

★ **GF Gluten Free** (Please inform your server upon order).

Starters

Ale + Aged Cheddar Dip 14.59
served with warm pretzel

Bacon Wrapped Beer Brat's 14.59
horseradish-mustard-beer dip

★ **GF Sesame Crusted Tuna** 17.59
ponzu-soy vinaigrette

Homemade Fried Pickles 11.59
spicy curry ranch dip

★ **GF Cranberry Baked Brie** 17.59
served with warm crustinis and pesto sweet chili, roasted garlic

★ **GF Steak Bites** 16.59
tossed in homemade teriyaki sauce, sesame seeds, pickled ginger

Calamari 14.59
breaded peppers + jalapeno with sriracha aioli

★ **GF Salmon Dip** 16.59
warm naan + corn chips

★ **GF Louisiana Style Prawns** 15.59
peppers, onions, tomato, curry cream, baked with cheese

★ **GF Moules-Frites** 18.59
mussels, cioppino sauce, served with french fries

★ **GF Barbeque Pulled Pork Potato Skins** 14.59
homemade barbeque sauce, tomato, green onions,
baked with cheese, caesar dressing dip

★ **GF Horn's Nachos** 14.59 / 18.59
tomato, jalapenos, olives, onion, peppers, baked
with cheese, salsa + sour cream

Whalen Wings 16.59
one pound of house breaded wings with choice of two sauces

Moosetrax 13.59
spicy waffle cut fries, green onions, baked with cheese, chipotle mayo

Soups

West Coast Seafood Chowder 14.59
white chowder, smoked salmon, mussels, scallops, cod, peppers,
onions, carrots, garlic, served with our fresh baked house bread

Baked Swiss Onion Soup 10.59
baked with gruyere cheese

Soup of the Day 4.59 / 8.59
fresh daily made soup served with house bread

Sandwiches and Burgers

- ★ GF Braised Beef Sandwich** 16.59
caramelized onions, mushrooms, tender beef, jack cheese, au jus, grilled sub bun
- ★ Chipotle Pulled Pork Sandwich** 15.59
apple slaw, tomato, jack cheese, in house chipotle barbeque sauce, served on a ciabatta bun
- Jalapeno Jack Melt** 15.59
beef patty, onions, jalapeno, jack cheese, lettuce, tomato, onions, pickles, ranch dressing, on sourdough
- ★ GF California Club Sandwich** 14.59
grilled chicken, prosciutto, guacamole, mustard mayo, lettuce, tomato, onions, arugula, pickles, on sourdough
- Veggie Lovers Burger** 15.59
in house made patty, black bean, chick peas, mixed root vegetables, arugula, tomato, onions, pickles, jack cheese, roasted red pepper, on a warm brioche bun
- ★ GF Horn's Lunch Combo** 14.59
(11 am to 2 pm)
choose half panini: smoked salmon, prosciutto monterey or black forest ham + cheddar. served with a cup of the daily soup + mixed green salad with your choice of dressing
- ★ GF Steak & Frites** 22.59
8oz aaa angus sirloin steak fries, arugula salad, onion rings, red wine demi glaze
- Bavarian Beer Brat's** 19.59
served with pretzel sauerkraut fries and mustard
- ★ GF Curry Chicken Salad Ciabatta** 15.59
apple, pineapple, celery, mayo, curry, onions, arugula
- Steak Quesadilla** 18.59
sirloin steak strips, homemade barbeque sauce peppers, onions, tomato, mushrooms, mixed cheese, salsa + sour cream
- Crispy Spiced Chicken Wrap** 15.59
breaded chicken, jalapenos, cheese, tomato, peppers, onions, ranch, franks hot sauce, in flour tortilla
- Sriracha Chicken Sandwich** 15.59
panko crusted chicken breast, arugula, tomato, onions, pickles, monterey jack cheese, sriracha aioli, on a ciabatta bun
- Horn's Bistro Burger** 17.59
beef patty, lettuce, onions, tomato, pickles, mushrooms, brie cheese, prosciutto, onion rings, roasted red peppers, chipotle mayo, mustard mayo, on warm brioche bun
- Classic Burger** 15.59
chicken or beef, lettuce, tomato, onion, pickles, mayo, mustard, bacon, cheddar cheese, on a warm brioche bun
- Cranberry Turkey Burger** 16.59
in house made ground turkey patty, arugula, tomato, onions, pickles, cranberry sauce, mayo, jack cheese, on a warm brioche bun
- Fish Burger** 16.59
grilled sockeye salmon or tempura battered alaskan ling cod, arugula, tomato, pickles, onions, tartar sauce, on a warm brioche bun

