

Appetizers

Awesome Pan Seared Cheese

Extra sharp, Vermont white cheddar, gently coated with herbs and bread crumbs and then pan-seared. This selection is served over a red wine berry sauce with bread and a variety of crackers - \$13

Spinach and Artichoke Dip

A perfect creamy blend of spinach and artichoke hearts served with fresh Romano cheese, accompanied with grilled pita - \$10

Sixxa Bella

Portabella mushroom caps with your choice of two toppings, mozzarella and provolone cheese blend. - \$11

Garlic Cheese Bread

Four pieces of our house-made garlic bread, loaded with cheese and served with marinara. - \$6

Maryland Style Crab Cakes

A mix of lump crab meat with peppers, herbs and pan-seared to perfection. Served with a remoulade sauce. - \$13

Cheese and Sausage Plate

Gourmet Cheeses and zesty sausage garnished with grapes and served with crackers. - \$11

Steamed Mussels

Mussels served in a delicate white wine cream sauce and garlic broth. Joe suggests you pair this with our Chardonnay. - \$12

Bread Basket

A generous portion of our fresh, warm, artisan, ciabatta bread. - \$4

Salads

All dressings are house made. Your choices include Creamy Ranch, Vin De Rouge Blue Cheese, Honey Dijon, Red Wine Balsamic Vinaigrette or The Classic Vinegar and Oil. Add Feta or Blue Cheese Crumbles for \$1 on a dinner salad, \$1.5 on a deluxe salad

Signature Dinner Salad

Our dinner salad is made with fresh leafy greens, tomatoes and red onions. This salad is included with any dinner selection or you can order a la carte. - \$4.5

House Smoked Salmon Salad

A bed of fresh leafy greens topped with house smoked salmon, garnished with tomatoes, red onions, and croutons. - \$15

Deluxe Salad

This salad is larger than our dinner salad and is topped with your choice of portabella mushroom, grilled or blackened chicken. - \$14

In The Bowl

Large serving - \$6 • Small serving - \$4
Add a Signature Dinner Salad - \$4

Traditional French Onion Soup

Topped with a seasoned crouton and a mozzarella provolone cheese blend.

Soup of the Day

The soup of the day changes daily to take advantage of the freshest seasonal ingredients.

Items and prices subject to change.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Entrees



All entrees are served with your choice of one side, bread and dinner salad. Substitute soup for - \$1

FRESH CUTS

Try either of our steaks or pork chop with our new compound butters (garlic herb or blue cheese black pepper) or sautéed mushrooms and onions - \$2

New York Strip

12 ounce hand cut steak grilled to your specification - \$22

Pork Chop

12 ounce French cut pork chop grilled to perfection - \$19

Henke House Sirloin

10 ounce choice cut of sirloin grilled your way - \$21

Pair any of these selections with a bottle of Vendange or any of our fine red wines.

HOUSE ENTREES

Fresh Salmon Filet

Savory salmon prepared with your choice of either baked and served atop a balsamic vinegar reduction or blackened cajun style and topped with a homemade remoulade sauce - \$20 Goes great with Seyval

Henke Mediterranean Chicken

A juicy 8 ounce chicken breast topped with fresh spinach, onions and feta cheese and then simmered in a white wine reduction - \$17 Add a glass of Chardonnay or Vidal to complete your chicken selection

Atlantic Cod Filet

An 8 ounce filet that we lightly season and bake in olive oil or spiced with a Cajun flare and blackened. - \$15 Try our Riesling (not too sweet)

Herb Grilled Chicken

A juicy 8 ounce chicken breast seasoned with Italian herbs or blackened and topped with remoulade sauce - \$15

Baked Portabella Mushrooms

Portabella mushrooms basted with Italian herbs and olive oil, topped with fresh spinach and onion. - \$14 Add feta cheese - \$1 Cabernet Franc will accompany this dish wonderfully

PASTA

Five Cheese Ravioli

Super jumbo stuffed pasta filled with garlic, spices, parmesan, sharp provolone, whole milk ricotta, asiago and mozzarella cheeses. Topped with our signature marinara and shredded parmesan. - \$14 Sides are extra Red Zinfandel goes great with ravioli

Linguini Carbonara

Linguini noodles tossed in a traditional white wine sauce with bacon, parmesan cheese, peas and fresh garlic - \$15 • Add Chicken - \$3 • Sides are extra Chardonnay or Seyval will complement this dish

SIDES

Additional sides - \$4

Potato of the Day • Long Grain and Wild Rice • Cajun Green Beans (mild or spicy)
Vegetable of the Day • Apple Sauce • Bread Basket

2 FOR \$25 SPECIALS

Get out during the week for our 2 for \$25 specials! On Tuesday, enjoy a 2 item traditional Sicilian crust pizza with salad and glass of wine for each. On Wednesday, order the spaghetti and meatballs for two with salad and a glass of wine each. Both features are only \$25 per couple. No substitutions. Additional toppings and premium wines are extra.

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Gourmet Pizzas

Seafood Pizza with Pressed Garlic

Herbs, spices, shrimp and crabmeat baked in olive oil and topped with mozzarella and provolone cheese blend. Try it with a drizzle of cocktail sauce on your pizza. - \$18

Sausage Florentine

A house favorite! Our Sicilian crust shell topped with zesty sausage, fresh spinach, mushrooms, onion, roma tomatoes and our three-cheese blend. - \$17

Henke Meats Pizza

A combination of salami, two kinds of pepperoni, capicola ham, bacon and sausage and our three-cheese blend. - \$17

BUILD YOUR OWN PIZZA

Pick your own crust and sauce. Topped with a mozzarella provolone blend. - \$12 Add toppings - \$1

CRUST CHOICES

Sicilian or Garlic

SAUCE CHOICES

Alfredo or Pizza Sauce

TOPPINGS

Pepperoni
Sausage
Bacon

Green Peppers
Mushrooms
Onions

Black Olives
Green Olives
Banana Peppers

Spinach
Diced Tomato
Pineapple

Jalapeños
Extra Cheese
Chicken- \$3

Burger

Our half pound burger grilled to your liking. Served on a pretzel bun with lettuce, tomato, onion, a pickle spear and chips - \$8
Add cheese - \$.50

Childs Menu

Grilled Cheese with applesauce or chips - \$5
Pizza with two toppings - \$5
One jumbo ravioli - \$5

Desserts

Belgian Cream Puff for One - \$5

Crème Brûlée - \$5

Cheesecake - \$5.5

Turtle Cheesecake - \$6



Beverages

\$2.5

Henke Java - Regular or Decaf

Our special deep-roasted blend of coffee beans created especially for Henke Wine by Seven Hills Coffee

Iced or Hot Tea

Coke, Diet Coke or Sprite

Sparkling Grape Juice (available seasonally)

Thank you from the heart and the vine!

We are glad you came to sit, sip and savor the Henke Wine flavors!

Our wines are available for purchase for you to take home. We offer a 10% discount for cases of wine.

A case consists of 12 bottle. You may mix different wines to create your case.

Visit us on Facebook! 

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