

Horizons

STEAKHOUSE

Hors d'oeuvres

Baked Brie \$13

Baked brie, apple fig jam, crostini

Wonton Stuffed Shrimp \$14

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

Latke \$10

Fried potato latke, green onions, beer cheese

Truffle Fries \$14

Crispy French fries, smoked bacon, grated Parmesan, truffle oil, parsley

Beast Burger Sliders \$14

Three beast burgers, Swiss cheese, spinach, spiced tomato jam, toasted brioche slider buns

Salad

Side Caesar \$7

Romaine, Parmesan, creamy Caesar, croutons

Garden Salad \$6

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

Seasonal Salad \$9

Spring mix, butternut squash, apple, pepitas, bacon, dried cranberries, goat cheese, balsamic vinaigrette

Soup

Lobster Bisque • Bowl \$12 Cup \$10

Soup Du Jour • Bowl \$8 Cup \$5

French Onion \$10

Caramelized onions, Swiss, Parmesan cheese, 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 \$48

15oz Strip \$44

8oz Filet \$42

8oz Sirloin \$32

Sides

Garlic Mashed Potatoes

Baked Potato

Garlic Asparagus

Fingerling Potatoes

Bourbon Heirloom Carrots

French Fries

Balsamic Broccolini

Parmesan Green Beans

Rice Pilaf

Enhancements

Sautéed Onions \$4

Sautéed Mushrooms \$4

Bleu Cheese Crumbles \$4

Demi-Glace \$5

Béarnaise \$4

Scallops (3) \$25

8oz Lobster Tail \$38

Prawns (3) \$15

Features

Beef Wellington \$44

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

Jumbo Prawns \$26

Butter baked prawns, spinach-Parmesan risotto, oyster mushrooms

Salmon \$26

Cider-brined seared skin-on salmon, apple-pear compote, fingerling potatoes, green beans

Steak Marsala \$36

6oz filet, mushroom-marsala cream sauce, garlic mashed potatoes, garlic asparagus

Lobster Oscar \$45

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

Duck \$26

Bacon wrapped, blackberry reduction, sweet potato puree, bourbon carrots

Rack of Lamb \$36

Applewood smoked, sea salt rubbed, cabernet-rosemary demi-glace, garlic mashed potatoes, broccolini

Steak Frites \$32

8oz teres major, cherry-bourbon glaze, sweet potato fries

Scallop Picatta \$38

Seared scallops, lemon-caper beurre blanc, spinach, spaghetti noodles

Chicken Madeira \$26

Seared chicken breast, mushroom-Madeira demi-glace, garlic asparagus, fresh mozzarella, garlic mashed potatoes

Seafood Mac \$32

Gouda fondue, smoked bacon, lobster meat, shrimp, lump blue crab, cavatappi noodles, asiago-Parmesan crust

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