

# Horizons

## STEAKHOUSE

### Hors d'oeuvres

#### Tequila Fondue \$12

Choice of mushroom or chorizo,  
tequila cheese sauce, deep fried naan

#### Mushroom Risotto \$14

Portobello, shiitake, oyster mushroom,  
truffle oil, Arborio rice

#### Mexican Shrimp Cocktail \$10

Mini shrimp, tomato, celery, cilantro, cucumbers, jalapeños,  
avocado, corn chips

#### Scallops \$14

Pan seared, prosciutto wrapped, pineapple quinoa

#### Crab Avocado Toasts \$12

Lump blue crab, smashed avocado, lime juice, fresh mint,  
toasted house bread

#### Beef Carpaccio \$14

Thinly sliced beef tenderloin, arugula,  
mustard sauce, tomatoes

### Salad

#### Side Caesar \$6

Romaine, parmesan, creamy Caesar, croutons

#### Garden Salad \$6

Spring mix, red onion, grape tomatoes, cucumber, croutons

#### Bacon & Crab Salad \$8

Spring mix, bacon, red onion, lump blue crab, warm bacon dressing

### Soup

Lobster Bisque • Cup \$8 Bowl \$10

Soup Du Jour • Cup \$5 Bowl \$8

#### French Onion Soup \$10

Caramelized onions, gruyère, parmesan cheese, house bread crostini

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Steak

All steaks served with a choice of two sides

14oz Ribeye \$45

8oz Sirloin \$30

8oz Filet \$42

15oz Strip \$40

## Sides

Garlic Mashed Potatoes

Baked Potato

Garlic Asparagus

Rice Pilaf

Fingerling Potatoes

Bourbon Heirloom Carrots

French Fries

Balsamic Broccolini

## Enhancements

Sautéed Onions \$4

Sautéed Mushrooms \$4

Bleu Cheese Crumbles \$4

Horseradish Cream \$4

Demi Glace \$4

Shrimp (3) \$8

8oz Lobster Tail \$30

1/2 lb Alaskan King Crab \$35

## Features

**Beef Wellington \$40**

8oz filet, mushroom duxelle, shallots, herbs, puff pastry, garlic demi-glace

**Shrimp Scampi \$24**

Jumbo shrimp, roasted red peppers, lemon-chive fettuccini, garlic beurre blanc

**Salmon \$24**

Grilled salmon, miso glaze, arugula beet salad, fingerling potatoes

**Tournedos Au Poivre \$28**

6oz black peppercorn coated filet, whiskey cream sauce, garlic mashed potatoes

**Lobster Oscar \$42**

Crab stuffed 8oz lobster tail, béarnaise, garlic asparagus, fingerling potatoes

**Trout \$28**

Rainbow trout, orange-saffron sauce, spring greens, asparagus risotto

**Cast Iron Chicken \$22**

Sous vide cornish hen, suprême sauce, broccolini, mashed potatoes

**Garlic Steak Frites \$32**

8oz teres major, Jameson whiskey steak sauce, garlic-rosemary steak fries

**Scallops \$35**

Buttery seared scallops, lemon-garlic butter sauce, chilled Israeli couscous salad

**Caprese Chicken Pasta \$26**

Grilled chicken, fresh mozzarella, bacon, balsamic glaze, tomato sauce, basil pasta

**Alaskan King Crab \$55**

1lb, drawn butter, garlic asparagus, baked potato

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