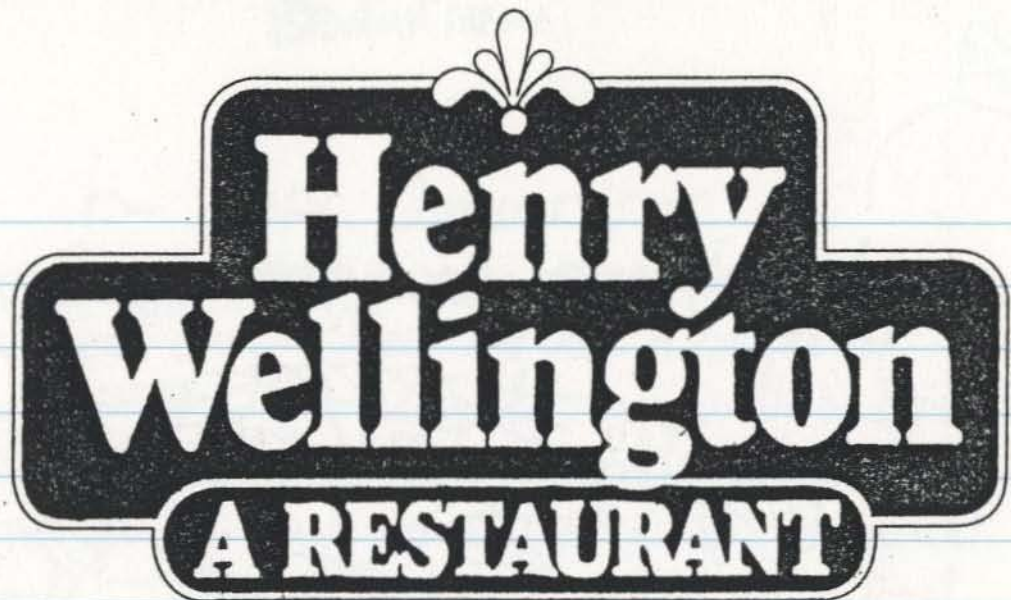
The logo for Henry Wellington A RESTAURANT is centered on the page. It features the name "Henry Wellington" in a large, stylized, outlined font. Above the letter "y" in "Henry" is a decorative fleur-de-lis symbol. Below the main name, the words "A RESTAURANT" are written in a smaller, bold, sans-serif font, enclosed within a rounded rectangular border.

**Henry
Wellington**
A RESTAURANT

BRUNCH

The logo for Henry Wellington A RESTAURANT is centered at the top of the page. It features the name "Henry Wellington" in a large, bold, white serif font, with "A RESTAURANT" in a smaller, bold, white sans-serif font below it. The text is set against a dark, rounded rectangular background with a decorative flourish at the top center.

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 our 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, chevrny sauce, buffalo wing sauce, taco sauce, tarter sauce, beer batter, apricot dip, strawberry dip, orange duck sauce, marinara sauce, sauce mousseline, 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.

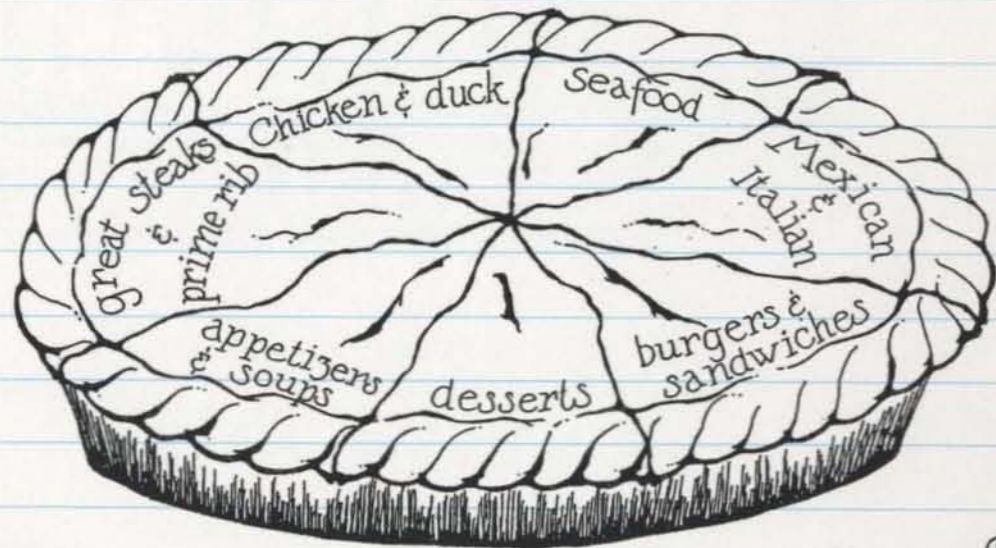
All artfully presented.

