



## LOUNGE BITES


**Bitterballen** \$ 13.50  
Favorite Dutch meat-based snack, Dijon mustard


**Fried Calamari** \$ 15.00  
Zesty marinara sauce, lemon wedge

**Horizons Wings** \$ 16.50  
Honey sriracha hot sauce marinated, sesame seeds, celery sticks, ranch dressing


  **Hummus and Falafel** \$ 16.50  
Cherry tomatoes, cucumber, olives, quinoa salad, lemon-tahini dip, pita bread

**Tuna Tartare** \$ 17.50  
Cherry tomatoes, cucumber, olives, quinoa salad, lemon-tahini dip, pita bread

 **Loaded Nacho Platter** \$ 15.50  
Tortilla chips, chili beef, black beans, corn kernel, melted cheese, guacamole, sour cream, pico de gallo, jalapeños, cilantro

 **Cheese Board** \$ 18.00  
Truffle brie, black lemon, aged Gouda, olives, tomatoes, honey, date nut bread, toasted bread, crackers


## SALADS


 **Caesar Salad** \$ 12.00  
Parmesan cheese, croutons, caesar dressing

 **Horizons' Salad** \$ 16.50  
Mix green, aged Gouda, serrano ham, melon, cucumber, tomatoes, olive, pecan, mustard vinaigrette, balsamic glaze

  **Rainbow Quinoa Salad** \$ 14.50  
Mixed green, avocado, cherry tomatoes, cucumber, chickpeas, parsley, lemon-tahini dressing

### Add-Ons:


 **Grilled Chicken** \$ 8.75


 **Smoked Salmon** \$ 9.00

 **Shrimp** \$ 10.00

 **Ahi Tuna** \$ 12.00

## FLAT BREAD PIZZA

 **Margherita** \$ 15.50  
Marinara sauce, fresh mozzarella, tomatoes, basil

 **Veggie Supreme** \$ 16.50  
Marina sauce, spinach, caramelized onions, roasted pepper, zucchini, mushrooms, olives, mozzarella cheese

**BBQ Chicken** \$ 18.50  
Grilled chicken, caramelized onions, BBQ sauce, mozzarella cheese, cilantro

## SANDWICHES

**Dutch Burger** \$ 19.50  
Gouda, mushrooms, lettuce, tomato, onions, pickles, BBQ sauce, French fries

**Chicken Quesadilla** \$ 17.50  
Flour tortilla, melted cheese, roasted bell-peppers, onions, guacamole, sour cream, pico de gallo

**Shrimp Tacos** \$ 18.50  
Tempura shrimp, flour tortilla, caramelized onions, slaw, arugula, pika papaya aioli

## PASTAS

**Chicken Alfredo** \$ 27.50  
Spaghetti, grilled chicken breast, Parmesan cheese

**Shrimp Garden Penne Pasta** \$ 31.50  
Artichokes, tomatoes, spinach, garlic-wine sauce, Parmesan cheese

**Thai Spaghetti** \$ 34.50  
Cauliflower puree, mushroom, asparagus, tomato-herb salsa, mozzarella cheese

### Friday Night

**From 5:00 pm to 9:00 pm**  
**All You Can Eat Fajitas \$29.99**

Live Entertainment  
One Complimentary Margarita

-  Vegetarian -  Vegan -  Gluten Free

NO CASH TRANSACTION / Payment with major debit - or credit cards only

Consuming raw or undercooked foods such meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness.

## MAIN COURSE

## SMALL

## REGULAR

 <b>Thai Chicken Saté</b> Chicken skewers, coconut rice, stir-fried vegetables, atjar, kroepoek, peanut sauce, sambal	\$ 17.25	\$ 28.50
 <b>Grilled Lamb Chops</b> Quinoa salad, roasted zucchini, chimichurri	\$ 27.50	\$ 49.00
 <b>Grilled Skirt Steak</b> Caramelized onions, roasted zucchini, French fries, chimichurri	\$ 24.00	\$ 42.00
 <b>Honey Dijon Teriyaki Salmon</b> Fillet, garlic herbs sour cream sauce, pink peppercorn, creole potatoes, asparagus	\$ 17.75	\$ 29.50
 <b>Pan-Seared Halibut</b> Coconut rice, asparagus, white wine-saffron sauce	\$ 19.50	\$ 33.00
  <b>Indonesian Harmony</b> Coconut rice, plant base saté, stir-fry vegetable, atjar, plantain, avocado, peanut sauce	\$ 17.25	\$ 28.50

## SHAREABLE PLATES





### Seafood Antipasto - \$ 42.00

Grouper ceviche, mango relish, ahi tuna crudo, wakame, salmon rillette, pickled onions, crab fritter, mayonnaise aioli, shrimp sweet & sour, crostini toast

### Mixed Grilled - \$ 55.00

Grille beef skirt, lamb chops, chicken breast, chorizo, creole potatoes, roasted zucchini, chimichurri sauce, mustard, BBQ sauce

## DESSERT

 <b>Dessert of the Night-</b> Ask your waiter about tonight's dessert	\$ 13.50
 <b>Poolside Coupe-</b> Vanilla and strawberry ice cream, whipped cream, Pirulin	\$ 13.50
 <b>Chocolate Lava Cake-</b> Vanilla ice cream, whipped cream	\$ 14.50
 <b>Trio of Temptations-</b> Mini crème brûlée, chocolate brownie, cheesecake	\$ 17.00

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