

Horizons

STEAKHOUSE

Hors d'oeuvres

Beast Burger Sliders \$14

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

Coconut Shrimp \$12

Butterflied breaded coconut jumbo shrimp, tropical rum glaze

Bruschetta \$10

Roma tomatoes, red onion, parmesan cheese, balsamic reduction, basil, grilled baguette

Crab Rangoon Dip \$10

Lump blue crab, shrimp, cream cheese mixture, wonton chips

Salad

Side Caesar \$7

Romaine, parmesan, creamy Caesar, croutons

House Salad \$8

Spring mix, red onion, grape tomatoes, applewood smoked bacon, shredded cheddar, cucumber, croutons

Seasonal Salad \$9

Spring mix, candied pecans, fresh strawberries, strawberry vinaigrette, feta cheese

Soup

Lobster Bisque • Bowl \$12 Cup \$10

Soup Du Jour • Bowl \$8 Cup \$5

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 \$49

8oz Filet \$48

15oz Strip \$46

8oz Sirloin \$32

Sides

Garlic Mashed Potatoes

Baked Potato

Roasted Red Potatoes

French Fries

Rice Pilaf

Smoked Gouda Mac & Cheese

Garlic Asparagus

Bourbon Heirloom Carrots

Bacon Brussel Sprouts

Parmesan Green Beans

Sesame Snow Peas

Enhancements

Sautéed Onions \$4

Sautéed Mushrooms \$5

Bleu Cheese Crumbles \$4

Demi-Glace \$5

Béarnaise \$4

Scallops (3) \$29

8oz Lobster Tail \$39

Shrimp (3) \$9

Features

Beef Wellington \$48

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

Steak Marsala \$39

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

Steak Oscar \$32

8oz teres major, lump blue crab topping, béarnaise, roasted red potatoes, garlic asparagus

Lamb Rack \$36

Roasted rack of lamb, mint pesto, garlic mashed potatoes, bourbon carrots

Chilean Seabass \$36

Coriander seared Chilean seabass, Israeli couscous, onion soubise, tangerine micro salad

Scallops \$39

Seared scallops, roasted red pepper coulis, parmesan risotto cake, garlic asparagus

Cajun Pasta \$28

Black garlic jumbo shrimp, pancetta, andouille sausage, Cajun cream sauce, snow peas, penne pasta

Ribs \$29

Slow braised pork ribs, moonshine BBQ, smoked gouda mac & cheese

Lobster Tail \$48

8oz baked lobster tail, garlic cream sauce, lemon-pepper baby red potatoes, garlic asparagus

Salmon \$28

Grilled salmon, chili glaze, lime crème fraîche, wasabi mashed potatoes, green beans

Herb-Citrus Airline Chicken \$28

Baked herbed airline chicken breast, fresh lemon-orange sauce, garlic mashed potatoes, bacon brussel sprouts

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