

HORIZONS

BALD HEAD ISLAND CLUB

STARTERS

SEAFOOD CHOWDER \$12

Shrimp, Clams, Potato Cream, Bacon, Oyster Crackers

SOUP OF THE DAY \$12

Please ask Server for Details

JUMBO CHICKEN WINGS \$24 "GF"

Buffalo Sauce, Crudite

PUB PRETZEL \$14

Everything Bagel Spice, Creole Mustard Queso Dip

HONEY SESAME GINGER SALMON BITES \$20

Half Pound Crunchy Salmon Bites, Honey Sesame Ginger Sauce, Sesame Seeds, Green Onions

CRAB DIP \$20

Jumbo Lump Crab, Cream Cheese, Cheddar Cheese, Ciabatta

SALADS

ISLAND BOWL \$20 "GF"

6oz Jerk Seasoned Fish Bites, Coconut Rice, Mango Pineapple Salsa, Jerk BBQ Drizzle, Black Bean and Corn Salad, Avocado

AUTUMN POM-PEAR SALAD \$15 "GF"

Spinach, Artisan Greens, Pomegranate, Pear, Goat Cheese, Candied Walnuts, Apple Cider Vinaigrette

HORIZONS SALAD \$14 "GF"

Artisan Lettuce, Bleu Cheese, Candied Walnuts, Dried Cranberries, Balsamic Vinaigrette

BABY ROMAINE CAESAR \$14

Ciabatta Croutons, Pecorino Cheese, Red Wine Pickled Onions

SALAD EMBELLISHMENTS

Marinated Grilled Chicken \$10 | Grilled Gulf Shrimp \$12

Atlantic Salmon* Grilled Medium \$15 | Portobello Mushroom \$6

Beyond Burger \$6 | Black Bean Burger \$8

ENTREES

CHICKEN CRANBERRY CORDON BLEU \$19

Chicken, Brie, Prosciutto, Cranberry Jam, Green Beans, Onions, Mushrooms, Soubise

SALMON BEURRE BLANC \$25 "GF"

Salmon, Dill Beurre Blanc, Wild Rice, Julienne Mixed Vegetables

BLACKENED SHRIMP & SCALLOP RISOTTO \$32 "GF"

Pan Seared Blackened Shrimp & Sea Scallops, Cream Green Onion & Tomato Risotto

BRUNSWICK DAILY CATCH* \$MP

Fresh Caught Local Fish of the Day

-WITH CHOICE OF-

Soubise Sauce or Norwegian Butter Sauce
or Miso Fish Sauce

-WITH CHOICE OF-

Artisan Cheddar Grits or Wild Rice or
Mashed Yukon Gold Potatoes

SZECHUAN BEEF RAMEN \$32 "GF"

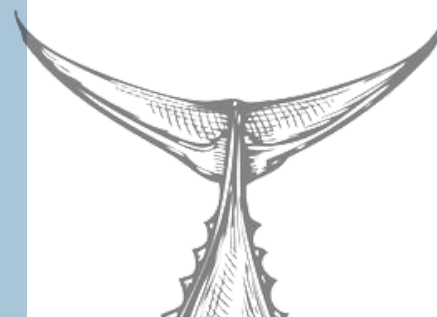
Szechuan Beef, Beech Mushrooms, Carrots, Alfalfa Sprouts, Bamboo Shoots, Green Onion, Serrano Peppers, Rice Noodles, Lemon Grass Broth

TRUFFLE BLACK BEAN BURGER \$15

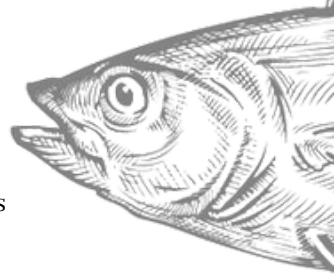
Pan Seared House Made Black Bean Burger, Fresh Greens, Red Onion, Potato Hay, Truffle Aioli, Toasted Onion Roll, Fries
Substitute GF Bun for GF Option

CAPE FEAR BURGER* \$20

Cheddar, Shaved Lettuce, Tomato, Brioche Bun, Fries
Substitute GF Bun for GF Option



CALABASH STYLE SEASIDE BASKETS



FIN \$26

Locally Sourced Mahi Mahi, Spicy Tartar, Jalapeno Cheddar Hushpuppies, Fries

COMBO \$32

Locally Sourced Shrimp, Mahi Mahi, Scallops, Spicy Tartar, Jalapeno Cheddar Hushpuppies, Fries

SHRIMP \$24

Locally Sourced, Spicy Tartar, Jalapeno Cheddar Hushpuppies, Fries

PIZZA

HORIZONS HOUSE MADE CRUST ~ 9 inch \$18 ~ 16 inch \$28
10 inch "GF" \$18 ~ CAULIFLOWER CRUST 10 inch "GF" \$18

HOT HONEY PROSCIUTTO Prosciutto, Arugula, Roasted Red Pepper, Fresh Mozzarella,
House Made Marinara, Drizzle of Hot Honey

FRENCH ONION FLAT BREAD Caramelized Onions, Mozzarella, Gruyere, Parmesan, Onion Jam

