
HORIZONS LUNCH

SALADS & STARTERS

Seafood Chowder ~ 9

Caesar Salad ~ 13

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

Leafy Greens ~ 12

smoked gorgonzola / apple & squash / pumpkin seed / sherry maple vin

Calamari ~ 14

red chilies, garlic, ginger & lemongrass / lime aioli

Albacore Tuna ~ 15

black sesame & nori / pickles / chilies / green onion

MAIN COURSE

Wild BC Salmon ~ 24

woodgrilled / chimichurri / 7 grain pilaf

Coconut Chili Prawns ~ 20

lemongrass / coconut / jalapeno / ginger / red chili / basmati

Roasted Chicken Breast ~ 23

wild mushroom jus / roasted fingerlings

Pacific Cioppino ~ 23

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

Vegetable Coconut Curry Korma ~ 18

bell peppers / mushrooms / onions / zucchini / cilantro / basmati

AAA Sirloin Steak ~ 24

6oz / roasted garlic butter / horseradish mash / red wine demi

Parties of 8 or more a 15% gratuity will be added.
We believe in responsible beverage service, ID may be required.