

# HORIZONS RESTAURANT

## THE ENTREES

All entrees include a Small House Salad with Choice of Dressing and rolls  
(Entrees Available at 5pm)

### LAND

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| <b>Chicken Alfredo</b>   | \$17 |
| Spinach Fettuccini, Caramelized Red Onions, Sun-Dried Tomatoes, Shaved Parmesan  |      |
| <b>8 oz. Texas Sirloin</b>   | \$23 |
| Buttered Idaho Mash, Sautéed Green Beans, Red Wine Demi-Glace  |      |
| <b>Chicken Marsala</b>   | \$18 |
| Pan Seared Chicken over Whipped Potatoes with Mushroom Marsala Sauce,<br><i>Grilled Asparagus, and Chopped Fresh Basil</i>   |      |
| <b>Grilled 6 oz. Filet Mignon</b>  | \$26 |
| Cheddar Potatoes Au gratin, Creamed Spinach, Charred Tomato Mushroom Demi-Glace<br><i>(Add shrimp to your filet for \$5)</i> |      |
| <b>Grilled Pork Tenderloin</b>   | \$22 |
| Caramelized Onion Potatoes, Grilled Asparagus, Crispy Fried Onions, Citrus BBQ Glaze   |      |
| <b>Chicken Parmesan</b>  | \$15 |
| Spaghetti Pasta with Housemade Red Sauce & Shaved Cheese Blend   |      |
| <b>Ohio City Pasta Four Cheese Ravioli Pomodoro</b>  | \$19 |
| Plum Tomatoes, Garlic, Basil, Olive Oil, and Parmesan Cheese   |      |

### SEA

|   |      |
|---|------|
| <b>Beer Battered Fish &amp; Chips</b>   | \$14 |
| Cole Slaw, Lemon Wedge, Tartar Sauce, and Steak Fries                           |      |
| <b>Parmesan Breaded Walleye</b>   | \$24 |
| Tri-Color Cheese Tortellini, Sun-dried Tomatoes, & Basil Pesto                  |      |
| <b>Pan Seared Scallops or Crab and Shrimp Cakes</b>                             | \$25 |
| Lemon-Herb Risotto, Sautéed Green Beans, Portabella Mushrooms                   |      |
| <b>Shrimp Alfredo</b>   | \$17 |
| Spinach Fettuccini, Caramelized Red Onions, Sun-Dried Tomatoes, Shaved Parmesan |      |

Our culinary team has searched the area to provide not only the best that Northeast Ohio has to offer, but fresh sustainable ingredients from around the country and beyond.

Delaware North Companies and Horizons Restaurant is committed to serving seafood that will reflect our concerns for ocean ecosystems and sea life. Our team of Chefs will identify sustainable alternatives for non-sustainable seafood and use our talents to introduce new dishes demonstrating that sustainable seafood is a delicious choice.

*We therefore pledge to serve no wild-caught or farmed seafood on the Monterey Bay Aquarium's Seafood Watch red "avoid" list.*



Executive Chef – Steven Sterritt, CSC  
Food & Beverage Manager – Robert Muller





# HORIZONS RESTAURANT



## Lodge Favorites

|  |      |
|--|------|
| <b>CERTIFIED ANGUS BEEF 8OZ BURGER</b>   | \$11 |
| Lettuce, Tomato, Dill Spear, Cheese, and Steak Fries On Toasted Ciabatta Roll  |      |
| <b>BBQ Pulled Pork Sandwich</b>  | \$9  |
| Honey Butter Kaiser Roll and Sweet Potato Fries  |      |
| <b>Grilled Flatbread Club Sandwich</b>   | \$13 |
| Ham, Turkey, Cheddar & Swiss Cheeses, Bacon, and Fresh Spinach in a Grilled Flatbread<br>Served with Tri- Color Tortilla Chips                                       |      |
| <b>Chicken Caesar Wrap</b>   | \$8  |
| Romaine Lettuce, Parmesan Cheese, & Caesar Dressing, Wrapped in a<br>Tomato Tortilla with Tri- Color Tortilla Chips  |      |
| <b>Grilled Chicken Bruschetta Sandwich</b>   | \$10 |
| Italian Marinated Lightly Grilled Chicken Breast, topped with Tomato Bruschetta,<br>Melted Provolone, Leaf Lettuce, On a Honey Butter Kaiser Roll                    |      |
| <b>Grilled Portabella Mushroom Sandwich</b>  | \$11 |
| Balsamic Marinated Grilled Portabella Mushroom, on Toasted Ciabatta Roll with<br>Roasted Red Peppers, Boursin Aioli, and Mixed Greens served with Sweet Potato Fries |      |