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

061-51-991

NO MATTER HOW YOU SLICE IT...

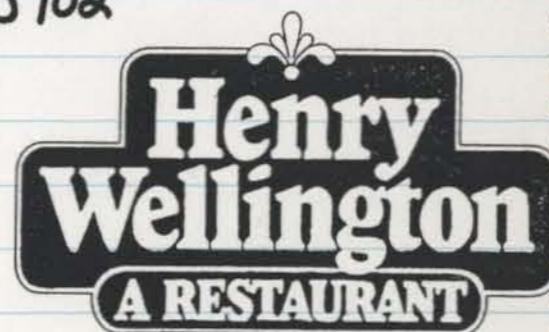


WE'VE GOT WHAT YOU WANT!

SERVING FOOD & LIQUOR EVERY DAY
MONDAY ~ SATURDAY 11AM TO MIDNIGHT
SUNDAY 10AM TO 11PM

LUNCH - DINNER - SUNDAY BRUNCH

216 1ST AVENUE SW
ROCHESTER, MN. 55902
(507) 289-1949



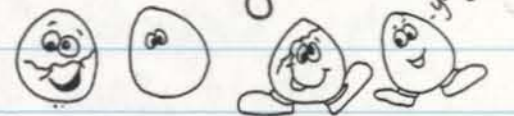
BRUNCH MENU



~ REAL OMELETS ~

It takes 3 eggs to make a good omelet, and we make a great one! These are not a couple of skimpy, paper thin scrambled eggs 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 nut bread, and your choice of our Sunday Brunch Potatoes, fresh fruit, soup, or salad.

AS IS: \$5²⁵ A light fluffy omelet without any filling, for the purist who thinks nothing can beat an egg.



OLD FASHIONED: \$5⁹⁰ An omelet filled with generous amounts of either dry-smoked Hearthstone ham or crisp bacon, and your choice of Swiss, American, smokey cheddar, jack, sharp cheddar, parmesan, or jalapeno pepper cheese.

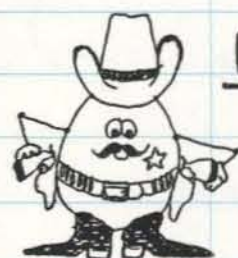
SEAFOOD MORNAV: \$6²⁰ Delicate boneless white fish, shrimp and crab, with Swiss cheese in our lobster velouté.



TURKEY GRATINEE: \$5⁹⁰ Tender pieces of turkey, cheddar cheese, broccoli, cauliflower and carrots, topped with our chicken velouté.



~ MORE REAL OMELETS ~

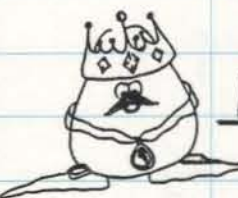


Western omelet

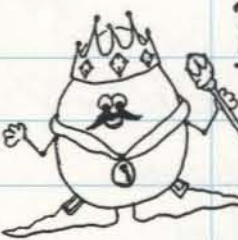
WESTERN: \$6²⁰ Sautéed onions, mushrooms and green peppers, tomatoes and dry-smoked ham, with cheddar cheese and a dollop of sour cream.



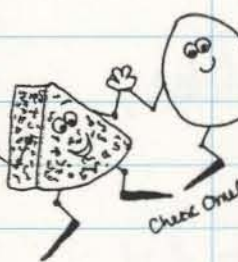
OMELETTE DI SARONNA: \$6²⁵ Pepperoni smothered in sautéed mushrooms, onions and green peppers, with Swiss cheese and ladled with our marinara sauce.



MANHATTAN: \$6⁵⁰ Thinly sliced kosher corned beef with Philadelphia cream cheese.

