

# HENRY'S

PUB

Serving Loveland Since 2004

## *Gluten-Free Menu*

**Contemporary and Classic American Cuisine**



# STARTERS

## **P.E.I. MUSSELS**

Fresh Prince Edward Island mussels, steamed in white wine with garlic and basil. **15**

## **MASALA SWEET FRIES** ♥

A large stack of sweet potato fries drizzled with masala sauce, basil mayonnaise and scallions. Spicy upon request. **11**

## **BRUSSELS SPROUTS** ♥

Flash fried Brussels sprouts tossed with crispy bacon, candied pecans, shishito peppers and fish sauce vinaigrette. **10**

## **IRISH NACHOS** ♥

Pub wedges topped with melted cheddar cheese, honey smoked bacon, jalapeños, scallions and drizzled with ranch dressing. **11**

# GREENS

## **DRESSING CHOICES**

*All of our dressings are house made using fresh ingredients.*

Ranch • Bleu Cheese • Thousand Island • Balsamic Vinaigrette • Cilantro Lime Vinaigrette  
Cucumber Yogurt • Sweet Chile Vinaigrette • Strawberry-Basil Vinaigrette

## **SIDE SALAD**

Spring greens, garden vegetables and choice of dressing. **5.5**

## **STRAWBERRY FETA SALAD**

Balsamic glazed strawberries served over spring greens, tossed with feta, pickled shallots, candied pecans and strawberry basil vinaigrette. **13**

## **THAI CHICKEN SALAD**

A grilled chicken breast drizzled with sweet and spicy Thai chile sauce, roasted red peppers, mango salsa, scallions, candied pecans and cheddar cheese on a bed of spring greens, served with sweet chile and citrus vinaigrette. **17**

## **CARIBBEAN STEAK SALAD\***

Marinated six-ounce top sirloin steak grilled medium, mango salsa, pepper jack cheese, corn tortilla strips and baby heirloom tomatoes served on a bed of spring greens with cilantro lime vinaigrette. **18**

## **PECAN GORGONZOLA SALAD**

Spring greens tossed with candied pecans, gorgonzola, dried cranberries and pecan vinaigrette. **12**

## **CURED SALMON SALAD\***

House-cured gravlax with capers, pickled shallots, and spring greens tossed with cucumber yogurt dressing, topped with salt cured egg yolk. **13**

## **CAESAR SALAD\***

Romaine lettuce tossed with caesar dressing and shaved parmesan. **11**

## **QUINOA SALAD**

Tricolor quinoa with mint and pecan over spring greens with roasted sweet potato, dried cranberry, and white cheddar, served with pecan vinaigrette. **11**

## **FRESH OFF THE GRILL\***

*ADD A PROTEIN TO ANY DINNER SALAD*

4 oz. Blacked Salmon\* **7**  
6 oz. Grilled Sirloin Steak\* **8**  
Smoked Paprika Shrimp Skewer (6) **7**  
Marinated Chicken Breast **6**

# PLEASE

**Let your server know you are ordering from the gluten-free menu.**

♥ Fried items are gluten-free, but they are prepared in the same oil as items containing gluten. We do not have gluten-free dedicated fryers.



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# HENRY'S BURGERS

All of our burgers are half pound Gold Canyon all-natural Angus ground chuck patty, grilled to desired temperature, served with lettuce, tomato, red onion, quick pickles.

Served with green leaf lettuce instead of bread, with choice of one side. Add rice flour bun for 2.5

## CHEESE CHOICES

White Cheddar • Provolone • Pepper Jack  
Swiss • American

## PREMIUM ADD-ONS

Honey Smoked Bacon	2.5	Sautéed Mushrooms	1
Sunny Side Up Egg*	2	Avocado	1
Caramelized Onions	1	Roasted Poblanos	1
Henry's Steak Sauce	1		

## BLACK ANGUS CHEESEBURGER\*

Served with choice of cheese. 15.5

## BLEU CHEESE BACON BURGER\*

Topped with honey smoked bacon and melted bleu cheese crumbles. 17.5

## PATTY MELT\*

Topped with caramelized onions, Swiss, and thousand island. 16

## SOUTHWEST BURGER\*

Topped with honey smoked bacon, avocado, poblano peppers and pepper jack cheese. 17.5

# SANDWICHES

Served with green leaf lettuce instead of bread, with choice of one side. Add rice flour bun for 2.5

## BLACKENED SALMON SANDWICH

Blackened salmon, served medium, topped with blue crab mayonnaise and spring greens. 16

## TURKEY CLUB

House roasted turkey with honey smoked bacon, lettuce, tomato, Swiss and mayonnaise. 15

