

# Henri's Bar

## Starters

♥ **Fried Potatoes**  
Parmigiano  
Reggiano, Truffle  
Oil 9.75

**Spinach & Artichoke Dip**  
Baby Spinach,  
Artichoke Hearts,  
Garlic, Reggiano,  
White Wine,  
Crostiti 12

**Fingers & Fries**  
Chicken Tenders,  
Shoestring  
Potatoes 10.75

**Homemade Meatballs**  
Beef, Veal, Pork,  
Marinara,  
Reggiano, Italian  
Bread 10.75

**Sweet Potato Fries**  
Maple Syrup  
Dipping  
Sauce 9.75

**Crispy Gulf Shrimp**  
Thai Chili Glaze,  
Shaved Greens 17

♥ **PEI Mussels**  
Red/White/Fra  
Diavolo, Grilled  
Crostiti 15

♥ **Italian Calamari**  
Hot Cherry  
Peppers, Kalamata  
Olives, Marinara 15

**Steamers Crema**  
Fresh Herbs,  
Roasted Garlic  
Butter, Grilled  
Crostiti 16

**Mushrooms Stuffed**  
Jumbo Lump Crab,  
Sherry 23

## Soups & Salads

**Jersey Corn & Clam Chowder**  
Cup 4.75 Bowl 6.75

**Baked Onion**  
Three Cheeses, Croutons 9.50

**GF Braca Burger Salad**  
8 oz Black Angus Burger, Mixed Greens,  
Tomato, Red Onion Sweet Peppers,  
Gorgonzola Crumbles 15

**GF Wedge**  
Iceberg, Applewood Bacon, Red Onion,  
Tomatoes, Gorgonzola 10.50

**Caesar**  
Crisp Romaine, Parmigiano Reggiano,  
Cured Olives, Tomatoes 10.50

**Burrata**  
Arugula, Basil Pesto, Aged Balsamic,  
Crostiti 11

### Salad Additions

All-Natural Grilled Chicken 6  
4 Jumbo Grilled Shrimp 11.75  
Homemade Gorgonzola Dressing 1.50

## Sandwiches

**Babe's Burger**  
8 oz Black Angus, Cheddar, Romaine, Red  
Onion, Tomato, Brioche Bun, Shoestring  
Fries 17

**Fried Cod**  
Lettuce, Tomato, Key Lime Tartar, Martin's  
Roll, Shoestring Fries 13

♥ **Crabcake Sandwich**  
Caper Lemon Aioli, Arugula, Martin's Roll,  
Shoestring Fries 19

**Pesto Grilled Chicken**  
Applewood Bacon, Pesto, Arugula, Tomato,  
Quattro Formaggio, Brioche Bun,  
Shoestring Fries 14

## Pizzas

**Margherita**  
Fresh Mozzarella,  
Rustic Tomato  
Sauce, Basil 15

**Mushroom Medley**  
"A White Pizza"  
Roasted  
Mushrooms,  
Quattro  
Formaggio,  
Fresh Herb Blend,  
Truffle Oil 16

♥ **Salsiccia**  
Italian Sausage,  
Spinach Agilo e  
Olio, Chopped  
Tomato, Quattro  
Formaggio 17

♥ **Il Henri**  
Rustic Tomato  
Sauce, Quattro  
Formaggio,  
Arugula,  
Shaved Parmigiano  
Reggiano,  
Prosciutto Di  
Parma 17

**Pepperoni**  
Rustic Tomato  
Sauce, Quattro  
Formaggio 16

**Pizza Del  
Giorno**  
Chef's Whim  
Market Price

## Desserts

**Tiramisu**  
Espresso Soaked Lady Fingers, Marscapone  
Cream, Cinnamon 8.75

**NY Cheesecake**  
Whipped & Creamy 8.75

**Almond Amaretto Cake**  
Amaretto Soaked Lady Fingers,  
Marscapone Cream, Almonds 8.75

**Double Chocolate Cake**  
Decadent Chocolate Layer Cake, Rich  
Chocolate Icing 8.75

**Ice Cream**  
Two Scoops  
Creamy Chocolate or Vanilla 7.25

GF - Gluten Free ♥ - Henri's Favorite

Not all ingredients are listed. Alert your server to special dietary needs. Parties of 6 or more may include an 18% gratuity. Checks may be split only 2 ways. \$10 Minimum on Credit Cards - 3% Credit Card Surcharge

# Braca Cafe

## STEAKS - SEAFOOD - PASTA

Please Join Us Inside For Our Pre Fix Menu

5:00 To 6:30 PM Daily \$24



### First Course

Choose One

Jersey Corn & Clam Chowder

Dinner Salad

Crisp Greens, Kalamata Olives, Tomatoes, Italian Cheese



### Second Course

Choose One

**Parmigiana**

Parmigiano, Marinara, Pasta

Locally Raised Milk-Fed Veal

All-Natural Farm Raised Chicken

**GF Skillet Fired Chop Steak**

Au Poivre, Wild Mushrooms, Onions, Gorgonzola Mashed, Asparagus

**Carbonara**

Blackened Chicken, Prosciutto, Garlic, Peas, Shallots, Reggiano Cheese, Penne

**Ravioli**

Homemade Ravioli, Meatballs, Marinara

**Sauteed Jumbo Gulf Shrimp**

Scampi or Fra Diavolo

Scampi - Lemon Garlic Butter, Sundried Tomato, White Wine, Linguini

Fra Diavolo - Spinach, Fresh Basil, Tomatoes, Garlic, Linguini

**Jumbo Lump Crabcake**

Lemon Caper Aioli, Asparagus, Sweet Potato Fries

**GF Pan Seared Salmon**

Saffron Risotto, Heirloom Tomato Compote, Pancetta Brussel Sprouts

**GF 5 oz Filet**

Basted With an Herb Butter, Signature Steak Sauce, Gorgonzola Mashed, Pancetta Brussel Sprouts

**PEI Mussels**

Red/White/Fra Diavolo - Linguini, Grilled Crostini



### Third Course

Choose One

**Tiramisu**

Espresso Soaked Lady Fingers, Layers of Marscapone Cream, Cinnamon Dust

**Almond Amaretto Cake**

Soft Lady Fingers Soaked in Amaretto, Marscapone Cream, Crushed Almonds

**NY Cheesecake**

Whipped & Creamy

**Ice Cream**

Two Scoops of Creamy Chocolate or Vanilla

**GF** - Gluten Free

We proudly serve organic pasta. Not all ingredients are listed. Alert your server to special dietary needs.

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\$10 Minimum on Credit Cards - 3% Credit Card Surcharge