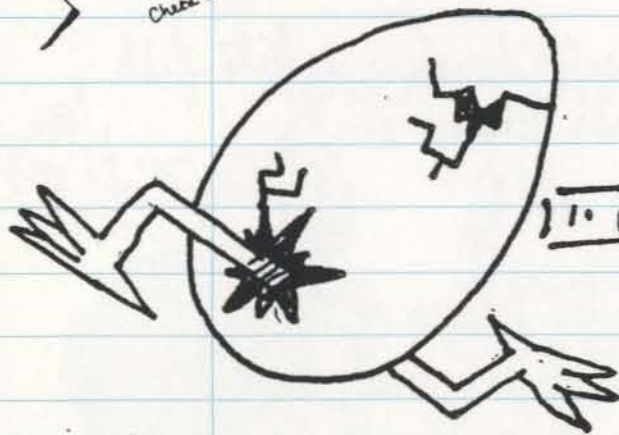


REGENCY: \$5⁹⁰ Sharp cheddar cheese sauce smothered crisp bacon and fresh slices of tomato.

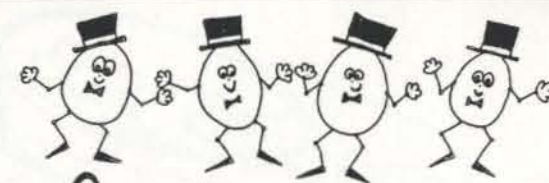


Cheese Omelet

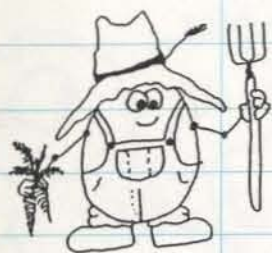
CHEESE, CHEESE, CHEESE: \$5⁷⁰ Stuff your omelet with your choice of Swiss, American, jack, smokey cheddar, sharp cheddar, parmesan or jalapeno pepper cheese (Second cheese only 29¢)



WE JUST DON'T ALLOW BAD EGGS AROUND HERE



~ STILL MORE REAL OMELETS ~



Garden omelet

CONTINENTAL: \$6⁵⁰ 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: \$5⁹⁵ Lightly sautéed fresh onions, mushrooms, green peppers, and tomatoes with brisk cheddar cheese.



REUBEN OMELET: \$6⁵⁰ Same great ingredients as that famous sandwich, served omelet style. Kosher corned beef, 1000 island, Swiss Cheese, and, of course, plenty of sauerkraut.

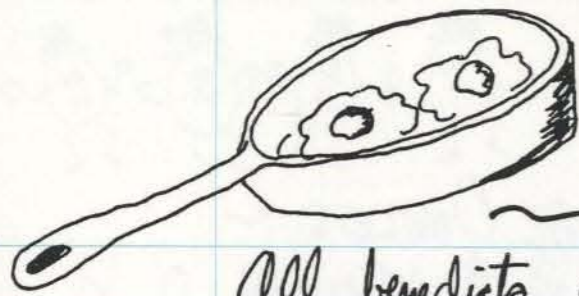
SUNDAY DELI: \$6⁵⁰ We cover hot-smoked salmon with onions and cream cheese. Simple, but truly elegant.

FLORENTINE: \$5⁹⁵ Fresh mushrooms, crisp bacon and mild spinach are smothered under a blanket of our wine-inspired mushroom sauce.



FOURTEEN DIFFERENT OMELETS!





~ BENEDICTS ~

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

EGGS BENEDICT: \$5⁷⁰ Toasted English muffin topped with thin slices of ham, two over-easy eggs and our fresh lemon sauce mouseline.

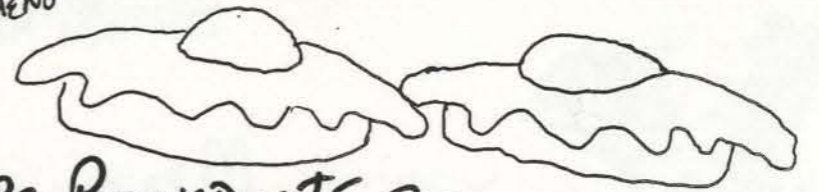
SMOKED SALMON BENEDICT: \$6⁷⁰ We use hot-smoked salmon on a toasted English muffin with fresh tomato slices, two eggs, and our dilled sauce mouseline.

