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

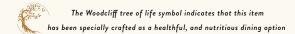
CRISPY CHICKEN CUTLET | 22 roasted carrots, fennel and fingerling potatoes arugula, lemon

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



 $\begin{tabular}{ll} EXECUTIVE CHEF & | Matt Laurence \\ RESTAURANT GENERAL MANAGER & | David Staples \\ RESTAURANT MANAGER & | Chris Herrmann \\ \end{tabular}$

*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.