## Desserts

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| <b>REESE'S PEANUT BUTTER PIE</b>  | \$6 |
| Vanilla Ice Cream and Carmel  |     |
| <b>Triple Chocolate Ganache Cake</b>  | \$7 |
| Brownie Chunks and Chocolate Sauce with Chocolate Icecream                    |     |
| <b>CRÈME BRULÉE CHEESECAKE</b>  | \$8 |
| Crème Brulee Flavored Cheesecake with Carmel Sauce & Strawberries             |     |
| <b>LEMON SHORTBREAD</b>   | \$7 |
| Lemon Curd on Top of a Short Bread Crust with Blueberry's and Whipped Topping |     |
| <b>RASPBERRY SORBET</b>   | \$5 |
| Served with Almond Biscotti   |     |



### About Delaware North Companies Parks & Resorts



Delaware North Companies Parks & Resorts is a subsidiary of Delaware North Companies, a leading hospitality provider with significant experience in hotel, retail, food service, recreation and transportation operations. The company's portfolio includes historic properties in North America, such as Kennedy Space Center Visitor Complex; Yosemite, Sequoia, Yellowstone and Grand Canyon national parks; Tenaya Lodge; Harrison Hot Springs Resort & Spa; Niagara Falls State Park; The Lodge at Geneva-on-the-Lake and Gideon Putnam Resort.

# ~WELCOME TO HORIZONS RESTAURANT~

## APPETIZERS

|  |      |
|--|------|
| <b>CRAB AND SHRIMP CAKE</b><br>Grilled Pineapple & Sweet Potato Fries  | \$12 |
| <b>SPINACH &amp; ARTICHOKE DIP</b><br>Tomato and Spinach Tortilla Chips in a Toasted Bread Bowl  | \$9  |
| <b>TOMATO BRUSHETTA</b><br>Fresh Mozzarella, Chopped Basil, Olive Oil, Balsamic Reduction  | \$10 |
| <b>POPCORN WALLEYE</b><br>Spicy Ranch Dipping Sauce with a Lemon Wedge   | \$9  |
| <b>BUFFALO TENDERS</b><br>Boneless Chicken tossed in Buffalo Sauce served with Blue Cheese Dressing and Celery   | \$7  |
| <b>QUESADILLA</b><br>Roasted Chicken, Cheddar Cheese, Caramelized Red Onion Served with Salsa and Sour Cream   | \$6  |
| <b>CHICKEN WINGS</b><br>12 Wings Served with Blue Cheese Dressing and Celery<br>(BBQ, Buffalo or Honey Garlic Parmesan sauce)  | \$9  |
| <b>HORIZONS WINE COUNTRY CHEESE PLATE</b><br>Creamy Garlic & Herb Boursin, Aged Cheddar, Brie, & Blue Cheese, Dried Fruits and Artisan Crackers  | \$12 |
| <b>FRESH FROM THE OVEN PIZZA</b><br>10" Personal Pizza<br>House-made Pizza Sauce and Shredded Mozzarella<br>Add Toppings \$.75ea - Pepperoni, Sliced Mushrooms, Sausage, Bell Peppers, Sliced Onions | \$11 |

## SOUPS AND SALADS

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|--|-------------------------|
| <b>CAESAR</b><br>Chopped Romaine, Toasted Croutons, Shaved Parmesan Cheese, Caesar Dressing<br>(Add Grilled Chicken - \$3)                         | Small \$7<br>Entrée \$9 |
| <b>SPRING MIXED GREENS</b><br>Fresh Strawberries, Toasted Almonds, Goat Cheese, tossed in Strawberry Balsamic Dressing                             | \$8                     |
| <b>HOUSE CHOPPED SALAD</b><br>Shredded Romaine, Diced Tomatoes, Cucumber, Red Onion, Cranberries,<br>Candied Walnuts, with Blue Cheese Vinaigrette | Small \$7<br>Entrée \$9 |
| <b>HORIZONS WEDDING SOUP</b><br>Garnished with Shaved Parmesan Cheese  | Cup \$3<br>Bowl \$5     |
| <b>SOUP OF THE DAY</b><br>Ask your server for today's freshly made soup  | Cup \$3<br>Bowl \$5     |
| <b>SOUP &amp; SALAD DUO</b><br>A cup of Wedding Soup or Soup of the Day plus any half-portion salad<br>Served with Toasted Ciabatta Roll           | \$9                     |

Combine the **HORIZONS WINE COUNTRY CHEESE PLATE** with our new **WINE TASTING FLIGHTS** in the Lounge and truly experience Ohio's Wine Country and beyond. Featuring Ohio wines as well as regional and national selections.  
**FLIGHTS STARTING AT \$10**