



APPETIZERS

SOUP OF THE DAY Cup 2.99 Bowl 3.99

CLASSIC BAKED ONION SOUP 4.99

SHRIMP CHOWDER Cup 4.99 Bowl 6.99

FRIED CALAMARI served with curry mustard. 7.99

HENRY'S JUMBO HOT WINGS 7.99

HOT CRAB DIP FOR TWO 9.99

ROAST CHICKEN QUESADILLA 8.49

BACON BBQ SHRIMP

Six shrimp wrapped in smoked bacon. Served over lettuce with corn salsa & curry mustard. 9.99

HOMEMADE PORK SPRING ROLLS

Crispy pork spring rolls served over Asian slaw with a cusabi dressing. 6.99

ENTRÉE SALADS

Honey Mustard, Bleu Cheese, Ranch,
House Vinaigrette, Cusabi, Cranberry Citrus Vinaigrette,
Danube Bleu Cheese Vinaigrette, Low Fat Cucumber Dill

MANSION SALAD WITH GRILLED CHICKEN

Fresh greens, new potatoes, roma tomatoes, bacon & cheddar cheese. 11.29

With the catch of the day. Market

SLICED STEAK SALAD

Heart of romaine, tomatoes, onions & Danube bleu cheese vinaigrette with marinated hanger steak. 13.59

HARVEST SALAD WITH BLACKENED SHRIMP

Mesculine greens with Danube bleu cheese, candied pecans, red onions, seasonal fruit & roasted red peppers. 12.99

HANKS BBQ CHICKEN SALAD

Sliced, BBQ grilled chicken, mixed greens with cheddar cheese, avocado, diced tomatoes, red onions, corn salsa, bacon & cucumbers. 11.99

SEARED AHI TUNA SALAD

Thin slices of Ahi tuna with spring mix, beefsteak tomatoes, avocado & cucumber, crunchy rice noodles with a cusabi dressing. 13.59

TWO-HANDED SANDWICHES

Served with your choice of French Fries, 4-Beans & Rice, Garlic Mashed Potatoes or Soup of the Day.

CHEDDAR BURGER

Half pound burger, cheddar cheese, lettuce, tomato, mayo, french fries and onion crisps. 8.49

HOT PASTRAMI REUBEN

Thinly sliced and seared pastrami, sauerkraut, swiss cheese & Thousand Island on Jewish rye bread. 8.99

ROAST CHICKEN CLUB

Rotisserie roasted chicken, bacon, lettuce, tomato and mayo with Monterey Jack and cheddar cheeses. 9.99

HOMEMADE DESSERTS

Try our delicious desserts for an after dinner treat!
Ask for our daily selections.

PASTA

FOUR-CHEESE PENNE PASTA

Made with our classic four cheese blend of ricotta, Parmesan, fontina & mozzarella.
Topped with grilled chicken. 13.99

HENRY'S TERRIFIC NOODLES

Grilled chicken, bacon, onions, mushrooms and Parmesan cream sauce over fettuccini. 13.99

TUSCAN SHRIMP PASTA

Sautéed shrimp with Italian sausage, roasted red peppers, spinach, garlic, tomato, fresh basil, wine & butter served over angel hair. 15.99

CHICKEN & PORK

ROAST CHICKEN DINNER

Rotisserie double breast of chicken served with garlic mashed potatoes, vegetables & dirty gravy. 13.99

PARMESAN CRUSTED CHICKEN

House breaded chicken breast with lemon butter sauce, garlic mashed potatoes and served with seasonal vegetables. 13.49

STUFFED PORK TENDERLOIN

Roasted stuffed pork tenderloin topped with a rosemary mushroom sauce served with garlic mashed potatoes. 14.99

BEEF

LOW COUNTRY SMOKED BRISKET

Tender smoked brisket served with oven roasted carrots and potatoes and Hank's coleslaw. 14.49

HANK'S MOM'S MEATLOAF

Housemade meatloaf served with garlic mashed potatoes, vegetable of the day and gravy. 13.99

MARINATED HANGER STEAK

Sliced marinated hanger steak served with garlic mashed potatoes, au jus & onion crisps. 14.99

14OZ NEW YORK STRIP

Danube bleu cheese butter, sweet potato crisps and sautéed spinach. 23.99

ROAST PRIME RIB

Served Friday, Saturday and Sunday (while it lasts).

