# THE
# HENRY CLAY
### INN®

## Starters

**Boursin Stuffed Mushrooms** (V)  14
Boursin cheese, mushroom puree,
cremini mushrooms

**Bruschetta Plate** (V)  13
Grilled French bread, mozzarella
cheese, diced tomatoes, basil,
balsamic reduction

**Arancini** (V)  15
Fried risotto, mushrooms, marinara
sauce

**Escargot**  15
Snails served in a traditional
compound butter with toast points

**Shrimp Cocktail** (GF)  13
Jumbo shrimp served in a vodka
cocktail sauce

**Crab Cake**  22
Two jumbo lump crab cakes with our
house remoulade

**Soup de Jour**  8

## Salads

**House Salad** (GF, VG)  12
Greenswell Growers greens, tomatoes,
onion, carrots, cucumber, white
balsamic dressing

**Caesar**  12
Romain lettuce, croutons, Parmesan
cheese, Caesar dressing

## Entrées

**Chipotle Pumpkin Ravioli** (V)  26
Roasted pumpkin, chipotle pepper, semolina pasta,
saffron lemon cream sauce
*Add vegan crab cake  10*

**Vegetable Pavé** (GF, VG)  24
Eggplant, fire roasted bell pepper, spinach, butternut
squash, topped with apple-fennel slaw
*Add vegan crab cake  10*

**Roasted Half Chicken**  30
Seared half chicken served with Boarsin mashed potato,
seasonal vegetables, chicken velouté sauce

**Atlantic Salmon**  28
Atlantic salmon served with spaghetti squash, Brussels
sprouts, finished with soy-butter sauce

**15 oz Ribeye** (GF)  38
Certified Angus beef ribeye, served with duchess
potatoes, seasonal vegetables, and house-made
compound steak butter
*Give it an Oscar*  8*

**Fra Diavolo**  26
Fettuccini pasta, spicy marinara, shrimp, scallops, and
clams, topped with basil, and shaved Parmesan

**8oz Filet** (GF)  Market Price
Certified Angus beef filet mignon, served with duchess
potatoes, seasonal vegetables, au poivre reduction
*Give it an Oscar*  8*

**Chefs Choice Duck Breast** (GF)  30
8oz Farm-raised duck breast, served with red wine
mushroom risotto, broccolini, orange gastrique

**Pink House Pork Chop** (GF)  28
8 oz Pork chop from our friends at Pink House Farm,
served with sweet potato gratin, seasonal vegetables,
apple compote

> *Give it an Oscar – top your steak with jumbo
> lump crab meat and béarnaise sauce (GF)*

GF=Gluten Free; V=Vegetarian; VG=Vegan
*Please tell your server of any allergies and dietary restrictions*

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