

## SALADS

### SOUCI GREEK

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

### HENRY'S CREAMY CAESAR

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

| 16

### GEORGIAN BAY GREENS

Mixed greens tossed with cucumbers and tomatoes with a balsamic vinaigrette | 13

### QUINOA

Quinoa in a sweet vinaigrette, with cranberries and pumpkin seeds, topped with feta crumble. | 15

### MEXICAN BEAN

Made with an assorted mixed beans, corn, green Onions, and a smokey chipotle adobo sauce, topped with sour cream and crispy wontons | 16

## STARTERS

### SHRIMP SKEWERS

Two grilled skewers of juicy shrimp served with seafood sauce and warm baguette or gluten free crackers | 15

### CRAB CAKES

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

### BEER BATTERED POTATO CHIPS

Thinly sliced potatoes, lightly coated in a beer batter and fried | 10

### GARLIC BREAD

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

### BRUSCHETTA

Toasted classic Vienna style bread, garlic butter, fresh diced tomatoes, basil, feta and balsamic glaze | 16

### COCONUT SHRIMP

Shrimp lightly coated in a coconut batter, fried until golden brown, served with Thai chili dipping sauce | 16

### SOUCI SMOKED FISH

Smoked in our signature brine, adding a mild sweet and salty flavour. Served with crackers(option of gluten free) and cream cheese | 21

### SMOKED FISH PATÈ

Our house smoked fish, made into a creamy fresh flavor pate featuring red onion, radish, cream cheese, dill and celery. | 16

### 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 | 16

### CALAMARI

Lightly floured calamari, seasoned with sea salt and pepper. Served with a side of our in-house spicy creamy chipotle dipping sauce | 16

### ESCARGOT

Escargot stuffed into seasoned button mushrooms baked with garlic butter, mozzarella and parmesan cheese | 17

Gluten Friendly 

Vegan 

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

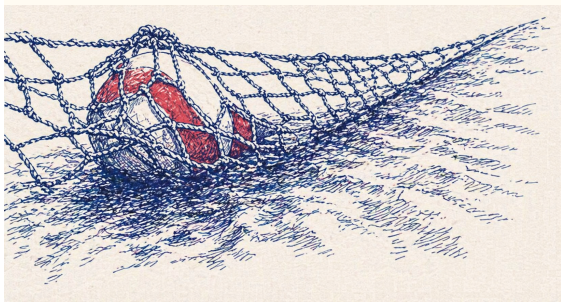
# ★ WORLD FAMOUS FISH AND CHIPS ★

All of our premium fish fillets are prepared with the option of Battered, Pan Fried, Skinny Dipped(pickrel only), or in our Gluten Friendly coating. 🌿

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

PICKEREL | 32.95 WHITE FISH | 32.95 BATTERED PERCH | 30  
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 a creamy aioli broccoli coleslaw served on a potato scallion bun, with fries. | 22

Gluten Free Bun | 2 🌿

### FISH ON A BUN

Battered Whitefish topped with a creamy aioli broccoli coleslaw served on a potato scallion bun and fries | 24

Add Gluten free bun and Coating | 2 🌿

### BREADED CHICKEN TENDERS

Five 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. | 22

### 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. | 23

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

**Substitute your fries for a salad for an additional \$5**

## MAINS

### CAJUN FILLET 🌿

Whitefish pan seared in fresh cajun spices. Served on a bed of wild rice with seasonal vegetables | 34

### CHIPOTLE SHRIMP BOWL 🌿

Bed of wild grain rice topped with sautéed seasonal vegetables, 3 chipotle shrimp skewers, and garlic butter | 29

**(Available with Chicken)**

### SALMON 🌿

Seared Salmon in a maple bacon seasoning, served on a bed of wild rice and seasonal vegetables | 34

