



HORIZONS
r e s t a u r a n t

HORIZONS DINNER MENU

SOUP AND SALAD

SEAFOOD CHOWDER ~ \$9.00

LEAFY GREENS ~ \$12.00

smoked gorgonzola / dried cranberries / toasted hazelnuts

CAESAR SALAD ~ \$12.00

romaine hearts and baby kale / dark rye / Pecorino / white anchovy

SALT ROASTED CARROTS & BEETS ~ \$13.00

Goat cheese mousse / parsnip chips / thyme granola

GARDEN SALAD BOWL ~ \$15.00

De Puy lentils / tomato / cucumber / avocado / beets / brie cheese

Add: Grilled Prawns ~ \$9.00 / Wood grilled Salmon ~ \$9.00 / Seared Tuna ~ \$11.00

STARTERS

GRILLED BRIOCHE & TOMATO ~ \$14.00

Manchego, cheddar and Gruyère / chutney & pickles

CALAMARI ~ \$13.00

chili seasoned breading / smoked chili tzatziki / lemon

MUSSELS AND FRITES ~ \$18.00

lemongrass, ginger & green tea / rainbow seaweed / miso mustard aioli

ALBACORE TUNA ~ \$14.00

black sesame and nori / pickles / chilies / green onion

ESCARGOT AND MUSHROOMS ~ \$13.00

tarragon / garlic / bread

LAMB CHOPS ~ \$15.00

sumac / garlic cream / harissa / cucumber and tomato / pita chips

SEAFOOD

WILD BC SALMON ~ \$30.00

grilled on our alderwood bbq / lemon / pepper and herb risotto

ROCKFISH ~ \$28.00

Parma prosciutto / pea shoots / smoked potato and celeriac cream / onion hay

PACIFIC CIOPPINO ~ \$30.00

Gulf Island mussels / clams / salmon / prawns / tomato / fennel / fingerlings

SEAFOOD TAGLIATELLE ~ \$28.00

cream / lemon / fine herbs / tomato

STEAK ~ 28 DAYS DRY AGED

10oz New York Striploin ~ \$34.00

12oz Ribeye ~ \$39.00

6oz Filet Mignon and Black Tiger Prawns ~ \$44.00

Nugget potatoes / pink Himalayan salt spice / red wine demi

Sauce Selections:

Green Peppercorn Jus

Chimichurri

Roast Garlic Butter

Balsamic Steak Sauce

Baked Potato Butter

BURGER

HORIZONS' 8oz PATTY ~ \$16.00

sesame bun / iceberg lettuce / tomato / onion jam / house pickles / burger sauce

Add: Aged Cheddar ~ \$3.00 / Honey Bacon ~ \$3.00 / Wild Mushrooms ~ \$3.00

PANKO CHICKEN SANDWICH ~ \$18.00

sesame bun / iceberg lettuce / red onion / house pickles / sriracha aioli

SOCKEYE SALMON BURGER ~ \$22.00

brioche bun / iceberg lettuce / alfalfa sprouts / onion crisps / citrus horseradish tartar

MEAT

ROASTED CHICKEN ~ \$28.00

sweet potato bread pudding / orange and cranberry / brussel sprouts / chicken jus

PORK CHOP ~ \$30.00

milk brine / ragout of winter greens and roasted pear / pear sage chutney

SHORT RIBS ~ \$30.00

slow braised Alberta beef / horseradish mash / caramelized cauliflower / pan jus

DUCK BREAST ~ \$32.00

duck leg confit croquettes / spiced yam / orange brandy and coriander jus

RACK OF LAMB ~ \$38.00

pistachio mint crust / green olive and goat feta / roasted shallot jus / fingerling potatoes

VEGETARIAN

COCONUT CURRY TOFU KORMA ~ \$20.00

Vegetable / cilantro / basmati / papadum

BUTTER SQUASH RAVIOLI ~ \$22.00

brown butter / ricotta / pine nuts / fried sage

SIDES

Wood grilled Prawns ~ \$6.00

Brussel Sprouts / bacon / Pecorino cheese ~ \$6.00

Baby Spinach / white wine / butter / shallots ~ \$6.00

Mushrooms / brown butter / balsamic vinegar / pea shoots ~ \$6.00

David Knight

Executive Chef

Stephen Worthington - White

Sous Chef

A \$3.00 charge will be added for split dinner orders.

For all parties of 8 or more a 15% gratuity will be added.

We believe in responsible beverage service. Please do not drink and drive.