Salads

★ **Seared Tuna Poke Salad** 19.59
rare seared tuna loin, edamame beans, carrots, cucumbers, peppers, bean sprouts, snap peas, avocado, mixed greens, wonton crisp, hula ginger vinaigrette

Crispy Calamari Salad 18.59
mixed greens, feta cheese, fried calamari rings, kalamata olives, peppers, onions, cucumber, garlic herb vinaigrette, naan bread, tzatziki sauce

Bistro Schnitzel Salad 19.59
breaded chicken schnitzel, fresh arugula, grape tomato, red onions, parmesan cheese, jalapeno ranch dressing

★ **Blue Cheese Steak Salad** 21.59
6oz aaa angus sirloin steak, mixed organic greens, avocado, grape tomato, crumbled blue cheese, onions, peppers, maple balsamic dressing

★ **Horns Signature Salad** 13.59 / 15.59
mixed greens, sunflower seeds, feta cheese, croutons, peppers, onions, carrots, cucumbers, grape tomato, maple dijon balsamic dressing

Classic Caesar Salad 11.59 / 15.59
crispy romaine, croutons, bacon, fried capers, parmesan cheese, garlic caesar dressing

★ **Kale & Arugula Salad** 12.59 / 16.59
apple, cranberry, cashews, grape tomato, goat cheese, shredded cabbage, lemon honey vinaigrette

Bistro Bowls

Pesto Chicken Gnocchi 19.59
wild mushroom, pine nuts, green onions, tomato, rich pesto cream, prosciutto, parmesan cheese

Mediterranean Papparadelle 18.59
sauteed spinach, kalamata olives, sundried tomato, artichoke, feta cheese, herb olive oil

Chicken Chorizo Penne 19.59
peppers, onions, tomato, parmesan cheese, cajun spiced cream sauce

Horns B.Y.O Wok Bowl
fresh cut wok vegetables
chow mein noodle - ★ rice noodle - rice
Teriyaki - Peanut - Ginger Soy
mild-medium-hot

vegetarian	15.59
chicken	18.59
steak	22.59
prawns	21.59

Classics

Buttermilk Battered Chicken Tenders 14.59
in house made chicken tenders with honey mustard dipping sauce

Alaskan Ling Cod 1pc 14.95 / 2pc 17.59
tempura battered fresh alaskan ling cod, homemade tartar sauce, coleslaw

Entrees

Available after 4:30pm

Medallions of Pork Tenderloin 21.59
gorgonzola cream

★ GF Seared Duck Breast 27.59
blackberry red wine demi glaze

★ GF Grilled Mahi Mahi 22.59
garlic-sundried tomato-ginger butter

★ GF Barbequed Sockeye Salmon 25.59
arugula, olive oil, grape tomatoes, green onions, balsamic

★ GF Blackened Chicken Supreme 22.59
in house spice rub, creole butter

Peppercorn Sirloin Steak 30.59
9oz aaa angus sirloin steak topped with brandy peppercorn sauce

★ GF Wild Mushroom Sirloin Steak 29.59
9oz aaa angus sirloin steak topped with wild bc mushrooms, red wine demi glaze

Cordon Bleu 25.59
schnitzel stuffed with black forest ham and swiss cheese

Wiener Schnitzel 22.59
breaded escalope of organic chicken then fried
served with cranberries and lemon

add Hunter sauce 24.59

add Peppercorn sauce 25.59

Desserts

Apple Strudel 7.59
housemade strudel with ice cream

Chocolate Suicide 9.59
four layer chocolate cake, great for sharing

Cheesecake 8.59
ever changing, ask for our daily feature

Sticky Toffee Pudding 8.59
served warm, topped with ice cream

Daily Feature market
ask for today's feature