We Serve Food and Liquor Every Day
Monday through Saturday 11:00 am to Midnight
Sunday Brunch 10:00 am to 3:00 pm
Sunday Dinner Noon to 11:00 pm

We are Open Every Day Except:
Christmas Day, Christmas Eve, Thanksgiving, and July 4th

Henry Wellington is proud to serve the biggest selection of the best food in Rochester.

We use real dairy products; fresh ingredients where possible; select beef and seafood; boneless & skinless chicken breast meat; Kosher corned beef; fresh hamburger; dry-smoked ham; Wisconsin cheese; Minnesota wild rice; Canadian walleye; fresh fruits & produce; and we buy the best quality ingredients available.

We hand dip our own batter fried items; hickory smoke out own bar-b-que products; roast our own beef, prime rib, and duck; cut our own vegetables; blend our own French fry seasonings; and make from scratch our own dressings, sauces, and soups that include: clam chowder soup, French onion soup, seafood gumbo, bleu cheese dressing, Pepper Parmesan dressing, cocktail sauce, horseradish sauce, BBQ sauce, cheverny sauce, buffalo wing sauce, taco sauce, tarter sauce, beer batter, apricot dip, strawberry dip, orange duck sauce, marinara sauce, sauce mouseline, mushroom sauce, lobster veloute, chicken veloute, and pico de gallo.

We feature the World's Best Clam Chowder; outstanding nachos; a selection of the original "Wellington's"; real omelets; great steaks; seafood; hamburgers; sandwiches; Italian, Mexican, French, and American dinners, made complete by our selection of rich homemade cheesecakes and desserts.

All artfully presented.

We're having some friends in for dinner tonight.
Please Join Us.

Henry Wellington Restaurant
216 1st Avenue SW
Rochester, MN 55902
(507)289-1949
NO MATTER HOW YOU SLICE IT...

We've got what you want!

Serving food & liquor every day
Monday - Saturday 11am to midnight
Sunday 10am to 11pm

Lunch - Dinner - Sunday Brunch

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Rochester, MN 55902
(507) 287-1949

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~ REAL OMELETS ~

It takes 3 eggs to make a good omelet, and we make a great one! These are not a couple of shrimp, paper thin scrambled egg with a sprinkle of cheese. These are real omelets whipped light and fluffy and overstuffed with the finest ingredients. Served with choice of wheat toast, English muffin, bagel or multigrain, and your choice of our Sunday Brunch Potatoes, fresh fruit, soup, or salad.

As is: *5.95 A light, fluffy omelet without any filling, for the purist who thinks nothing can beat an egg.

Old fashioned: *5.99 An omelet filled with generous amounts of either dry-smoked Heathstone ham or crisp bacon, and your choice of Swiss, American, smoky Cheddar, jack, sharp Cheddar, parmesan, or jalapeno pepper cheese.

Seafood Montay: *6.99 Delicate bouches white fish, shrimp and crab, with Swiss cheese in our lobster bisque.

Turkey Gratinée: *5.99 Tenders pieces of turkey, Cheddar cheese, broccoli, cauliflower and carrots, topped with our Chicken Veloute.
BRUNCH MENU

~ MORE REAL OMELETS ~

WESTERN: $6.00 Sautéed onions, mushrooms and green peppers, tomatoes and dry-smoked ham with Cheddar cheese and a dollop of sour cream.

OMELETTE DI SARONNA: $6.05 Pepperoni smothered in sautéed mushrooms, onions, and green peppers, with Swiss cheese and basted with our marinara sauce.

MANHATTAN: $6.00 Thinly sliced Kosher corned beef with Philadelphia Cream Cheese.

REGENCY: $5.00 Sharp Cheddar cheese sauce smotheres crisp bacon and fresh slices of tomato.

CHEESE CHEESE CHEESE: $5.20 Stuff your omelet with your choice of Swiss, American, bath, smoky cheddar, sharp cheddar, parmesan or pale pink pepper cheese (Second Cheese only 29¢).