## CBR SANDWICH

Sweet chile marinated grilled chicken breast topped with honey smoked bacon, white cheddar, caramelized onions and ranch. 17

## REUBEN

Thinly sliced corned beef, sauerkraut, thousand island dressing and melted Swiss cheese. 16

## BURGER & SANDWICH SIDE CHOICES

Pub Wedges • Tater Tots • Cottage Cheese • Soup • Coleslaw

Substitute sweet potato fries, side caesar or a side salad (no croutons) add 2.2

Substitute premium side salad- pecan gorgonzola or strawberry feta salad add 5

# PUB FAVORITES

## MAHOGANY STEAK MEDALLIONS\*

Nine-ounces of ranch cut tender medallions pounded and seared to pink center, finished with sweet and spicy Worcestershire reduction, served with pub wedges. 25

Pairs well with 19 Crimes Red Blend

## CHICKEN TIKKA MASALA

Grilled chicken breast marinated in yogurt and spices, topped with masala sauce, served over jasmine rice, finished with cucumber-yogurt sauce, with a side of shishito peppers. 14

<>Extra spicy or vegetarian upon request.

Pairs well with Giesen Sauvignon Blanc

\*These items may be served raw or under cooked based on your specification, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# MAINS

## SERVED AFTER 5PM

All mains come with a choice of two sides:

Roasted Garlic Mashed Potatoes • Pub Wedges • Tricolored Quinoa • Coleslaw

Jasmine Rice • Sautéed Broccoli • Vegetable of the Day

Add Side Salad (with no croutons) 5.5

### SIGNATURE NEW YORK STRIP\*

A twelve-ounce USDA Prime all-natural New York strip steak grilled to desired temperature, finished with caramelized onions and melted bleu cheese. 37

*Pairs well with Casillero del Diablo Carmenere*

### PAN ROASTED COD

North American cod with sautéed shallots, heirloom tomato and basil, finished in white wine lemon pan sauce. 18

*Pairs well with Ruffino Pinot Grigio*

### STEAK & SHRIMP\*

Marinated six-ounce top sirloin steak grilled to desired temperature, served with a smoked paprika shrimp skewer, grilled lemon and drawn butter. 24

*Pairs well with Trivento Malbec Reserve*

### GRILLED SALMON\*

An eight-ounce salmon fillet with everything seasoning grilled medium-rare and finished with candied lemon-thyme butter. 23

*Pairs well with Chateau St. Michelle Mimi Chardonnay*

# PASTAS

All pastas are served with gluten-free fettuccine. Add Side Salad (with no croutons) 5

### BLACKENED SALMON PASTA

Salmon rubbed with Cajun seasoning and pan-seared with garlic and scallions, finished with roasted heirloom tomato and fresh basil tossed in spicy cream sauce. 24

*Pairs well with Prophecy Rosé*

### FETTUCINE WITH MUSSELS

P.E.I. Mussels sautéed with garlic and roasted red peppers, steamed in a white wine broth. 19

*Pairs well with Giesen Savignon Blanc*

### GORZONZOLA CARBONARA

Chicken breast sautéed with honey smoked bacon, garlic, onions, peas and finished with a cracked black pepper and gorgonzola cheese cream sauce. 21

*Pairs well with Chateau St. Michelle Mimi Chardonnay*

# DRINKS & DESSERTS

### WATER

Water is one of our most precious resources here in Colorado and in doing our part to conserve it, we do not automatically bring water to every guest. If you would like water, please ask and we would be happy to bring you a glass.

### KOMBUCHA .....6

Pineapple Peach or Hazy Cactus 12oz can of fermented green and black teas, tart and lightly carbonated, handcrafted in Federal Heights, CO by Mor Kombucha.

### SAN PELLEGRINO .....6

25 oz Sparkling Natural Mineral Water

### IBC ROOTBEER .....3.5

### FOUNTAIN DRINKS.....3

Coke, Diet Coke, Dr. Pepper, Sprite, lemonade or raspberry iced tea.

### COFFEE AND TEA .....3.5

We serve Dawn to Dusk coffee from Dark Heart Coffee in Loveland - A blend of single origin coffee that's rich with chocolate notes. Freshly brewed, organic black iced tea or hot tea- assorted selection.

### ROOT BEER FLOAT

A scoop of vanilla bean ice cream served in a glass with a bottle of IBC Root Beer to pour over it. 6.5

### ICE CREAM

Vanilla bean single cup ..... 3

### CHEESECAKE

Freshly baked crustless cheesecake. Please see server for current flavor. 6