

STARTERS

JUMBO LUMP CRAB CAKE | 16

chow chow, remoulade

POACHED SHRIMP | 18

horseradish cocktail sauce

MUSHROOM BAKLAVA | 12

ginger balsamic, toasted pistachios, fresh herb salad

LAMB MEATBALLS | 14

olives, marcona almonds, sultanas, sherry glaze

CHARCUTERIE | 15

josef brunner's brickyard salami, finger lakes wine sausage, house pickles
nance's mustard, soft baked pretzels

LOCAL CHEESE BOARD | 15

yancey's fancy xxx cheddar, hudson valley camembert, lively run goat cheese
hip artisan wine jam, onion mostarda, maple pepitas, baguette

SOUPS AND SALADS

LOBSTER BISQUE | 13

finished with brandy, crème fraîche, lobster crudo

SOUP OF THE DAY | 7

made fresh daily with seasonal ingredients

HORIZONS SALAD | 7

mixed greens, carrots, cucumbers, tomatoes, choice of dressing

WEDGE SALAD | 10

smoked bacon, scallions, shaved radish, moody blue cheese, pretzel tuile

FINGER LAKES SALAD | 9

mixed greens, lively run goat cheese, seasonal fruit, toasted sunflower seeds
dried cherries, ny riesling vinaigrette

CAESAR SALAD | 11

baby romaine, pickled red onion, garlic bread croutons, lemony caesar dressing

CONSUMING RAW OR UNCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

CHEF'S SPECIALTIES

ATLANTIC SALMON | 29

spinach potatoes, leeks, romesco sauce

ALASKAN HALIBUT | 34

butternut squash, sage pesto cream, brussels sprouts, maple pepitas

SEARED LONG ISLAND DUCK BREAST | 32

coconut cauliflower rice, grilled pineapple, haricot vert, red curry

SEA SCALLOPS | 36

potatoes, cauliflower, smoked bacon, capers, golden raisins, mustard

FRUITS DE MER | 56

broiled lobster tail, seared scallops, jumbo shrimp, herb risotto, brussels sprouts, lemon butter sauce

HONEYNUT SQUASH | 22

farro, crispy mushrooms, swiss chard, chimichurri, chile maple glaze

BUTTERMILK FRIED CHICKEN BREAST | 26

grilled sweet potatoes, apple arugula salad

14 OZ BONE-IN PORK CHOP | 36

yancey's mac & cheese, utica greens, iron smoke whiskey glaze

STEAKS & CHOPS

aged cheddar potato gratin, brussels sprouts

6 OZ TENDERLOIN | 38

certified angus beef

12 OZ NY STRIP | 46

certified angus beef

14 OZ DELMONICO | 44

certified angus beef

AUSTRALIAN LAMB RACK | 46

ENHANCEMENTS

9 OZ COLD WATER LOBSTER TAIL | 30

(3) JUMBO SHRIMP | 12

(3) SEARED SCALLOPS | 15

ROASTED MIXED MUSHROOMS | 8

SAUCES & BUTTERS

HORIZONS STEAK SAUCE

VEAL DEMI GLACE

GORGONZOLA CREAM

TRUFFLE BUTTER

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