WE JUST DON'T ALLOW BAD EGGS AROUND HERE

BRUNCH MENU

~ STILL MORE REAL OMELETS ~

CONTINENTAL: $6.00 One of our most intriguing taste combinations! Creamy Sage Bleu cheese together with crisp bacon and mild spinach, with just a hint of garlic, onion and nutmeg. A must try.

GARDEN OMELET: $5.95 Lightly sautéed fresh onions, mushrooms, green peppers, and tomatoes with brisk Cheddar cheese.

REUBEN OMELET: $6.00 Same great ingredients as that famous sandwich, served omelet style. Kosher corned beef, 1000 Island, Swiss cheese, and, of course, plenty of sauerkraut.

SUNDAY DELI: $6.00 We cover hot-smoked salmon with onions and cream cheese. Simple, but truly elegant.

FLORENTINE: $5.95 Fresh mushrooms, crisp bacon and mild spinach are smothered under a blanket of our wine-inspired mushroom sauce.
Benedicts

All benedicts are served with choice of fresh fruit soup, crisp salad and dressing, or our Sunday Brunch Potatoes.

Eggs Benedict: $5.70  Toasted English muffin topped with thin slices of ham, two over-easy eggs and our fresh lemon sauce mornay.

Smoked Salmon Benedict: $6.30  We use hot-smoked salmon on a toasted English muffin with fresh tomato slices, two eggs, and our dilled sauce mornay.

Ribeye Benedict: $7.20  A slice of chef-brined ribeye steak covers toasted English muffins. Capped with two eggs and both our fresh lemon sauce mornay and our wine-inspired mushroom sauce.

More Benedicts

Eggs Florentine: $5.30  A mixture of creamy spinach, with a hint of garlic, onions and herbs, between a toasted English muffin and two over-easy eggs. Topped with our fresh lemon sauce mornay.

Seafood Benedict: $6.20  No eggs in this one, just a delightful mix of white fish, crab and shrimp, with fresh tomato, toasted English muffin, and topped with fresh lemon sauce mornay.

**CHEF'S NOTE:**

Eggs were never designed to be poached. We believe a much better breakfast is made when the eggs are prepared over-easy. By request, we can also do them over-hard or scrambled.
We cover the grill with our own Sunday brunch potatoes. Load them with broccoli, cauliflower, and carrots. Toss in a generous handful of shredded sharp cheddar cheese, add your choice of meat, and then cap it with two over-easy eggs. Definitely a meal in a dish!

**Ham:** $5.25 Our dry-smoked Hearststone ham.

**Beef:** $5.25 Char-bridal, lean ribeye.

**Chicken:** $5.25 Boneless, skinless, and char-bridal.

Serve with your choice of wheat toast, English muffin, bagel or nut bread, and a side of either fresh fruit, soup, salad and dressing or our Sunday brunch potatoes.

**Huevos Domingos:** $6.25 Char-bridal fajita beef and marinated onions, tomato, cucumber, and jalepeno, combined with scrambled eggs and cheddar cheese. Served in our crisp, home-fried corn tortillas.

**A Slab of Prime Rib & A Pair of Over-Easys:** $9.50 The ultimate for steak & eggs. Slowly over-roasted prime rib along side two over-easy eggs.

**A Slab of Ham & A Pair of Over-Easys:** $6.25

Enjoy dry-smoked Hearststone ham, fresh from our own oven with a honey & brown sugar glaze. Served with two over-easy eggs.

**Steak & Eggs:** $9.50 Enjoy your eggs with over one half pound of char-brided sirloin.

**Just A Couple of Eggs & Bacon:** $4.50 Simplicity itself. Choice of over-easy, over-hard or scrambled.
~ Everything But Eggs ~

Served with your choice of fresh fruit, our Sunday Brunch Potatoes, soup or crisp salad.

**Granola Griddle Cakes**: $4.50  Honey toasted granola with raisins and coconut, in our own pancake batter. Served with Seven-Kegs coconut toast spread and real maple syrup.

