

SHAREABLES

SEARED SCALLOPS 22

polenta, local smoked cheese, bacon jam, pickled apple

ROASTED PORK BELLY 15

lively run goat cheese, pecans, local cider gastric

MUSHROOM TOAST 12

amazing grains sour dough, boursin cheese, thyme

FINGER LAKES CHARCUTERIE BOARD 21

lively run cayuga blue, raclette, lively run cheddar, fresh mozzarella, honeycomb, fig jam, la quercia salami, speck, coppa, spicy pickles, amazing grains sour dough

CRISPY SUNCHOKES 13

pickled onions, parmigiano reggiano, smoked paprika aioli, scallions

GRUYERE MAC & CHEESE 10

garlic breadcrumbs

FIVE ONION SOUP 7

amazing grains salt bread, comte cheese, parmigiano reggiano, scallion

BBQ ROASTED CARROTS 19

edamame hummus, crispy chic peas, pickled shallots, romesco, watercress

CHEF'S CORNER

SAUTEED CHICKEN THIGHS 26

lemon rub, semolina cake, winter vegetables, pan sauce

PAN ROASTED HALIBUT 30

crispy sunchokes, cauliflower puree, fish fumet, celery

BRAISED DUCK LEGS 27

sweet potato gnocchi, fennel ragu, chives, pan sauce, parmigiano reggiano

PAN SEARED KING SALMON 33

pork belly cassoulet, grilled scallion, lemon

MUSHROOM CARBONARA 26

tagliatelle, speck, peas, parmigiano reggiano, poached egg

CURRIED CAULIFLOWER STEAK 21

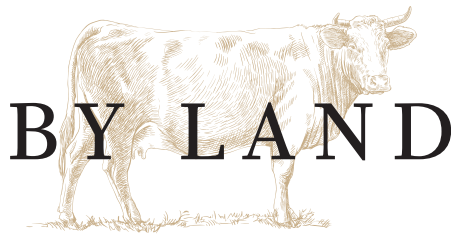
farro, craisins, pecans, apple salad

HORIZONS BURGER 18

8 oz beef patty, bacon, cambozola cheese, onion jam, parsley, pretzel bun, hand cut fries

STUFFED ENDIVE 23

ratatouille, lively run goat cheese, breadcrumbs, frisee, sweet potato puree, brussels sprouts



JUMBO SHRIMP COCKTAIL 17

celery, grilled lemon, bloody mary sauce

POACHED MAINE LOBSTER 18

featured oysters, cider mignonette

SNOW CRAB 38

grilled lemon, cocktail sauce

FEATURED OYSTERS

*half dozen 15
dozen 28*

THE LIGHT HOUSE TOWER 75

snow crab, jumbo shrimp, oysters, cider mignonette, bloody mary sauce, spicy mustard

SAUCES

SPICY REMOULADE

BLOODY MARY

SPICY MUSTARD

CERTIFIED ANGUS BEEF

FILET OF BEEF 8OZ 58

BONE IN NY STRIP STEAK 18OZ 59

RIBEYE 14 OZ 49

FLAT IRON STEAK 12OZ 38

DRY AGED BEEF

BONE IN 20 OZ RIBEYE 68

NY STRIP 14OZ 61

INCLUDES ONE SAUCE AND ONE SIDE

SAUCES

RED WINE DEMI 5

BERNAISE SAUCE 5

ONION SAUCE 5

CHIMICHURRI 5

ENHANCEMENTS

LIVELY RUN CAYUGA BLUE CHEESE CRUST 6

U8 SHRIMP 17

POACHED MAINE LOBSTER TAIL 18

JUMBO GARLIC SHRIMP 15

U10 SEARED SCALLOP 21

BY FARM

BIBB LETTUCE SALAD 12

shaved vegetables, cherry tomatoes, cucumber, reisling vinaigrette

SEARED ASPARAGUS SALAD 15

6 minute egg, tomato jam, comte, arugula, amazing grains sour dough, shaved truffles, sherry vinaigrette

FINGER LAKES COBB SALAD 18

romaine, grilled chicken, heirloom tomatoes, bacon, lively run blue cheese, hard boiled eggs, avocado, riesling vinaigrette

KALE CAESAR SALAD 14

romaine, parmigiano reggiano, white anchovies, amazing grains croutons, key lime caesar dressing

SIDES

HAND CUT ROSEMARY GARLIC FRIES 6

mustard aioli

ROASTED VEGETABLES 5

romesco sauce

PORK BELLY CASSOULET 6

pork belly, navy beans, herbs, tomatoes, garlic breadcrumbs

CLASSIC POMMES PUREE 5

butter, chives

ROASTED PEE WEE POTATOES 6

thyme, rosemary, roasted garlic

WILD MUSHROOMS 7

garlic, tarragon, thyme butter



Take a moment to enjoy the marvelous view from our dining room. You will see that within those beautiful hills and valleys are bountiful farms, pastures, and vineyards. You will notice delightful small villages, all boasting their own unique sense of place. Look to the east and you will see the Rochester skyline, home to a vibrant, multicultural community whose culinary landscape is as magnificent as the people who shape it. As you take this all in, please appreciate that all of these elements comprise the very spirit of the newly reimagined Horizons Modern Kitchen + Wine Bar. Everyday, we are inspired by local ingredients, our beautiful environment, the communities that surround us, and most of all, you - our wonderful guests.

EXECUTIVE CHEF - *Joe Pankrath*
EXECUTIVE SOUS CHEF - *Maxim Samuilencov*
PASTRY CHEF - *Rodney Arnold*

RESTAURANT GENERAL MANAGER - *Russell Blueye*
ASSISTANT MANAGER - *Mellissa Montes*
ASSISTANT MANAGER - *Connor Frank*