

HORIZONS

lunch

appetizers

SALT & VINEGAR STEAK FRIES | 7
fresh herbs, garlic aioli

CHARCUTERIE | 21
chef's curated selection of local & imported meats
baguette, pickled vegetables

BUFFALO CHICKEN WINGS | 16
1/2 dozen, celery, smoked blue cheese dressing


BAVARIAN PRETZEL | 8
cheddar ale sauce, mustard

SHRIMP COCKTAIL | 20
jumbo shrimp, lemon wedge, cocktail sauce

CRAB CAKES
SINGLE 14 | DOUBLE 28
tarragon, piquillo peppers, capers

GRILLED FLATBREAD PIZZA | 14
boursin, pan-fried prosciutto, arugula, hot honey


salads

 ROASTED BEET | 15
golden beets, quinoa, walnuts, blue cheese
arugula, sherry vinaigrette

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

CAESAR | 15
baby romaine, parmigiano reggiano
pickled red onions, anchovies, grissini


FINGER LAKES COBB | 19
chopped romaine, xxx cheddar, apples, local bacon
grapes, grilled chicken breast, ny riesling vinaigrette

 MEDITERRANEAN HUMMUS
BOWL | 17
cucumbers, crispy chickpeas, olive tapenade
roasted red peppers, feta cheese, warm local pita

ENHANCEMENTS

grilled chicken 8 | grilled shrimp 15 | salmon 15


signatures

 RICE BOWL | 26
lightly smoked salmon, stir-fried basmati rice
curry, leeks, poached egg, raita

SOUP & SANDWICH | 18
raclette grilled cheese, french onion soup

WILD GAME CHILI
CUP 12 | BOWL 20
cheddar cheese, onion rings

 THAI CHICKEN WRAP | 18
grilled chicken, peanut sauce, iceberg lettuce
cucumber, cilantro, mint, sprouts, steak fries

 AVOCADO TOAST | 15
sourdough, chili crunch, tomato jam
sesame seeds, chives

8 OZ. STEAK BURGER | 19
certified angus beef, fresh baked toasted brioche
sharp cheddar pimento cheese, caramelized onions
pickles, steak fries

CRISPY CHICKEN CUTLET | 22
roasted carrots, fennel and fingerling potatoes
arugula, lemon

GRILLED BEEF ON WECK | 18
shaved prime rib, kimmelweck toast, raclette
horseradish sauce, steak fries

SPICY VODKA BUCATINI | 22
local italian sausage, wild mushrooms
parmigiano reggiano

SIDES | 6

salt bread | sharp cheddar mac n cheese
fruit salad | roasted carrots



The Woodcliff tree of life symbol indicates that this item
has been specially crafted as a healthful, and nutritious dining option

EXECUTIVE CHEF | *Matt Laurence*
RESTAURANT GENERAL MANAGER | *David Staples*
RESTAURANT MANAGER | *Chris Herrmann*

**If you have a food allergy, please notify us. Allergy information for menu items is available. Ask an employee for details. Please inform your server of any food allergies or dietary restrictions so that we may accommodate you. Eating raw or uncooked meats, poultry, shellfish and seafood may increase your risk of food-borne illness, especially if you have certain medical conditions.*