

SALADS

HENRY'S CREAMY CAESAR

Crisp romaine and greens tossed in a garlic cream dressing topped with bacon bits, seasoned croutons and finished with parmesan | 16

GEORGIAN BAY GREENS 1

Mixed greens tossed with cucumber and tomatoes dressed with a balsamic vinaigrette | 13

SOUCI GREEK \$

A mixture of fresh sliced vegetables, served on a bed of greens, tossed in our signature greek dressing and dressed with fresh feta cheese | 17

QUINOA*

Quinoa in a sweet vinaigrette, with cranberries and pumpkin seeds, Topped with house made apple butter and feta crumble. |15

Add Chicken | 7 Add Shrimp Skewer | 6



(Let your server know about food allergies or preferences, as many items may be prepared accordingly)

APPETIZERS

GARLIC BREAD

Grilled classic Vienna style bread, prepared with fresh garlic butter | 12 Add Cheese | 2

SOUCI SMOKED FISH OF THE DAY

Smoked in our signature brine, adding a mild sweet flavour, Served with crackers(option of gluten free) and cream cheese | 20

SOUCI SEAFOOD CHOWDER \$

Fresh seafood and pickerel cooked slowly in a seasoned cream base, finished with fresh dill and a baguette or gluten free crackers

CALAMARI

Lightly floured calamari, seasoned with sea salt and pepper. Served with a side of our in-house spicy chipotle cream dipping sauce | 15

SHRIMP SKEWERS *

Two grilled skewers of juicy shrimp served with seafood sauce and warm baguette | 14

ılb SHRIMP ¥

I full pound of seasoned shrimp, severed with warm garlic butter

ESCARGOT *

Sautéed button mushrooms stuffed with an escargot. Baked in garlic butter and mozzarella cheese. Served with a baguette or gluten free cracker | 15

CRAB CAKES

Two Crispy crab cakes, a warm baguette, and tarter sauce for dipping | 15





WORLD FAMOUS FISH AND CHIPS

All of our premium fish fillets are prepared with the option of Battered, Pan Fried, or in our Gluten Free coating.

Served with coleslaw, beans and choice of fries or basmati rice. Substitute your starch for a Henrys salad for an additional I 5 Add an extra fillet of fish to a fish entree for I 7

PICKEREL | 32.95 WHITE FISH | 32.95 PICKEREL MEAL FOR 4 | 120

[ALL FISH MEALS ARE PREPARED BY WEIGHT, NUMBER OF FILLETS ON PLATE VARY]

HAND HELDS

CHICKEN SANDWICH

Grilled or Crispy Chicken topped with aioli broccoli coleslaw, served on a potato scallion bun, with fries. | 22

Gluten Free Bun | 2 1

FISH ON A BUN

Battered Whitefish topped with crunchy broccoli coleslaw and garlic aioli sauce on a potato scallion bun and fries | 24

Add Gluten free bun and Coating | 2 *

BREADED CHICKEN TENDERS

Four all white meat chicken tenders in a seasoned breading, served with fries, coleslaw and a side of plum sauce | 20

ISLAND BURGER

Butcher style beef patty charbroiled on a potato scallion bun with fresh lettuce, onion, pickle and tomato, served with fries. | 20

BLACK BEAN BURGER *

Southwestern seasoned black bean burger, charbroiled on a potato scallion or vegan bun with fresh lettuce, onion, pickle and tomato, served with fries. | 22

Add Cheese | 2 Add Bacon | 2 Gluten Free Bun | 2

Substitute your fries for a salad or poutine for an additional \$5.

FORK & KNIFE



CAJUN FILLET *

Whitefish grilled in fresh cajun spices. Served on a bed of basmati rice with seasonal vegetables | 33

CHIPOTLE MANGO SHRIMP BOWL \$\frac{1}{2}\$

Bed of basmati rice topped with sautéed broccoli and peppers, 3 chipotle shrimp skewers, and garlic butter

29

POUTINE

Traditional Cheese curds and brown gravy, over French Fries | 15

