



Marinated Olives and Nuts...4

Oysters by the Piece...2.50ea
all served with mignonette, cocktail and lemon
Fanny Bay- sweet , salty, plump
Malaspina- salty, cucumber finish
Sunset Beach- meaty, briny, medium body

Shrimp by the Piece...3.50 ea
lemon and spicy tomato chutney

Angry Seafood “Cocktail”...9.50
poached shrimp, jumbo crab, and fruit de mar
spicy tomato sauce
add a shot of Michigan’s own Valentine Vodka
ice cold...15

Soups and Salads

Classic French Onion: garlic croutons,
gruyere, parmesan...8

Michigan Cheddar Ale Soup:
Pinconning cheddar, Bells Amber, ham hock...7

Creamy Tomato Soup...6

Caesar: traditional dressing, garlic croutons
Reggiano, crisp romaine...7

Henry’s Salad: cucumber, feta, marinated
tomato, foccacia ribbon, kalamata vinaigrette...7

Field Green Salad: roasted beets, haricot vert
chevre, toasted walnuts, sweet celery seed dressing...7

Cold Small Plates

Selection of two...6 | three...9 | five...12

Fire Roasted Peppers: aged balsamic

Olive Tapenade: garlic and capers

Spicy Haricot Vert: pickled green beans, garlic

Salt Roasted Beets: marinated feta, walnuts

Fennel: shaved fennel, citrus, Reggiano

Hummus & Cracker bread: garbanzos
Garlic, tahini

Sides...5

Inspired Mac-n-Cheese

House Fries: truffle mayo

House Tator Tots

Garlicky Mushrooms

Sautéed Lemon Spinach

Roasted Garlic: Asiago

White Truffle Risotto

Butter Whipped Potato

Buttered Asparagus

Chef Mike’s Selection of International Charcuterie and Cheese

Served with appropriate garnish and chutneys
Choose any three...9 Choose any five...15

Antique Gruyere | Zamorano | Fourme D’Ambert
Detroit Street Brick | Sever Le Chevre Seguin Goat Cheese
Stilton Blue | Taleggio | Morbier | Windmere Cheddar
Cacciatorini | Saucisson Sec | Guancial
Prosciutto de Parma | Breseola | Lardo
Duck Prosciutto | Speck

Flat Breads

Margherita: fresh mozzarella, sliced herb marinated
tomato, aged balsamic...7

Woodland Mushroom: caramelized onions, chevre
arugula, truffle oil...7

Smoked Salmon: capers, red onions, tomato
watercress, herb cream cheese, house smoked salmon...9

Pasta

Fettuccini Carbonara: duck prosciutto
pea tendrils...13 whole | 7 half

Lamb Ragout: pappardelle, roasted root vegetable
braised lamb...6 half | 12 whole

Risotto of the day:...Market price half | whole

Large Plates

Drunken Chicken: braised leg quarters, red wine
lardons, crimini mushrooms, pearl onion...
half 20 | whole 28

Bollito Misto: chicken, garlic sausage, beef cheek
savory broth...20

Pork Plate: roast tenderloin, braised shoulder & crispy
belly, Brussels sprouts, mustard seed slaw...18

Veal and Beef: grilled veal rack and herb marinated flat
iron steak, wild mushrooms, caramelized onions and blue
cheese...26

Lamb: braised shoulder, roast loin, white truffle risotto...24

Seared Diver Scallops: sweet pea puree, crispy
pancetta, beluga lentils...22

Salmon: tomato ragout, fennel salad, aioli...22

Ruby Trout: warm grilled vegetable and
red skin potato salad, roasted pepper vinaigrette...25

Specialties

Black Angus Sliders: red onion jam
blue cheese one...4 | three...10

Braised Lamb Taco: pickled squash, onion
chili, lime...9

Rosemary Grilled Shrimp: tomato olive
fondue, grilled bread...10

Clams and Mussels: steamed with dry white
wine, garlic, parsley, grilled bread...10

Crispy Point Judith Calamari: lem-
on aioli...9

Arancini de Mozzarella: panko crusted
simple sauce, basil...7

The Henry Burger: black angus beef
fire roasted peppers, crispy pork confit, muenster...15

The Burger: black angus beef, organic roll
your choice of cheese, fries...13

Sage and Gruyere Grilled Cheese:
sliced marinated tomato, caramelized onions
tomato cream soup...14

Oysters Rockefeller:
fresh shucked oysters, pernod cream, spinach, bacon
parmesan crust...9

Desserts

Features Selected By Pastry Chef Amy Belz

Small Bites

one...3 | three...5 | five...7

Big Bites...8

Triple Chocolate Cake:

blackout cake, white chocolate mousse
dark chocolate glaze, vanilla ice cream

Key Lime Pie:

graham cracker crust, key lime custard
whipped cream

Crème Brulee:

creamy vanilla custard, golden caramel crust

New York Cheesecake:

rich creamy cheesecake, vanilla bean

Ice Cream Sundae:

triple chocolate brownie with vanilla ice cream
whipped cream, caramel sauce
dark chocolate ganache

Sorbet Sampling:

seasonal selections displayed in a pulled sugar cup
with berry garnish

Classic Soufflé: vanilla ice cream...18

Choice of:

chocolate soufflé, Godiva crème anglaise

or

Grand Marnier soufflé, vanilla crème anglaise

*soufflé requires a twenty minute preparation
Available during dinner service only*



TRIA

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Inspired American Cuisine