



Lounge Snacks

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

Garlic Bread Crostini - \$16.00

Tomato mozzarella, salmon rilette, hummus, caramelized onion, guacamole, mushroom

Crudites Provençal - \$16.50

Cherry tomato, carrot, celery, broccoli, mushroom, radish, fennel, olives, crackers, anchovy dip sauce

Loaded Nacho Platter - \$15.50

Tortillas chips, chili beef, black beans, corn kernel, melted cheese, guacamole, sour cream, pico de gallo, jalapenos, cilantro

Salads

Caesar Salad - \$12.00

Parmesan cheese, croutons, Caesar dressing.

Horizons Salad - \$15.50

Mix green, spinach, blue cheese, bacon, tomatoes, apple, ranch dressing

Rainbow Quinoa Salad - \$14.50

Mix green, avocado, cherry tomatoes, cucumber, chickpeas, parsley, lemon-tahini dressing

Add grilled chicken - \$8.75

Add shrimp - \$10.00

Add smoked salmon - \$9.00

Add ahi tuna - \$12.00

Flat Bread Pizza

Margherita - \$15.50

Marinara sauce, fresh mozzarella, tomatoes, basil

Mediterranean - \$16.50

Hummus base, artichoke, roasted bell-peppers, tomatoes, spinach, onions, olives, feta cheese

BBQ Chicken - \$18.50

BBQ sauce, grilled chicken, onions, mozzarella cheese, cilantro

Sandwiches

Dutch Burger - \$19.50

Gouda, mushrooms, lettuce, tomato, onions, pickles, BBQ sauce French fries

Chicken Quesadilla - \$17.50

Flour tortilla, chicken, melted cheese, roasted bell-peppers, onions, guacamole, sour cream, pico de gallo

Healthy Harvest Pita - \$16.50

Arugula, hummus, tomato, cucumber, roasted zucchini, mushroom, guacamole, pita bread, sweet potatoes fries

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.



Shareable Plates - Minimum 2 people

Veggie Antipasto - \$28.00

Olives, hummus, roasted bell-peppers, cherry tomatoes, fresh mozzarella, asparagus, artichoke, mushrooms, pickled onions, balsamic glaze, quinoa salad, bruschetta, garlic crostini and pita bread

Delicatessen - \$36.00

Truffle brie, aged Gouda, black lemon cheese, Serrano ham, Italian dry sausage, chorizo olives, bruschetta, butter, honey, date bread, toasted bread, crackers

Seafood Antipasto - \$42.00

*Grouper ceviche, mango relish - Ahi tuna crudo, wakame - Salmon rilette, pickled onions
Crab fritter, mayonnaise aioli - Shrimp sweet & sour - Crostini toast*

Mix Grill - \$55.00

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

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

Beyond Cannelloni - \$29.50

Cauliflower puree, mushroom, asparagus, tomato herb salsa, mozzarella cheese

Main Course

Thai Chicken Sate - \$28.50

Chicken skewers, coconut rice, curry stir-fried vegetables, homemade peanut sauce

Grilled Lamb Chops - \$39.00

Quinoa salad, roasted zucchini, chimichurri

Grilled Skirt Steak - \$42.00

Caramelized onions, roasted zucchini, French fries, chimichurri

Honey Dijon Salmon - \$29.50

Filet, garlic herbs sour cream sauce, pink peppercorn, creole potatoes, asparagus

Pan-Seared Halibut - \$33.00

Coconut rice, asparagus, white wine saffron sauce

Desserts

Poolside Coupe - \$13.50 *Vanilla and strawberry ice cream, whipped cream, Pirulin.*

Trio of Temptations - \$17.00 *Mini crème brûlée, chocolate brownie, cheesecake*

Dessert of the Night - \$13.50 *Ask your waiter*

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