

THE HENRY CLAY INN®

DINNER

Lobster Bisque 12

Cream, tomato, sherry, crème fraîche

Caesar Salad 12

White anchovies, Parmesan, lemon, sourdough crouton

Crab Cake 16

Caper-dill aioli, avocado, sherry

Pan Seared Sea Scallops 22

Curried parsnip puree, green peas, pomegranate reduction

Salmon 25

Cauliflower purée, asparagus, thyme jus

Hanger Steak 25

Served with truffle fries, mixed greens, peppercorn sauce

Roasted Portobello 18

Baby kale, green apples, candied walnuts, celery, goat cheese, lemon vinaigrette

Capellini Pomodoro 19

Goat cheese, pine nuts

Ask about our daily dessert selection and drink specials.

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