RIBEYE BENEDICT: \$7⁷⁰ A slice of char-broiled ribeye steak covers toasted English muffins. Capped with two eggs and both our fresh lemon sauce mouseline and our wine-inspired mushroom sauce.



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.

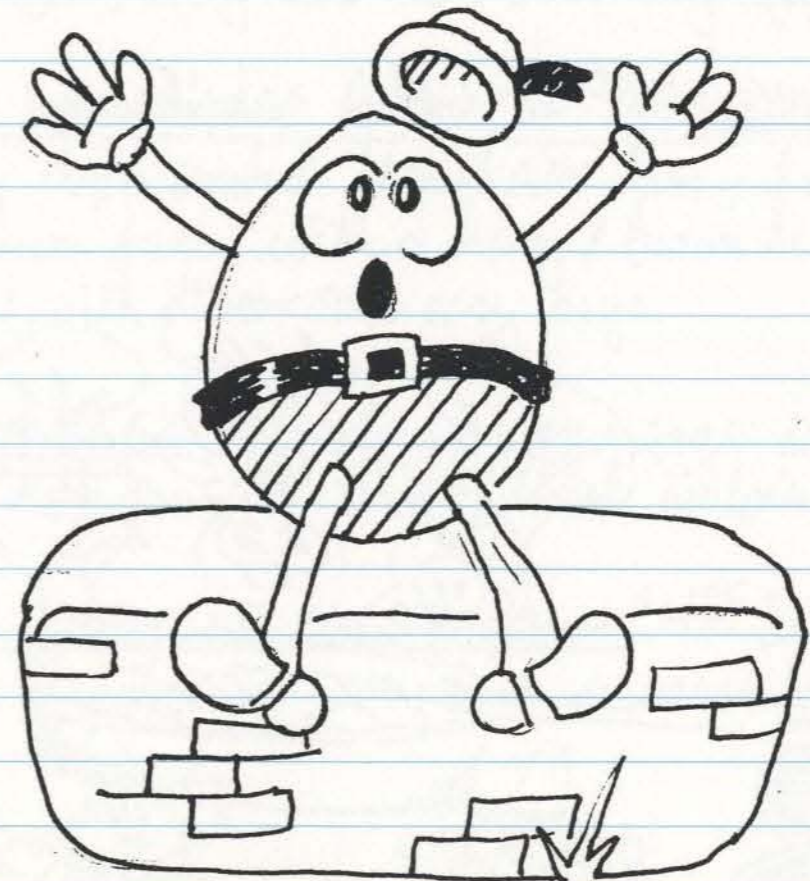
6



~ MORE BENEDICTS ~

EGGS FLORENTINE: \$5⁷⁰ 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 mouseline.

SEAFOOD BENEDICT: \$6²⁰ 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 mouseline.



7



~ MÉLANGE DE TROIS ~

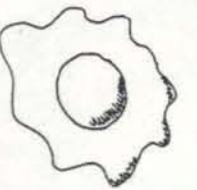
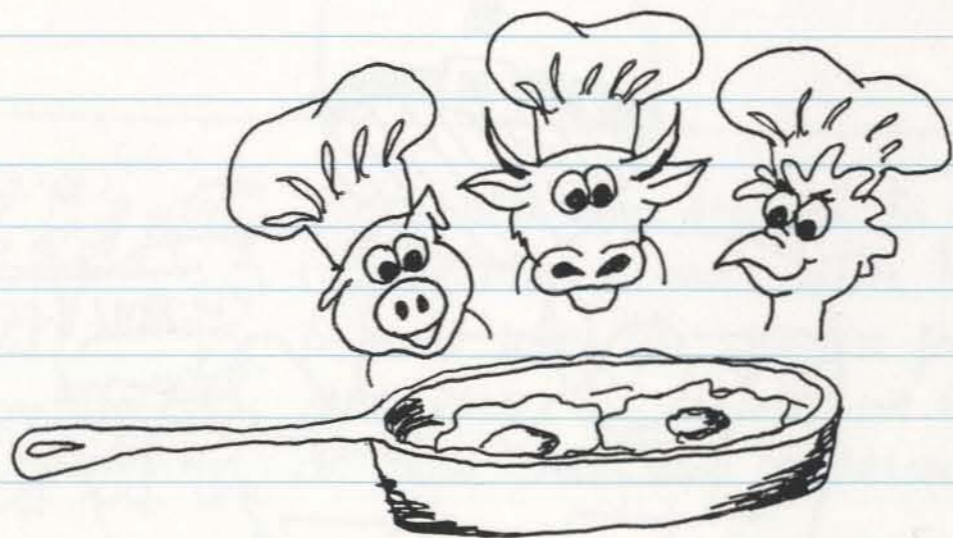
WE COVER THE GRILL WITH OUR OWN SUNDAY BRUNCH POTATOES, LOAD THEM WITH BROCCOLI, CAULIFLOWER, AND CARROTS, TOSS IN A GENEROUS HANDFUL OF SHREDDED SHARP CHEDDAR CHEESE, ADD YOUR CHOICE OF MEAT, AND THEN CAP IT WITH TWO OVER-EASY EGGS.

