

1st

Beet Napoleon	8
roasted organic red beets, fresh mint and feta mousse, cara cara orange oil, beet yogurt sauce	
Lobster Mac	12
fresh Maine Lobster, grilled salami, roasted butternut squash, bucheron cheese, truffle crumbs	
BLT Naan Bread	8
arugula, 6 hour tomatoes, basil aioli, applewood smoked bacon	
Roasted Asparagus Crostini	7
roasted grape tomatoes, ricotta herb spread, goat cheese, grilled French bread	
Petite Osso Bucco	12
two classically prepared braised veal shanks, natural braising sauce, gremolata	
Country Ham Croquettes	8
maple glazed country ham, aged Vermont cheddar, sweet and spicy pecan-red cabbage slaw, whole grain mustard crème fraiche	
Sesame Snapper	9
crispy sesame batter, homemade yuzu pickles, creamy sriracha and lemon vinaigrettes	
Maryland Crab Cake	12
sriracha aioli, Thunder Mountain Farms micro greens	
Pumpkin Gnocchi	8
amaretto brown butter, chestnuts, coffee braised figs, toasted pumpkin seeds	
Crab Rangoons	10
yuzu honey, apricot sriracha and sweet chili tamarind sauces	

2nd

Lobster Bisque	12
our house specialty! Served with a jumbo lobster ravioli and crème fraiche	
The Hixon	8
mesclun greens, balsamic roast pears, candied macadamia nuts, goat cheese, dried cranberries, poppy seed dressing	
Horizons Salad	6
mesculin greens, cucumbers, tomatoes, carrots, croutons, California white balsamic vinaigrette	
Date Salad	8
ginger ale and cranberry glazed dates, smoked Wisconsin "Moody Blue" cheese, charred apples, arugula, fig vinaigrette	
Roasted Butternut and Sweet Potato Spinach Salad	8
candied bacon, pumpkin seed-fennel granola, pomegranate-harissa vinaigrette	
Soups by Chef Cafarelli & Chef Yorio	5
your server will present our daily selections	
Woodcliff Caesar	7
house made Caesar dressing, hearts of romaine lettuce, croutons, parmesan crisp	
Iceberg Wedge	7
imported bleu cheese dressing, smoked almonds, bacon, oven dried grape tomatoes and French green beans	

"Some of these foods may contain raw or undercooked ingredients. Consuming raw or undercooked foods may increase your risk of foodborn illness."
A 20% gratuity will be added to parties of eight or more.

Signatures

Pan Roasted Organic Chicken	24
chanterelle mushroom stuffing, sauce Ivory, wild rice and root beer plumped cranberry pilaf	
Beef Short Rib Pot Roast	28
classically braised in red wine, herbs, potatoes and vegetables, grilled onion sour cream and served with homemade pumpkin cornbread	
Kobe and Frites	36
American Kobe sirloin, pomme frites, Oregon truffle sauce	
Tournedos of Pork Tenderloin	26
telicherry peppercorn crust, local cider-mustard sauce, au gratin potatoes	
Braised Swordfish	28
vegetable, tomato and pancetta broth with fresh Italian parsley and a hint of orange, creamer potatoes	
Seared Day Boat Scallops	30
Autumn spice rub, apple pistachio puree, pickled apples, foie gras sauce	
Seared White Pekin Duck Breast	26
caramelized onion gastrique, parsnip potato, pear hash, candied macadamia nuts	
Vegetable Curry Pot Pie	20
house made red curry sauce, potatoes, carrots, parsnips, broccoli, zucchini, bell peppers, cauliflower, puff pasty crust	
Plum-Pomegranate Flank Steak	22
plum pomegranate wet rub, spicy Thai honey, cranberry wild rice pilaf	
Chef's 2am Plate	34
slow roasted fennel crusted pork shoulder, green onion crepe "Croque Monsieur", seared scallops, pickled caramelized onions, shaved truffle, truffle reduction, red wine creamy horseradish sauce, lobster-spinach hash	
Yellowfin Tuna	29
seared rare, chili mangoes, avocado, passion fruit vinaigrette, crispy onions, bamboo rice	
Grilled Eggplant and Zucchini Stuffed Portobello Mushroom	20
arugula, sun dried tomato and feta salad, steamed jasmine rice, balsamic crema	

Horizons Classics

Chef Wilkinson sources all Horizons seafoods straight from the docks at Steve Connelly Seafoods in Gloucester Massachusetts

Perfect Pair	36
Maryland style crab cake, 6 oz filet of beef, Yukon Gold potatoes	
Rosemary Crusted Rack of Lamb	36
rosemary sweet mustard crust, fresh mint sauce, au gratin potatoes	
The Prime	34
USDA certified prime 12oz NY strip, simply seasoned, roasted garlic Yukon Gold potatoes, Casa Larga Meritage demi glace	
Strawberry Guava Glazed Salmon	26
grilled pineapple topping, steamed jasmine rice	
12 oz Filet of Beef	41
Yukon gold potatoes, Casa Larga Meritage demi glace	
Lobster Tail	market price
nine ounce tail, drawn butter, lemon, jasmine rice	

Vegetables

Sweet Potato and Carrot Casserole	3
Roasted Brussels Sprouts	3
Roasted Local Butternut Squash	3