



Soups

Soup of the Day cup 4.5 bowl 6.5
ask your server about our daily special

Traditional French Onion Soup bowl 7.5
onions gently cooked with brandy, veal broth,
baked with garlic crouton & melted gruyere cheese

Starters

Turkey Chili 9
Shredded cheddar, red onion, focaccia

Grape & Blue Cheese Flatbread 12.5
arugula, balsamic glaze

Poutine 9
fresh-cut french fries, cheese curd, brown gravy,
with shredded short ribs 12.5

House Made Lump Crab Cake 13.5
artichoke aioli, fennel carrot parsnip slaw

Crab & Spinach Dip 15
served hot with bread for dipping

Salads

Garden Vegetable Salad 12
spinach, shaved carrots, red & golden beets,
radish, pears, feta cheese, apple & pear vinaigrette

Caprese Salad 12.5
house made mozzarella, roma tomatoes,
basil, balsamic glaze, maldon sea salt, focaccia

Caesar Salad 7 / 10.5
romaine, house made bagel chips, shaved parmesan,
garlic caesar dressing

Pearl River House Salad 8.5
seasonal greens, raisins, dried cranberries, shaved carrots,
cucumber ribbons, tomatoes, apple & pear vinaigrette

Add-Ons From The Grill

chicken	5
steak*	7
shrimp	7.5

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
20% gratuity will be added to all parties of 8 or more.*



Two Henrys Restaurant
Dinner ~ Spring

Land

Grilled 8 oz Filet Mignon* 32
blue cheese gratin, maple roasted asparagus, béarnaise

Queen Cut Rib Eye* 30
crispy potato ribbons, smoked maldon sea salt,
roasted butternut squash, snap peas & new york mcintosh apple

Roasted Goffle Road Farm Chicken 18
broccolini, sweet potato, smoked mozzarella & pancetta
hash, cabernet reduction

Shorties over Mushroom Ravioli 27
braised short ribs, mushroom ravioli, sweet potato
straws, brandy cream sauce

Chef's Selection ~ Weekly Special MP
ask your server for details.

Sea

Seared Filet of Faroe Island Salmon* 22
broccoli rabe pesto, new york winter vegetables,
red thumb fingerlings

Seared Tuna* 30
rio rice blend, cucumber and asparagus salad,
rosemary vinaigrette

Seasonal Fish of the Day* MP
ask your server for details.

Sides 5/each
broccolini snap peas
blue cheese gratin maple roasted asparagus
roasted butternut squash, snap peas & new york
mcintosh apple

Pasta & Grains

gluten-free alternatives available

Linguini Arrabbiata 18
spicy tomato sauce, onions, peas, smoked mozzarella,
shaved parmesan

Pasta Primavera 16
penne, seasonal vegetables, oil & garlic,
shaved parmesan

Add-Ons
chicken 5
sausage 5
shrimp 7.5

Mushroom Ravioli 19
brandy cream sauce

Dinner Menu Tasting \$60/person
a multi-course sampling of some highlights from our
current dinner menu

ask your server for further details and to hear our
current offerings.

Chef's Menu \$90/person
some favorite seasonal ideas of our culinary team which
didn't land on the current menu

ask your server for further details and to hear our
current offerings. 48 hours notice required.

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