DEFINITELY A MEAL IN A DISH!

HAM: \$5⁷⁰ Our dry-smoked Hearthstone ham.

BEEF: \$5⁷⁰ Char-broiled, lean ribeye.

CHICKEN: \$5⁷⁰ Boneless, skinless and char-broiled.



~ EGGS AND... ~



Served 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: \$6²⁵ Char-broiled fajita beef and marinated onions, tomato, cucumber, and jalapeños, 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: \$9⁹⁵ The ultimate for steak & eggs. Slowly oven-roasted prime rib along side two over-easy eggs.



A SLAB OF HAM & A PAIR OF OVER-EASYS: \$5²⁰ Enjoy dry-smoked Hearthstone ham, fresh from our own oven with a honey & brown sugar glaze. Served with two over-easy eggs.



STEAK & EGGS: 9⁹⁵ Enjoy your eggs with over one-half pound of char-broiled sirloin.



JUST A COUPLE OF EGGS & BACON: \$4⁹⁵ 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.



GRANDIA GRIDDLE CAKES: \$4⁵⁰ Honey toasted granola with raisins and coconut, in our own pancake batter. Served with Seven-Keys coconut toast spread and real maple syrup.

STUFFED FRENCH TOAST: \$5²⁰ Dry-smoked Hearthstone ham, sliced turkey breast, dijon mustard (Grey Poupon, of course) and sharp cheddar cheese, between two slices of grilled wheat bread. Served with real maple syrup and our Strawberry Sauce.



Stuffed French Toast

CHICKEN CREPES: \$5⁵⁰ Our thin crepes filled with white chicken breast meat, mushrooms, Swiss cheese, and Chicken velouté.

SEAFOOD CREPES: \$5⁷⁴ Boneless white fish, shrimp, and crab, with lobster velouté, wrapped in our thin crepes and topped with Swiss cheese.



~ MORE OF EVERYTHING BUT EGGS ~

CHICKEN & CANTALOUPE: \$6²⁰ Homemade chicken salad, made with white breast meat, in a fresh cantaloupe half.



Chicken Cantaloupe

MONTE CRISTO: \$5²⁰ Lightly smoked ham, turkey breast, cheddar cheese, and a little Grey Poupon 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.

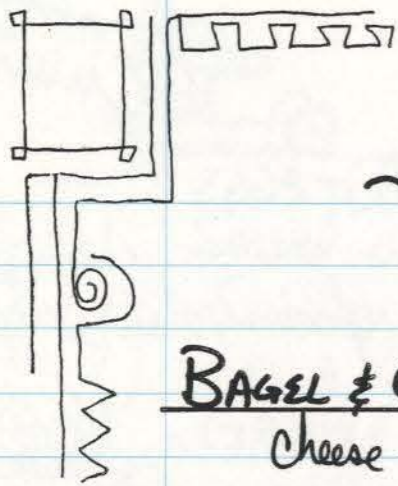


TURKEY DIVAN GRATINEE: \$6⁷⁴ Tender pieces of turkey, broccoli, cauliflower and carrots, with cheddar cheese in our chicken velouté. Topped with Swiss cheese and tomatoes.



