

# THE HENRY CLAY INN®

## Starters

### **Soup du Jour** 8

Bowl of our seasonal soup

### **Shrimp Cocktail** 13

Chilled shrimp with a classic, vodka-cocktail sauce

### **Escargot** 12

Snails served with traditional compound butter and toast points

### **Mussels** 17

One pound of steamed mussels in a lemon beurre blanc sauce with toast points

### **Caprese Plate** 12

Mozzarella cheese, heirloom tomatoes, fresh basil, balsamic reduction

### **Caesar Salad** 12

Romaine lettuce, Caesar dressing, croutons, Parmesan cheese

### **Garden Salad** 11

Mixed greens, grape tomatoes, cucumber, carrots, red onions, white balsamic dressing

*Add-on to salad: shrimp 6, salmon\* 10, or chicken breast 8*

## Entrées

### **Goat Cheese Primavera** 22

Pasta, asparagus, fresno chili, artichoke hearts, olives, grape tomatoes, spinach, pistachios, and goat cheese creme

### **Frutti Di Mare** 25

Fettuccine, spicy marinara, shrimp, mussels, scallops, Parmesan cheese

### **Atlantic Salmon\*** 24

Fresh salmon, cauliflower puree, fried asparagus, beurre blanc

### **Coq Au Vin\*** 24

Braised chicken thigh, red wine-brandy reduction, bacon, mushrooms, onions, carrots

### **Lavender Duck Breast\*** 28

Seasoned duck breast, crispy potato cake, honey glazed carrots, orange gastrique

### **Ribeye Steak\*** 32

10 oz Certified Angus beef ribeye, mash potatoes, seasonal vegetables

*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.*

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