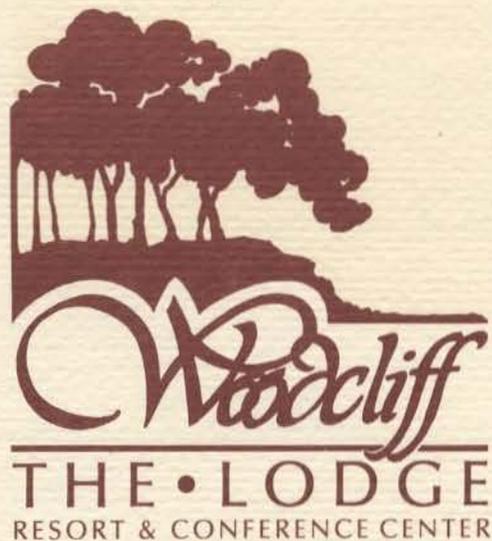


HORIZONS





DINNER AT HORIZONS

The Lodge is situated on the highest point in Monroe County, known locally as Horizon Hill. We overlook Gannagaro, the original "capital" of the Seneca Indian tribe, recently designated an historic site. The hill was farmed from the early 1800's by the pioneer Ketchum family who lent their name to the stretch of Route 96 that lies below. The Rochester skyline is visible to the north and directly in front is Powder Mills Park, with a sweep of the Finger Lakes and Bristol Hills in the distance. You might catch a glimpse of a deer or the hawks that share our hilltop "Horizons."

APPETIZERS

- Oysters New Orleans**—three baked oysters with Rockefeller, Bienville and Roffignac topping 3.95
- Clams Oriental**—six clams baked in a salt casing with a bell pepper, green onion and soy sauce topping 5.95
- Chicken Swans**—chicken wings filled with Saga bleu cheese, spicy sausage and duxelle with raspberry purée 4.95
- Pasta of the Day**—the Chef's selection of freshly made pasta and classic sauces 3.95
- Steak Tartare**—chopped tenderloin of beef with capers, chopped egg, red onion, caviar and assorted breads 5.75
- Black Russian Oysters**—four oysters on the half shell with vodka, sour cream and horseradish sauce and caviar 5.95
- Seafood Antipasto**—an arrangement of raw oysters, smoked mussels, cocktail shrimp and a cured salmon rosette. Enough to share for 8.95
- Duck Foie Gras**—a mousse of duck liver and port wine aspic with fresh fruit and crusty bread 6.25

SOUPS

- Oxtail Soup**—a rich stock with a bouquet of vegetables laced with sherry 2.25
- Potage du Marché**—a daily selection prepared-to-order with only fresh ingredients 2.95

SALADS

- Horizons Salad**—an arrangement of fresh greens, smoked lobster, cured beef and a honey-mustard dressing 2.25
- Mediterranean Potato Salad**—a blend of potato, vegetables, cured meats and mustards on a bed of seasonal greens 1.50
- Caesar Salad**—the original Mexican recipe (no anchovy), whole leaf romaine, parmesan cheese, garlic, mustard, egg and croutons prepared at your table 3.25

ENTREES

Veal Piccata—tender veal medallions sautéed with wild mushrooms, flamed in Armagnac and served with red bell pepper pasta 15.00

Prime Rib of Beef—Black Angus beef roasted slowly and sliced to order and served with natural juices 14.00

Dover Sole Meuniere—the finest sole sautéed and finished with brown butter sauce complimented by a rice timbale 18.00

Swordfish Steak—delicately charbroiled fresh swordfish with peppercorn butter 15.50

Ballotine of Chicken—a breast of chicken filled with a mousseline of chicken and nuts served with a mushroom and leek tart and plum chutney relish 13.00

Filet Mignon—a select tenderloin grilled over live coals accompanied by Sauce Perigueux 17.50

Veal and Lobster Woodcliff—thin sliced veal and medallions of smoked Maine lobster served with roasted bell peppers in a light cream sauce with poppy seed pasta 18.25

Porterhouse Steak—the American champion of steaks cooked to order and served with basil butter 16.00

Poached Salmon Gateau—layers of thin salmon fillets and vegetable mousse wrapped in lettuce and served with a saffron wine sauce 17.00

Woodlands Game Platter—a combination of grilled meats including a half pheasant, New Zealand deer and game sausage accompanied by raspberry hunter sauce 17.25

Ocean Seafood Medley—Maine lobster claw, shrimp and seafood sausage sautéed in a light mustard sauce with a potato pancake 18.00

Duck Breast—a boneless breast of duck accompanied by a leg confit and Zinfandel glaze 15.25

Rack of Lamb—a tender rack stuffed with mint, shallots and garlic and roasted with a light mustard crust 18.00

DESSERTS

A selection of pastries and freshly made desserts will be offered at your table 2.95

Ice Cream and sherbet of various flavors are also available 1.95

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The Lodge at Woodcliff
Rochester, New York