Scottish oatmeal





~ BREADS & PASTRY ~

BAGEL & CREAM CHEESE: \$1.50 Real Philadelphia cream cheese and toasted bagel.

NUT BREAD & CREAM CHEESE: \$1.50

~ ON THE SIDE ~

SUNDAY BRUNCH POTATOES: \$1.70 Fresh potatoes, onion and tomatoes, seasoned, and grilled to golden brown.

ONE EGG: 95¢ TWO EGGS: \$1.70
Over-easy, over-hard or scrambled.

ONE GRANDA GRIDDLE CAKE: 1.45

TWO GRANDA GRIDDLE CAKES: 2.90

BACON: 1.50

HAM: 1.75

SMOKED SALMON: 2.50

SAGA BLEU CHEESE: .50¢

CREAM CHEESE: 50¢

RIBEYE: 5.20 CHAR-BROILED

FRESH FRUIT: 2.50

TOAST & JELLY: 85¢



~ SUNDAY BEVERAGES ~

FRESHLY BREWED COFFEE .89

FRESHLY BREWED DECAF .89

HOT TEA .89

2% MILK 95/1.10

GOURMET COFFEE .89

HOT APPLE CIDER .95

HOT CHOCOLATE .95

TOMATO JUICE .95/1.40

GRAPEFRUIT JUICE .95/1.40

FRESHLY SQUEEZED ORANGE JUICE:

GLASS - 1.25/1.95

1/2 CARAFE - \$2.95

FULL CARAFE - \$5.90

~ SUNDAY BRUNCH DRINKS ~

(SERVED AFTER NOON ON SUNDAY)

FUZZY NAVAL: 2.50 Our freshly squeezed orange juice and peach schnapps.

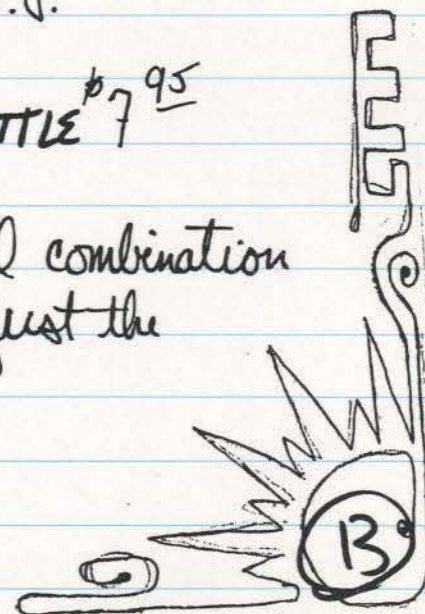
SCREW DRIVER: 2.50 Traditional recipe made with freshly squeezed orange juice.

MIMOSA: \$2.65 Champagne & fresh O.J.

CHAMPAGNE: GLASS \$2.65

BOTTLE \$7.95

BLOODY MARY: \$2.60 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.



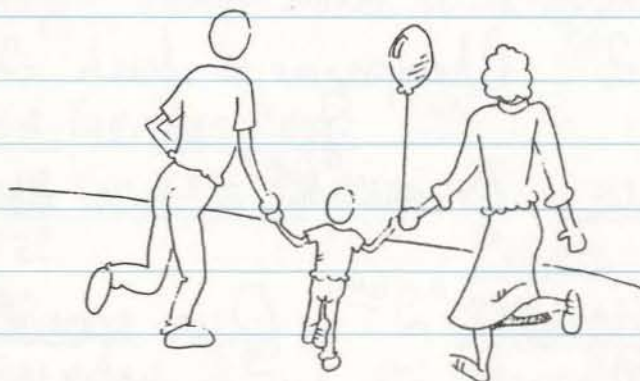
A Mike Currie Production Directed by Jerry Zubay
Server Training by Nancy, Karen, Denise
Recipes Developed and Produced by Kevin
Newt's is a production of Tim, Skeeter and Marla
Front Displays by Kathy
Menu Graphics by Sharri
Maintenance by Keith

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.	



**THE
END**

FREE COPIES OF THIS MENU AVAILABLE FOR \$2⁰⁰
(BUT WE DO HAVE SOME FREE MENUS THAT ARE FREE)