

Horizons

STEAKHOUSE

Hors d'oeuvres

Tequila Fondue \$12

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

Street Fries \$12

Wedge cut fries, marinated skirt steak, corn,
cotija cheese, crème fraîche, cilantro

Wonton Stuffed Shrimp \$14

Jumbo shrimp, cream cheese-crab stuffing,
wonton wrapped, deep fried, coconut rum dipping sauce

Crab Cakes \$12

Jumbo lump blue crab, béarnaise sauce,
arugula, greek dressing

Scallops \$14

Pan seared, prosciutto wrapped, pineapple quinoa

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

Scallops (3) \$15

8oz Lobster Tail \$30

Features

Beef Wellington \$40

8oz filet, mushroom duxelle, puff pastry, garlic demi-glace, garlic mashed potatoes

Shrimp Scampi \$24

Jumbo shrimp, roasted red peppers, lemon-garlic beurre blanc, fettuccine

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

Halibut \$32

Parmesan crusted, lobster butter sauce, herbed orzo, garlic asparagus

Asiago Chicken \$26

Asiago-sundried tomato stuffed chicken breast, suprême sauce, rice pilaf, broccolini

Garlic Steak Frites \$32

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

Scallops \$38

Buttery seared scallops, orange-saffron sauce, asparagus risotto

Caprese Chicken Pasta \$26

Grilled chicken, fresh mozzarella, smoked bacon, balsamic glaze, pesto cream sauce, spaghetti noodles

Paella \$32

Shrimp, crab, lobster, scallops, andouille sausage, saffron rice

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