

SHAREABLES

SEARED SCALLOPS | 22
clam chowder, jalapeno, bacon

BUTTERNUT SQUASH SOUP | 12
brown butter, creme fraiche

MUSHROOM TOAST | 14
*toasted local sourdough, boursin
wild mushrooms, thyme*

CHARCUTERIE | 21
*chefs curated selection of local & imported
meats, baguette, pickled vegetables*

CRAB CAKES | 28
tarragon, piquillo peppers, capers

SPICE ROASTED CARROTS | 19
lemon preserves, labneh, olive oil, dill

CRISPY PORK BELLY | 16
*iron smoke smoked bourbon barbeque,
green apple pickle, celery*

SALT BREAD | 5
signature butter, jam

CHEF'S CORNER

BRAISED BEEF SHORT RIBS | 36
french onion broth, whipped potatoes, crispy leeks

PAN SEARED KING SALMON | 35
german potato salad, frisee, salted cider caramel

BUCATINI | 25
fennel, black garlic, panko, lemon

MISO MARINATED SEA BASS | 39
sweet potato, ginger, asian pear, fennel

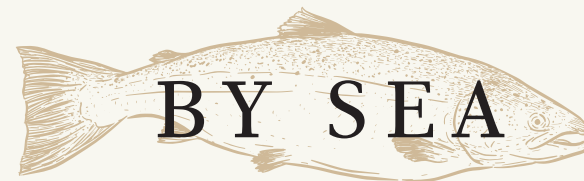
HASSLEBACK SQUASH | 24
ny maple syrup, spinach, coconut, red curry

ROAST CHICKEN | 28
spaetzle gratin, squash, shallots, sage

ROASTED CAULIFLOWER | 22
tahini, pinenuts, parsley, pomegranate

RACK OF LAMB | 51
*walnuts, dark cherries, brussels sprouts,
20 year aged sherry vinegar*

STEAK BURGER | 21
*8oz certified angus beef patty, fresh-baked toasted
brioche, sharp cheddar pimento cheese,
caramelized onion, pickles, french fries*



JUMBO SHRIMP COCKTAIL | 20
cocktail sauce, grilled lemon

OYSTER ON A HALF SHELL
½ dozen | 21

BROILED MAINE LOBSTER TAIL | 36
cocktail sauce, grilled lemon

THE LIGHT HOUSE TOWER | 90
*lobster tail, jumbo shrimp, oysters,
lump crab remoulade, cider mignonette,
cocktail sauce, spicy mustard*



PRIME PORK CHOP | 38
14oz bone-in pork chop, iron smoke whiskey glaze

NY STRIP STEAK | 62
14oz u.s.d.a prime

CERTIFIED ANGUS BEEF

8OZ TENDERLOIN | 59

14OZ RIB EYE | 58

INCLUDES ONE SAUCE AND ONE SIDE

SAUCES

RED WINE DEMI | 5

GORGONZOLA CREAM | 5

SOUBISE | 5

CHIMICHURRI | 5

ENHANCEMENTS

MAINE LOBSTER TAIL | 36

U12 GARLIC SHRIMP (3) | 16

U10 SEARED SCALLOPS (3) | 22

BY FARM

BIBB LETTUCE SALAD | 14
*grapes, spiced almonds, honey goat cheese,
riesling vinaigrette*

CAESAR SALAD | 15
*baby romaine, parmigiano reggiano,
white anchovies, sourdough grissini*

ROAST BEET SALAD | 16
pistachios, orange, mint, saffron

SIDES

FRENCH FRIES | 6

ROASTED SEASONAL VEGETABLES | 7

SHARP CHEDDAR MAC AND CHEESE | 8

FRIED BRUSSELS SPROUTS | 7

POMMES PUREE | 9

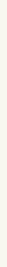
MARBLE POTATOES | 7

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 - *Matt Laurence*
PASTRY CHEF - *Rodney Arnold*

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