

LUNCH AT HORIZONS

Soups and Salads


Soups by Chef Cafarelli & Chef Yorio	5
your server will present our daily selections	
 Horizons Salad	6
mesclun greens, tomatoes, cucumbers, carrots, croutons, California white balsamic vinaigrette	
Caesar Salad	7
hearts of romaine, focaccia croutons, Pecorino Romano cheese, homemade Caesar dressing	
Mediterranean Ahi Tuna	14
grilled radicchio, olives, shaved fennel, oranges, capers, sherry vinaigrette	
 Goat Cheese and Pear	11
goat cheese and poached pear semolina croustade, endive, arugula, espresso candied walnuts, vanilla-honey vinaigrette	
 Winter Salad	11
mixed greens, roasted sweet potatoes, apples and beets, chestnuts, gorgonzola, cider-port vinaigrette	
Cobb Salad	14
chopped romaine hearts, tomatoes, applewood smoked bacon, crispy soft boiled egg, monterey cheddar, avocado dressing, chick peas, grilled chicken	

Sandwiches

sandwiches come with your choice of fries or sweet potato fries
 substitute a house salad for an additional 1.50

Chef's Breakfast	11
soppressata, fried egg, red onion, prosciutto, basil, mozzarella, grilled English muffin	
Cheese Burger	12
one half-pound of hand pressed fresh Certified Angus Beef, aged Vermont cheddar cheese	
Woodcliff Burger	14
one half-pound burger, pickled red onion, oven dried tomato, smoked bacon, pickle, fried egg, bibb lettuce, grilled pretzel bread	
Pork Panini	12
slow roasted pork shoulder, roasted apples, sweet vinegar radicchio slaw, banana peppers, yellow mustard, grilled jalapeno-cornbread	
Chicken Sandwich	12
grilled chicken breast, garlic-rosemary buttered egg bun, white bean puree, prosciutto, parmesan cheese	
Crab Sandwich	13
flash fried soft shell crab, radicchio slaw, sriracha aioli, grilled pretzel roll	
BLT Wrap	11
smoked applewood bacon, leaf lettuce, tomato, avocado, sriracha aioli	
 Horizons Grilled Cheese	10
roasted empire apples, honey mustard, fontina, gruyere, grilled wheatberry bread	

Entrées

Soup and Half Sandwich of the Day	11
your server will describe our daily creation.	
Scallop Risotto	15
creamy saffron risotto, day boat scallops, prosciutto, parmesan	
 Eggplant Trio	11
tempura battered eggplant planks, caponata, baba ghanoush, crumbled goat cheese, balsamic reduction	
Steak and Frites	16
CAB sirloin, garlic-rosemary butter, demi glace, truffled parmesan fries	
Wild Game Chili	17
wild boar, venison and elk braised in a rich chili laced tomato sauce topped with sour cream and aged white cheddar cheese	
Meat Loaf	15
veal, pork and beef, Casa Larga Meritage demi glace, Yukon mashers	
BBQ Salmon	16
our signature Grand Marnier candied barbecue sauce, Yukon mashers	
Baked Lobster Mac-n-Cheese	18
cavatappi pasta baked in our rich lobster cream sauce with apple wood smoked bacon, butternut squash, sharp white cheddar, Maine lobster, truffle essence, toasted pecans	

Executive Chef Steve Wilkinson

Executive Sous Chef Dan Ambron