

# HORIZONS RESTAURANT

## STARTERS

CRAB CAKE | 15  
chow chow, remoulade

MUSHROOM BAKLAVA | 13  
pistachios, ginger balsamic

POACHED SHRIMP | 18  
cocktail sauce

LOCAL CHEESES | 16  
daily selection, seasonal fruit, baguette

LOBSTER ARANCINI | 12  
saffron aioli, pickled fresno peppers

CHARCUTERIE | 15  
finger lakes wine sausage, brickyard salami  
pickled vegetables, mustard, soft pretzels

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## RAW BAR

DAILY OYSTERS | 3 EACH  
half shell, cocktail sauce, mignonette

SALMON TARTARE | 13  
sweet potato chips, ginger, cucumbers

FRUIT DE MER | 42  
6 oysters, 6 shrimp, salmon tartare

FRUIT DE MER | 85  
12 oysters, 12 shrimp, salmon tartare  
maine lobster tail

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

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## SOUPS AND SALADS

LOBSTER BISQUE | 14  
finished with brandy, crème fraîche, lobster crudo

SOUP OF THE DAY | 8  
made daily with seasonal ingredients

ICEBERG WEDGE | 11  
smoked blue cheese, bacon, pretzel tuile

BUTTERCRUNCH | 13  
local lettuce, seasonal fruit, goat cheese, maple pepitas, ny riesling vinaigrette

BABY ROMAINE | 11  
pickled onion, caesar, garlic bread croutons

## ENTREES

### FINGER LAKES COBB SALAD | 18

romaine, xxx cheddar, bacon, grilled chicken, avocado, onion rings, ny riesling vinaigrette

### SEA SCALLOPS | 32

zucchini, mint pea pesto, grape tomatoes, pea shoots

### BISON BURGER | 18

caramelized onions, smoked blue cheese, horizons steak sauce, toasted brioche, fries

### SALMON FILLET | 28

wine jelly glaze, local asparagus, fingerling potatoes, mustard

### VEGETABLE CANNELLONI | 19

crepes, whipped lemon ricotta, marinara, asparagus, roasted mushrooms

### FISHER HILL FARM ROAST CHICKEN | 32

half chicken, house fries, apple celery salad, ny riesling vinaigrette

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## STEAKS & CHOPS

certified angus beef and premium chops

8 OZ FILET MIGNON | 38

12 OZ NY STRIP | 40

14 OZ DELMONICO | 44

AUSTRALIAN LAMB RACK | 45

14 OZ PRIME PORK CHOP | 28

28 OZ PORTERHOUSE | 68

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## SIDES

GARLIC BROCCOLI RABE 7

AU GRATIN POTATOES 6

SAUTÉED LOCAL MUSHROOMS 7

HARISSA ROASTED CARROTS 6

SPINACH ROCKEFELLER 8

FINGERLING POTATOES 7

XXX MAC AND CHEESE 7

GRILLED ASPARAGUS 8

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## ENHANCEMENTS

9 OZ MAINE LOBSTER TAIL 32

3 JUMBO SHRIMP 10

3 SEARED SEA SCALLOP 15

MOODY BLUE CHEESE 4

CRAB CAKE 12

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## SAUCES

HORIZONS STEAK SAUCE

VEAL DEMI GLACE

GORGONZOLA CREAM

TRUFFLE BUTTER

BÉARNAISE

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