

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,
julienned carrots, candied pecans, pears
& wild blueberry balsamic vinaigrette
\$13

BEETROOT SALAD
arugula, balsamic roasted beetroot,
julienned carrots, goat cheese, almonds
& wild blueberry balsamic vinaigrette
\$13

add grilled chicken \$9

— 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
\$19

REUBEN
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
shredded lettuce, tomato, red onion & chili mayonnaise
on a challah bun
\$22

ROAST BEEF AU JUS
oven roasted sirloin, caramelized onions,
swiss cheese & horseradish aioli on grilled sourdough
\$20

NOVA SCOTIA LOBSTER ROLL
atlantic lobster, mayonnaise & fresh herbs
on a locally baked bun
(Market Price)

SHARING

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

ARTICHOKE DIP
artichoke hearts, cream cheese,
fresh herbs & parmesan cheese
\$18

LOBSTER DIP
atlantic lobster meat, cream cheese,
sundried tomatoes & parmesan cheese
\$20

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

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

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

HAND CUT FRIES
with chili mayonnaise
\$7

HENRY HOUSE

— BRITISH — PUB FARE

served with hand cut fries,
substitute salad
\$5

BEER BATTERED FISH & CHIPS

hook & line haddock,
housemade tartar & coleslaw
\$22

SHEPHERD'S PIE

beef, onion, carrot, mashed potatoes & cheddar
with a mixed green salad
\$21

BRITISH BANGERS & MASH

pork sausages, mashed potatoes
& gravy with seasonal vegetables
\$22

add saurkraut \$3

STEAK & MUSHROOM PIE

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

STEAK & KIDNEY PIE

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

CORNISH PASTIE

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

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
\$22

NOVA SCOTIA SALT COD FISHCAKES

with housemade molasses baked beans
& green tomato chow
\$22

PAN FRIED HADDOCK

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

CIDER BRAISED LAMB SHANK

with mashed potatoes, seasonal vegetables
and honey mint sauce
\$32

— BURGERS —

served with hand cut fries, substitute salad \$5

SUPREME BURGER

housemade beef burger, bacon, cheddar, lettuce,
tomato, red onion, pickles & mayonnaise
\$22

ULTIMATE BURGER

housemade beef burger, montreal smoked brisket,
pineapple, cheddar, jalapenos, lettuce, tomato,
red onions & mayonnaise
\$23

APEX BURGER

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

NOVA SCOTIA LAMB BURGER

roasted red pepper aioli with goat cheese,
tomato, red onion & shredded lettuce
\$24

VEGGIE BEAN BURGER

with pickled onions, arugula & red pepper aioli
\$20