

## STARTERS

<b>JUMBO BLUE CRAB CAKE</b> CRANBERRY FENNEL SLAW, CRISPY SQUASH	<b>15</b>
<b>TUSCAN CALAMARI</b> SAUTÉED CALAMARI, WHITE BEANS, STEWED TOMATOES, GARLIC BAGUETTE	<b>13</b>
<b>SWEET AND SOUR ROCK SHRIMP</b> BREADED ROCK SHRIMP, SWEET AND SOUR SAUCE BRUSSELS SPROUT SLAW	<b>15</b>
<b>VEGETABLE TERRINE</b> SEASONAL SELECTION OF ROASTED VEGETABLES, BALSAMIC REDUCTION, TEMPEH	<b>13</b>
<b>SCHRADER FARMS SAUSAGE GREENS AND BEANS</b> BLACK CHICKPEAS, SAUTÉED ESCAROLE, MUSTARD THYME SAUCE	<b>14</b>
<b>CHEESE AND CHARCUTERIE</b> CHEFS SELECTION LOCAL CHEESE, PROSCIUTTO DI PARMA, PICKLES, MUSTARD	<b>14</b>
<b>LAMB AND PORK BELLY MEATBALLS</b> CAMELIZED SHALLOT AND ROASTED GARLIC CREAM	<b>14</b>

## SOUPS AND SALADS

<b>LOBSTER BISQUE</b> FINISHED WITH BRANDY, CRÈME FRAICHE AND LOBSTER CRUDO	<b>13</b>
<b>SOUP OF THE DAY</b> MADE FRESH DAILY WITH SEASONAL INGREDIENTS	<b>7</b>
<b>HORIZONS SALAD</b> FOCACCIA BREAD, MIXED GREENS, JULIENNED CUCUMBER TOMATOES, OREGANO VINAIGRETTE	<b>7</b>
<b>BABY ROMAINE CAESAR SALAD</b> WHITE ANCHOVIES, CORNBREAD CROUTONS, PICKLED RED ONION	<b>9</b>
<b>WEDGE SALAD</b> CRISPY PORK BELLY, SCALLIONS, FARM EGG, ROASTED TOMATOES CREAMY BLEU CHEESE	<b>8</b>
<b>ROASTED BEET SALAD</b> TOASTED PECANS, ARUGULA, TRUFFLED GOAT CHEESE, PICKLED MUSTARD SEEDS	<b>9</b>

## CHEF'S SPECIALTIES

<b>BRAISED PORK SHANK</b> PARSNIP PUREE, HORIZONS KIMCHEE, WILD RICE	<b>30</b>
<b>BUTTERNUT SQUASH CHILI</b> CRISPY TEMPEH, ACORN SQUASH BOWL	<b>22</b>
<b>SLOW BAKED HALF CHICKEN</b> PAN JUS, BLEU CHEESE SMASHED POTATOES MUSTARD, BACON, BRUSSEL SPROUTS	<b>28</b>
<b>EGGPLANT ROLLATINI</b> QUINOA & YAM STUFFING, MOZZARELLA, BRAISED SWISS CHARD, STEWED TOMATO SAUCE	<b>21</b>

## FISH

<b>WHISKY GLAZED ATLANTIC SALMON</b> BACON CHEDDAR GRIT CAKE, CREAMY SPINACH	<b>27</b>
<b>SEARED GEORGES BANK SEA SCALLOPS</b> WHITE TRUFFLE RISOTTO, WILTED ARUGULA ROASTED MARKET MUSHROOMS	<b>36</b>
<b>BLOOD ORANGE MAHI-MAHI</b> ROASTED ROOT VEGETABLE HASH, BLOOD ORANGE GEL	<b>32</b>

## STEAKS AND CHOPS

SERVED WITH SMASHED YUKON POTATOES, ROASTED APPLES AND BRUSSELS SPROUTS

<b>6 OZ TENDERLOIN</b> CERTIFIED ANGUS BEEF	<b>38</b>	<b>12 OZ NEW YORK STRIP</b> USDA PRIME	<b>45</b>
<b>14 OZ DELMONICO</b> CERTIFIED ANGUS BEEF	<b>42</b>	<b>10 OZ TOP SIRLOIN</b> USDA PRIME	<b>38</b>

### AUSTRALIAN LAMB RACK

HIMALAYAN BLACK SALT AND PEPPECORN CRUST, WINTER HERB AND  
ROASTED GARLIC PISTOU

**42**

## STEAK SAUCES & BUTTERS

<b>HORIZONS' STEAK SAUCE</b>	<b>TRUFFLE BUTTER</b>
<b>VEAL DEMI GLACE</b>	<b>GORGONZOLA CREAM</b>
<b>AU POIVRE</b>	<b>BEARNAISE</b>

## STEAK ENHANCEMENTS

<b>8 OZ COLD WATER</b> LOBSTER TAIL	<b>25</b>	<b>JUMBO SHRIMP (3)</b>	<b>8</b>
<b>CREAMY SPINACH</b>	<b>7</b>	<b>SEARED SCALLOPS (3)</b>	<b>13</b>
		<b>ROASTED MIXED</b> MUSHROOMS	<b>8</b>