

# THE HORIZONS LOUNGE

## MENU

### LIGHT FARE

<b>Soups by Chef Cafarelli &amp; Chef Yorio</b> \$5 your server will present our daily selections	<b>Horizons Salad</b> ..... \$6 mesclun greens, tomatoes, cucumbers, carrots, croutons, California white balsamic vinaigrette
<b>Lobster Bisque</b> ..... \$12 our house specialty! Served with a jumbo lobster ravioli and crème fraiche	<b>Soup and Salad</b> ..... \$11 your choice from our soups of the day and Caesar or house salad
<b>Classic Caesar Salad</b> ..... \$7 house made Caesar dressing, crisp Romaine, Pecorino Romano cheese, croutons	<b>Margherita Pizza</b> ..... \$10 marinated tomatoes, garlic oil, shredded mozzarella, basil, balsamic reduction
<b>Boneless Buffalo Wings</b> ..... \$8 tender crispy boneless chicken bites tossed with our Buffalo hot sauce, served with gorgonzola dressing and celery	<b>Hot Crab Dip</b> ..... \$12 creamy lump blue crab dip with fresh chives and toasted almonds with grilled naan bread
<b>Shrimp Cocktail</b> ..... \$12 five jumbo black tiger shrimp, classic cocktail sauce, lemon	<b>Iceberg Wedge</b> ..... \$7 imported bleu cheese dressing, smoked almonds, bacon, oven dried grape tomatoes and French green beans
<b>Wild Game Chili Fries</b> ..... \$9 waffle fries with aged white cheddar cheese	<b>Baked Brie</b> ..... \$8 quince jam, crackers and naan bread

## SANDWICHES AND ENTRÉES

*Sandwiches come with your choice of fries or a salad vinaigrette for an additional 1.50*

<b>Cheese Burger</b> ..... \$12 one half-pound of hand pressed fresh Certified Angus Beef, aged Vermont cheddar cheese	<b>Crab Sandwich</b> ..... \$13 flash fried soft shell crab, radicchio slaw, sriracha aioli, grilled pretzel roll
<b>Angry Chicken Wrap</b> ..... \$12 fried chicken tenderloins tossed in our sriracha aioli, barbecue sauce, aged white cheddar, leaf lettuce, tomatoes	<b>Bacon Cheese Burger</b> ..... \$14 Woodcliff cheese burger with Applewood smoked bacon
<b>Chicken Caesar Salad</b> ..... \$13 chopped hearts of Romaine lettuce tossed with Caesar dressing, croutons, Pecorino Romano cheese and topped with sliced grilled chicken breast	<b>Crispy Chicken Tenderloins</b> ..... \$11 three pieces of battered chicken served with our candied barbecue sauce and fries
<b>Steak and Frites</b> ..... \$16 CAB sirloin, garlic-rosemary butter, demi glace, truffled parmesan fries	<b>BLT Wrap</b> ..... \$11 smoked applewood bacon, leaf lettuce, tomato, avocado, sriracha aioli
<b>Cobb Salad</b> ..... \$14 chopped romaine hearts, tomatoes, applewood smoked bacon, crispy soft boiled egg, monterey cheddar, avocado dressing, chick peas, grilled chicken	<b>BBQ Salmon</b> ..... \$16 our signature Grand Marnier candied barbecue sauce, Yukon mashers
<b>6 ounce USDA Choice Tenderloin</b> ..... \$28	<b>Meat Loaf</b> ..... \$15 veal, pork and beef, Casa Larga Meritage demi glace, Yukon mashers
<b>12 ounce Filet of Beef Tenderloin</b> ..... \$41	<b>Wild Game Chili</b> ..... \$17 wild boar, venison and elk braised in a rich chili laced tomato sauce topped with sour cream and aged white cheddar cheese
<b>12 ounce Prime New York Strip</b> ..... \$34	

**"Some of these food items may contain raw or undercooked ingredients. Consuming raw or undercooked foods may increase your risk of a foodborne illness."**

**A 20% gratuity will be added to parties of eight or more.**

**A five dollar charge will be added to your bill when sharing an entrée.**