**Stuffed French Toast**: $5.20  Day smoked ham, sliced turkey breast, Dijon mustard (they forget, of course) and sharp cheddar cheese. Between two slices of grilled wheat bread. Served with real maple syrup and our strawberry sauce.

**Chicken Crepes**: $5.20  Our thin crepes filled with white chicken breast meat, mushrooms, Swiss cheese, and chicken veloute.

**Seafood Crepes**: $5.99  Boneless white fish, shrimp, and crab, with lobster veloute, wrapped in our thin crepes and topped with Swiss cheese.

~ More of Everything But Eggs ~

**Chicken &Cantaloupe**: $6.20  Homemade chicken salad, made with white breast meat, in a fresh cantaloupe half.

**Monte Cristo**: $5.20  Lightly smoked ham turkey breast, cheddar cheese, and a little Grey's Dijon mustard on cracked wheat bread, dipped in our buttermilk batter and fried to golden. Served with a sprinkle of powdered sugar, warm real maple syrup, and our strawberry dip.

**Turkey Divan Gratinee**: $6.21  Tender pieces of turkey, broccoli, cauliflower and carrots, with cheddar cheese in our chicken veloute. Topped with Swiss cheese and tomatoes.
~ BREADS & PASTRY ~

Bagel & Cream Cheese: $1.00
Real Philadelphia cream cheese and toasted bagel.

Nut Bread & Cream Cheese: $1.00

~ ON THE SIDE ~

Sunday Brunch Potatoes: $1.20
Fresh potatoes, onion and tomatoes, seasoned and grilled to golden brown.

One Egg: 95¢
Two Eggs: $1.30
Over-easy, over-hard or scrambled.

One Granda Griddle Cake: $1.45
Two Granda Griddle Cakes: $2.00

Bacon: $1.20
Ham: $1.75
Smoked Salmon: $2.00
Salad Bleu Cheese: 50¢
Cream Cheese: 50¢
Ribeye: $5.20
Char-Broiled
Fresh Fruit: $2.00
Toast & Jelly: 85¢

~ SUNDAY BEVERAGES ~

FRESHLY BREWED COFFEE 89
FRESHLY BREWED DECAF 89
HOT TEA 89
HOT CHOCOLATE .95
GRAPEFRUIT JUICE .95
MILK .95/.12
GOURMET COFFEE .89

FRESHLY SQUEEZED ORANGE JUICE:
GLASS - 1.25/1.95
1/2 CARAFE .25
FULL CARAFE .50

~ SUNDAY BRUNCH DRINKS ~
(SERVED AFTER NOON ON SUNDAY)

Fuzzy Navel: $2.00
Our freshly squeezed orange juice and peach schnapps.

Screw Driver: $2.00
Traditional recipe made with freshly squeezed orange juice.

Mimosa: $2.00
Champagne & fresh O.J.

Champagne: Glass $2.65
Bottle $7.95

Bloody Mary: $2.40
Our special combination of vodka, tomato juice, and just the right seasonings.
We Accept: Mastercard, Visa, Diners' Club, American Express, Travelers checks, Personal Checks *, and even MONEY!

* Personal check policy: Amount of purchase and tip only. Valid Picture drivers license required. No out of town checks, checks under #500, or 2-party checks please.

Henry Wellington
A RESTAURANT

A Mike Currie Production Directed by Jerry Zubay
Server Training by Nancy, Karen, Denise
Recipes Developed and Produced by Kevin
Newt's is a production of Tim, Skeeter and Marla
Front Displays by Kathy
Menu Graphics by Sharri
Maintenance by Keith

Outstanding Service Provided by:
Kathy F. Kari Darlene Karen
Joni Marcia Michelle Denise
Jeanne Teresa Nancy Linda
Sharri Marla Jamie Heather
Kathy M.

Exceptional Food Provided by:
Dave Marvin Mark G.
Paul Rob Mark C.
Kevin Keith Bryan
Dan Mark M.

FREE COPIES OF THIS MENU AVAILABLE FOR $2.00
(DON'T WE HAVE SOME FREE MENUS THAT ARE FREE)