravy with seasonal vegetables
\$22
add saurkraut \$2

CORNISH PASTIE
ground beef, potatoes, turnip,
carrots & onion in hand rolled pastry
with a side of gravy
\$22

STEAK & MUSHROOM PIE
braised top cut sirloin,
button mushrooms & stout ale gravy
in a hand rolled pastry shell
\$22

STEAK & KIDNEY PIE
braised top cut sirloin,
beef kidney & stout ale gravy
in a hand rolled pastry shell
\$22

CHICKEN & LEEK PIE
oven roasted chicken breast, leeks,
potatoes & cream
in a hand rolled pastry shell
\$22

VEGAN SHEPHERD'S PIE
mushrooms & lentils
in a veggie gravy
with extra virgin olive oil mashed potatoes
\$21

CHICKEN TIKKA MASALA CURRY
with chips or basmati rice
\$21

— NOVA SCOTIA — TRADITIONAL

SEAFOOD CHOWDER
haddock, salmon, scallops, shrimp,
mussels & clams in a creamy broth with soda bread
\$19

NOVA SCOTIA SALT COD FISH CAKES
with housemade molasses baked beans
\$21
add green tomato chow \$1

PAN FRIED HADDOCK
hook & line caught haddock panko crusted with
lemon dill butter, rice & seasonal vegetables
\$22

SEAFOOD PIE
haddock, salmon, shrimp & scallops
in a mornay sauce with a puff pastry top
\$24

— ADDITIONAL — EVENING MENU

in addition to the full menu and available after 4pm

**HOT HONEY GARLIC BACK RIBS
& HH FRIED CHICKEN**
chicken scrunchion, potato salad & charred cream corn
\$28

LOBSTER GRATIN BAKED HADDOCK
cheesy scalloped potatoes & grilled asparagus
\$32

PAN SEARED SCALLOPS
mushroom risotto, fried spicy maple brussel sprouts,
parsley & lemon
\$36

YORKSHIRE MEATLOAF
beef & lamb meatloaf with charred shallot gravy,
mashed potatoes, cumberland sauce & buttered vegetables
\$29

ROSEMARY & SHALLOT BRAISED LAMB SHANK
goat cheese creamed parsnips,
charred carrots & roasted potatoes
\$32

CHICKEN ROOT VEGETABLE STEW
grained mustard & cider cream
with cheddar & sage dumpling
\$29