

H O R I Z O N S



WOODCLIFF HOTEL & SPA

STARTERS

Jumbo Poached Shrimp Cocktail \$12	Eggplant with Goat Cheese and Honey Vinegar \$6.5
Classically prepared, fresh lemon, horseradish cocktail sauce	Lightly fried with Fresh Italian Parsley
Roasted Organic Beets \$7	Colorado Lamb Chop \$8
Raspberry-Mint Vinaigrette, Shaved Macadamia Nut	Garlic molasses crust, piquillo pepper dipping sauce
Asian Style Duck Lettuce Wraps \$8	Pot Stickers \$7.5
Shredded pineapple braised duck, apricot, scallion, butter lettuce and pineapple ponzu dipping sauce	Wok browned, stuffed with pork and vegetables. Avocado and tangy garlic sauce.
Flash Fried Calamari \$9	Maryland Crab Cake \$12
Sweet garlic and pepperoncini aioli	Bibb lettuce, tarragon and sweet garlic aioli

Polenta "Gnocchi"
with mushroom fricassée and marscarpone
\$8

SOUPS

Chef's Soup of the Day \$5.5	Lobster Bisque \$11
Your server will present your selections.	Horizons signature soup with lobster ravioli and crème fraiche

SALADS

Pear Salad \$8	
Mesclun lettuce, candied espresso walnuts, Gorgonzola cheese, apple cider gelee, Chambord vinaigrette	
Iceberg Wedge \$7	
Imported bleu cheese dressing, smoked almonds, bacon and French green beans	
Organic Field Greens \$5	
Marinated olives, cucumbers, carrots, grape tomato, choice of dressing	
	Add crumbly bleu cheese..... .50
Woodcliff Caesar \$7	
House made Caesar dressing, hearts of romaine lettuce, croutons, Parmesan crisps	

Pastry Chef - Michelle Scott Carlson
2009 Five time Chocolate Ball Grand Prize Winner

Maître d'Hôte - Martin Martinez

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STEAKS & CHOPS

Petite Filet of Beef Tenderloin \$28 6 ounce center cut	Filet of Beef Tenderloin \$38 12 ounce
U.S.D.A. Prime New York Strip \$34 12 ounce, center cut	U.S.D.A. Prime Beef Top Sirloin \$24 10 ounces, hand trimmed

Our Signature Dish Rack of Colorado Lamb

Rosemary sweet mustard crust, served with our fresh mint sauce
\$35

Add a nine ounce lobster tail to any steak	\$30
Add a Maryland crab cake to any steak	\$11

Steaks served with Cabernet Sauce and your choice of
smashed Yukon Gold or au gratin potatoes.

ENTRÉE COMPOSITIONS

Florida Orange-Miso Glazed Salmon	\$26
Jasmine-basil rice cakes	
Braised Brisket of Beef	\$24
Certified Angus Beef, Sautéed Beets and salsify, braising sauce, Yukon Gold potato	
VEGAN Manicotti Crepes	\$19
Chef Yorio's family recipe, four cheese filling, house made tomato sauce	
Premium Pork Rack Chop	\$26
Apricot glaze, pomegranate braised bacon-pine nut relish, fingerling potato	
Lobster Pasta	\$36
Shelled lobster meat, roasted asparagus, grape tomato, sweet corn, peas, lobster-mascarpone sauce, linguini	
Thai Spiced Scallops	\$28
Red curry sauce, grilled pineapple topping, Jasmine basil rice cakes	
Smoked Chicken Penne	\$20
Roasted sunchoke's, chorizo sausage, kale, Fontina cheese sauce	
Perfect Pair	\$37
Six ounce filet of beef tenderloin, Cabernet sauce and our Maryland style crab cake with chive aioli, smashed Yukon Gold potatoes	
Steamed Tilapia	\$19
with wild mushrooms, garlic butter, sake and soy sauce. Fingerling potatoes	
Lobster Tail	\$36
Nine ounce cold water lobster tail, drawn butter, fresh lemon, roast fingerlings potatoes	

DESSERTS & GELATO\$8 and up

***A selection of home made pastries and desserts prepared by Chef
Michelle Carlson 2009's five time Chocolate Ball Grand Prize Winner!***

Executive Chef - Steven Wilkinson

Executive Sous Chef - Dan Ambron

Some of these food items may contain raw or undercooked ingredients. Consuming
raw or undercooked foods may increase your risk of a foodborne illness.