

SHAREABLES

SEARED SCALLOPS | 23
*pea textures, trumpet mushrooms
crispy pancetta, truffle, lemon emulsion*

MUSHROOM TOAST | 14
*toasted local sour dough, boursin
wild mushroom chip, thyme*

CRISPY PORK BELLY | 16
*smokey bbq, pressed watermelon
pistachio, goat cheese*

FRIED ARTICHOKEs | 14
*tempura battered artichoke
queso fresco, paprika aioli*

SPRING PEA SOUP | 12
english peas, truffle crema, mint oil

BBQ ROASTED CARROTS | 19
*edamame hummus, hemp seed, crispy
chickpeas, pickled shallots, romesco
watercress*

CHEF'S CORNER

SAUTEED CHICKEN BREAST | 28
fregola, grilled vegetables, mornay sauce, natural jus

SEARED HALIBUT | 33
*cauliflower risotto, cherry tomato, red grapes
saffron fumet cream, celery*

MEDITERRANEAN MARINATED LAMB LOIN | 38
*eggplant puree, tomato and cucumber relish, pine nuts
pomegranate seeds, yogurt, natural jus*

PAN SEARED KING SALMON | 35
*jasmine rice, blood orange and fennel salad
grilled vegetables, blood orange vinaigrette*

MUSHROOM CARBONARA | 27
*tagliatelle, pancetta, peas
parmigiano reggiano, poached egg*

SAFFRON POACHED CAULIFLOWER STEAK | 22
jasmine rice, raisins, pecans, apple salad

GRILLED TOFU STEAK | 22
sweet potato, edamame succotash, coconut milk

HORIZONS BURGER | 19
*8 OZ beef patty, cambozola cheese, onion jam
pretzel bun*



JUMBO SHRIMP COCKTAIL | 18
bloody mary sauce, grilled lemon

POACHED MAINE LOBSTER | MRKT
bloody mary sauce, grilled lemon

OYSTER ON A HALF SHELL
*½ dozen | 16
dozen | 29*

THE LIGHT HOUSE TOWER | 75
*lobster tail, jumbo shrimp, oysters
cider mignonette, bloody mary sauce
spicy mustard*

CERTIFIED ANGUS BEEF

FILET OF BEEF 8OZ | 58

RIB EYE 14 OZ | 49

FLAT IRON STEAK 12 OZ | 38

DRY AGED BEEF

NY STRIP 14 OZ | 61

INCLUDES ONE SAUCE AND ONE SIDE

SAUCES

RED WINE DEMI | 5

GORGONZOLA CREAM | 5

SOUBISE | 5

CHIMICHURRI | 5

ENHANCEMENTS

POACHED MAINE ½ LOBSTER TAIL | 18

JUMBO GARLIC SHRIMP | 16

U10 SEARED SCALLOP | 22

BY FARM

BIBB LETTUCE SALAD | 13
*shaved vegetables, cherry tomatoes, cucumber
reisling vinaigrette*

FINGER LAKES COBB SALAD | 19
*romaine, grilled chicken, heirloom tomatoes
bacon, blue cheese, hard boiled eggs, avocado
riesling vinaigrette*

BEETROOT & BLOOD ORANGE SALAD | 16
*beetroot textures, quinoa, feta cheese
blood orange, segments, chimichurri*

CHARRED CAESAR SALAD | 15
*charred baby gem, parmigiano reggiano
white anchovies, croutons, traditional
caesar dressing*

SIDES

FRENCH FRIES | 6

GRILLED VEGETABLES | 7

GRUYERE MAC AND CHEESE | 8

POMMES PUREE | 9

SWEET POTATOES | 6

WILD MUSHROOMS | 7



HORIZONS

MODERN KITCHEN + WINE BAR



Welcome. We're glad you're here.

If you take a moment to enjoy the marvelous view from our dining room,
you will see beautiful hills and valleys with bountiful farms, pastures, and vineyards.

You will notice delightful small villages; boasting their 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 know it's these elements that foster the very
spirit of the newly reimagined Horizons Modern Kitchen + Wine Bar. Every day,
we're inspired by local ingredients, our beautiful environment, the communities
that surround us, and most of all, you - our wonderful guests.

EXECUTIVE CHEF - *Craig Beasley*
PASTRY CHEF - *Rodney Arnold*

RESTAURANT GENERAL MANAGER - *David Staples*
ASSISTANT MANAGER - *Chris Herrmann*