FRESH SEAFOOD

SHRIMP & GRITS Proscuitto cream sauce with sautéed shrimp over grit cake. 13.99

COCONUT SHRIMP

House breaded jumbo shrimp with shredded coconut. Served with french fries, cole slaw & orange marmalade. 15.99

LUMP CRAB CAKE

Housemade lump crab cake on 4-beans & rice. 17.99
Two cakes, add 6.99

GRILLED SEAFOOD KABOB

Fresh mixed seafood and shrimp kabobs served on 4-beans & rice. 17.59

WASABI ENCRUSTED AHI TUNA

Served rare with miso glazed vegetables & sushi rice. 17.59

All entrées served with choice of a House Salad or Soup of the Day.



OUR SIGNATURE COCKTAIL

HANK'S MOJITO

The classic cocktail with fresh mint and Bacardi rum. 6.25

STRAWBERRY MOJITO

Hank's Mojito with strawberry puree. 6.25

MANGO MOJITO

Hank's Mojito with mango puree. 6.25

POMEGRANATE MOJITO

Hank's Mojito with pomegranate juice. 6.25

WINE LIST

Red, white and blended wine flights available.

	Glass		Bottle		Glass		Bottle
<u>SPARKLING & CHAMPAGNE</u>				<u>PINOT NOIR</u>			
Cristalino, Spain	5		20	Ecco Domani, Italy	6		24
La Marca, Prosecco, Italy			26	Estancia, California	7 ⁵⁰		29
Veuve Cliquot, France			76	King Estate, Oregon			45
<u>RIESLING</u>				<u>PETIT SYRAH</u>			
Hogue, Washington	5 ⁵⁰		22	Greg Norman, California			31
Pacific Rim (organic) Dry, Washington	6 ²⁵		25				
<u>PINOT GRIGIO</u>				<u>MERLOT</u>			
Ecco Domani, Italy	5 ⁷⁵		23	La Terre, California	5 ⁵⁰		22
				Blackstone, California	6 ⁵⁰		26
				14 Hands, Washington			29
<u>SAUVIGNON BLANC</u>				<u>SHIRAZ</u>			
Nobilio, New Zealand	6		24	Wolf Blass, Australia	7 ⁵⁰		29
Kim Crawford, New Zealand			31				
<u>WHITE MERITAGE</u>				<u>MALBEC</u>			
Evolution, Oregon	8		32	Trivento Reserve, Argentina	6 ⁵⁰		26
<u>GRUNER VELTLINER</u>				<u>CHIANTI</u>			
Wolfgang "Concerto", Austria			29	Antinori Santa Cristina, Tuscany			31
<u>CHARDONNAY</u>				<u>ZINFANDEL</u>			
La Terre, California	5 ⁵⁰		22	Rosenblum, California			27
Shelton (unoaked), North Carolina	6 ²⁵		25				
Kendall Jackson, California	7 ⁵⁰		29	<u>CABERNET SAUVIGNON</u>			
Sonoma Cutrer, California			34	La Terre, California	5 ⁵⁰		22
Rombauer, California			53	Liberty School, California	7		28
<u>WHITE ZINFANDEL / BLUSH</u>				<u>CHATEAUNEUF DU PAPE</u>			
La Terre, California	5 ⁵⁰		22	Chateau La Nerthe, France			79



CRATE TO PLATE

We celebrate the fruits of labor and love of our North Carolina growers and farmers with our daily Crate to Plate menu featuring as many local ingredients and products as Mother Nature provides. To prove our passion, we have earned the Goodness Grows distinction certified by the NC Department of Agriculture.

Here are some of the local farms we support:

Greenville Loop Seafood, Wilmington, NC	Beth Moore, Johnson City, NC
Debra Lee, Newton Grove, NC	L&G Farms, Meadow, NC
Wise Farms, Mt. Olive, NC	Walker Farm, Franklinville, NC



"WINE NOT" WEDNESDAYS

Join us for 1/2 priced bottles of wine every Wednesday!

BRUNCH

Best Brunch in town. Period.
Saturdays 11am - 3pm