

THE HENRY CLAY INN®

Please tell your server of any allergies and dietary restrictions and the kitchen will be happy to make changes as needed.

Small Plates

Lobster Bisque

Cream, tomato, sherry, crème fraîche 12

Roasted Beet Salad

Goat cheese fondue, candied pecan, apple, shallot, chive, lemon 12

Caesar Salad

White anchovies, parmesan, lemon, sourdough crouton 12

Whole Artichoke

Saffron, grass-fed NZ butter (if vegan, olive oil can be substituted) 12

Red Bliss Potatoes

Whole red bliss, baked & fried, served with two sauces 12

Escargot

Traditional compound butter, toast points 15

Large Plates

Petite Steak & Frites with Demi Glace 29

Pork Chop

Blueberry BBQ sauce, fried smashed red potato, vegetable of the day 16

Calabrian Pepper Rigatoni

Spicy red sauce, cream 15

Seafood Mac & Cheese

Shrimp, crab, lobster 28

Sautéed Scallops

White wine or red sauce, garlic herbs, pickled pepper 18

Ask your server about our daily dessert selection and drink specials.

*Items may be cooked to order. Consuming raw or undercooked meats could lead to foodborne illness, especially if underlying health issues are present.