

# Appetizers

## *Awesome Pan-Seared Cheese*

Extra sharp, Vermont white cheddar, gently coated with herbs and bread crumbs and then pan-seared. This selection is served over a red wine berry sauce with bread and a variety of crackers - \$13

## *Fried Ravioli*

Four cheese ravioli tossed in Italian bread crumbs, fried and served with our house marinara. - \$10

## *Joe's Menage*

A sampler of favorite appetizers served with mussels in white wine cream sauce, fried ravioli with house marinara, half dollar-size crab cakes topped with cajun remoulade. - \$14

## *Garlic Cheese Bread*

Four pieces of our house-made garlic bread, loaded with cheese and served with marinara. - \$6

## *Maryland Style Crab Cakes*

A mix of claw and lump crabmeat with peppers, herbs and spices. We pan-sear them to perfection and serve with a cajun remoulade sauce. - \$14

## *Cheese and Charcuterie Plate*

Gourmet cheeses and artisan meats with garnishes to match. Served with bread and crackers. - \$12

## *Steamed Mussels*

Mussels served in a delicate white wine cream sauce and garlic broth. Joe suggests you pair this with Chardonnay. - \$12

## *Bread Basket*

A generous portion of our fresh, warm, artisan, ciabatta bread. - \$4

# Salads

All dressings are house made. Your choices include Red Wine Balsamic Vinaigrette, Creamy Ranch, White Wine Blue Cheese, Honey Dijon or The Classic Vinegar and Oil. Add Feta or Blue Cheese Crumbles for \$1 on a dinner salad, \$1.5 on a deluxe salad

## *Signature Dinner Salad*

Our dinner salad is made with fresh leafy greens, tomatoes and red onions. This salad is included with any dinner selection or you can order a la carte. - \$4.5

## *Salmon Salad: Grilled or Blackened*

A bed of fresh leafy greens topped with salmon, garnished with tomatoes, red onions, and croutons. - \$17

## *Grilled Chicken Salad*

This salad is larger than our dinner salad and is topped with your choice of grilled or blackened chicken, feta and fresh berries. - \$15

## *Grilled Caesar Salad*

We flash-grill romaine lettuce and finish it with shaved parmesan, crispy croutons and Caesar dressing. - \$11 Add chicken - \$5

# In The Bowl

Large serving - \$6 • Small serving - \$4

## *Traditional French Onion Soup*

Topped with a seasoned crouton and a mozzarella provolone cheese blend.

## *Soup of the Moment*

The soup of the day changes daily to take advantage of the freshest seasonal ingredients.

Items and prices subject to change.

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





# Entrees



All entrees are served with your choice of one side, bread and dinner salad. Substitute soup for - \$1 Split plate fee - \$5

## FROM THE GRILL

### *New York Strip*

Hand cut steak grilled to your specification. Served with demi-glaze and/or garlic butter. - \$23

### *Lamb Chops*

Lamb chops served with olives, basil, pesto and feta cheese. - \$22

### *Pork Chop*

Hand cut, grilled to perfection accompanied with a Rum raisin sauce. - \$20

## HOUSE ENTREES

### *Seafood Pasta*

Linguini pasta with mussels, scallops and shrimp tossed in a white garlic cream sauce and/or pesto. - \$19

### *Fresh Salmon Filet*

Savory salmon prepared with your choice of either seared and served with a balsamic reduction or blackened and served with remoulade sauce. - \$20

### *Herb or Mediterranean Chicken*

A juicy 8oz. chicken breast braised with herb sauce and pan drippings. Served over house rice. - \$16  
Mediterranean with sauté onions, tomatoes, green and black olives and Feta cheese. - Add \$2

### *Atlantic Cod Filet*

An 8oz. filet that we lightly season pan seared in olive oil or spiced with a Cajun flair. - \$16

## PASTA

### *Chicken Linguini Carbonara*

Linguini noodles tossed in a traditional white wine sauce with bacon, parmesan cheese, peas and fresh garlic. - \$18

### *Veal Scallopini*

Veal scallopini pan sautéed with mushrooms, onions and bell peppers. Served with a stewed tomato sauce over angel hair pasta. - \$21

### *Four Cheese Ravioli*

Pasta filled with whole milk ricotta cheese and herbs from the garden topped with our signature marinara and finished with shredded parmesan. - \$16

### *Vegan Stir-Fry*

Served over house rice, mushrooms, onions, red peppers, green peppers and seasonal vegetables. Tossed together with Tarmi soy sauce. - \$16

## SIDES

Additional sides - \$4

Potato of the Day • Henke's Wine-Colored Rice Blend • Al-Denté Green Beans (mild or spicy)  
Seasonal Vegetable • Apple Sauce

## 2 FOR \$25 SPECIALS

Get out during the week for our 2 for \$25 specials! On Tuesday, enjoy a 2-item traditional crust pizza, 2 salads and glass of selected wines for each. On Wednesday, order the spaghetti and meatballs for two with salad and a glass of selected wine each. Both features are only \$25 per couple. No substitutions. **Additional toppings and premium wines are extra.**

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# Gourmet Pizzas

## Hawaiian Grilled Chicken Pizza

Pizza crust with your choice of garlic spread or alfredo sauce, topped with pineapple, bacon and a blend of mozzarella and provolone cheese. - \$18

## Sausage Florentine

A house favorite! Pizza crust shell topped with zesty sausage, fresh spinach, mushrooms, onion, roma tomatoes and our three-cheese blend. - \$17

## Henke Meats Pizza

A combination of salami, pepperoni, capicola ham, bacon and sausage and our three-cheese blend. - \$17

### BUILD YOUR OWN PIZZA

Pick your own sauce. Topped with a mozzarella provolone blend. - \$12 Add toppings - \$1

#### SAUCE CHOICES

Alfredo or Pizza Sauce

#### TOPPINGS

Pepperoni  
Sausage  
Bacon

Bell Peppers  
Mushrooms  
Onions

Black Olives  
Green Olives  
Banana Peppers

Spinach  
Diced Tomato  
Pineapple

Jalapeños  
Extra Cheese  
Chicken- \$5

## Burger

Our half-pound burger grilled to your liking. Served on a gourmet bun with lettuce, tomato, onion, pickles and chips. - \$9  
Add cheese - \$1

## Childs Menu

Linguini with Alfredo - \$5  
Spaghetti with Marinara - \$5  
Pizza with two toppings - \$5  
Cheese ravioli - \$5

## Desserts

Belgian Cream Puff for One - \$5

Crème Brûlée - \$5

Cheesecake - \$5.5

Seasonal Cheesecake - \$6



## Beverages

\$2.5

Henke Java - Regular or Decaf

Our special deep-roasted blend of coffee beans created especially for Henke Wine by Seven Hills Coffee.

Iced or Hot Tea

Coke, Diet Coke or Sprite


Sparkling Grape Juice (House Made)

*Thank you from the heart and the vine!*

We are glad you came to sit, sip and savor the Henke Wine flavors!

Our wines are available for purchase for you to take home. We offer a 10% discount for cases of wine.

A case consists of 12 bottles. You may mix different wines to create your case.

Visit us on Facebook! 

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