MARGHERITA Fresh Mozzarella, Sliced Tomato, Basil, House-Made Marinara

MEAT LOVERS Italian Sausage, Bacon, Pepperoni,
Mozzarella, House-Made Marinara

BUILD A PIE

HORIZONS HOUSE MADE CRUST ~ 9 inch \$14 / 16 inch \$20

Toppings: \$2.50 each

Hickory Smoked Bacon, Ham, Italian Sausage, Pepperoni, Chicken,
Mushrooms, Red Onion , Roasted Peppers, Artichoke Hearts,
Tomato, Green Peppers, Black Olives

FOOD AND BEVERAGE TEAM

Kourtnei Wright
Horizons Executive Chef

Winnie Gilbert
Horizons & Outlets Manager

Marlene Mullings
Horizons Manager

Josh Nagel
Horizons Executive Sous Chef

Christian Draughn
Director of F&B

Caitlyn Kocsis
Senior Executive Chef

Baye Carranza
Horizons Supervisor

April Thomas
Horizons Manager

V - vegetarian | GF - gluten free

**Before placing your order or consuming any food, please alert your server about any allergy you or your party may have. As required by the State of North Carolina, we provide this information: *These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DESSERTS

DULCE DE LECHE CAKE \$10

Layers of Vanilla Sponge Cake, Dulce De Leche & a Drizzle of Caramel

CARROT CAKE* \$12

Spiced Carrot Cake, with Coconut, Pecan Pieces, & Crushed Pineapple, Cream Cheese Icing

CHOCOLATE TORTE \$12 "GF"

Ganache, Milk Chocolate Drizzle

PUMPKIN CHEESECAKE* \$12

Cream Cheese, Pumpkin, Cinnamon, Ginger, & Cloves. Topped with of Toasted Pecans

SALTY TURTLE CHEESECAKE* \$14

Caramel Cheesecake, Pecans, Milk Chocolate, White Chocolate Turtle
(\$1 is Donated to the Bald Head Island Turtle Conservancy)

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DESSERT COCKTAILS

MINTY MOCHA \$17

Vanilla Vodka, Chocolate Liqueur, Peppermint Syrup, Garnished with Whipped Cream, Chocolate Crumbs & Chocolate Drizzle

SNOW DAY MARTINI \$15

Vanilla Vodka, Kahlua, White Chocolate, Espresso, Cream, Garnish with White Chocolate Shavings

COCKTAILS

WHITE CHRISTMAS MARGARITA \$16

Lime Juice, White Cranberry, Cointreau, Espolòn, Garnished with Sugar or Salt, Cranberries & Lime

SANTA SPRITZER \$15

Empress Gin, Cranberry Juice, Squeezed Lime, Simple Syrup, Club Soda Garnished with Rosemary and Cranberries

MISTLETOE MOJITO \$16

Bacardi, Malibu, Coconut Milk, Club Soda, Lime Juice, Garnished with Cranberries & Mint

YULETIDE MULE \$15

Tito's, Apple Cider, Lime Juice, Ginger Beer, Garnished with Dried Apple Slice & Star Anise

FROSTBITE \$15

Makers Mark, Blackberry Syrup, Ginger Beer, Garnished with Frozen Sugared Blackberries

BEER

BELLS TWO HEARTED IPA	\$7
BLUE MOON	\$4.50
BUD LIGHT	\$4
BUDWEISER	\$4
COORS LIGHT	\$4
CORONA EXTRA	\$4.50
CORONA LIGHT	\$4.50
GOING COASTAL	\$5
HEINEKEN 00	\$5
KONA BIG WAVE	\$5
MICHELOB ULTRA	\$4.50
MILLER LITE	\$4
SWEET WATER 420	\$5
STELLA ARTOIS	\$6
YUENGLING	\$4

CHARDONNAY

Raeburn Sonoma County, California	14/38
Siduri Willimette Valley, Oregon	19/75
Viña Cobos Felino Mendoza, Argentina	/40
Château Vitallis Pouilly-Fuisse Mâconnais, Burgundy, France	/65
Domaine Costal Chablis Burgundy, France	/85
Zuccardi Fósil San Pablo, Uco valley, Argentina	/150

SAUVIGNON BLANC

Spy Valley Marlborough, New Zealand	14/38
J. de Villebois Sancerre Sancerre, Loire Valley, France	23/80
Matetic EQ Valle Hermosa, Casablanca Valley, Chile	/40
Whitehaven Marlborough, New Zealand	/45

ROSÉ

La Jolie Fleur Saint-Tropez, Provence, France	14/38
Diora La Belle Fête Monterey, California	/40

PINOT GRIGIO

Delle Venezie Trentino-Alto Adige, Italy	14/38
Famille Hugel Pinot Gris Alsace, France	/70

DIVERSE WHITE WINES

Valckenberg Riesling Rheinhessen, Germany	13/36
Count Karolyi Gruner Veltliner Tolna, Dél-Pannónia, Hungary	/38
Asnella Vinho Verde Minho, Portugal	/40
Santa Julia La Oveja Torrontes Mendoza, Argentina	/45
Gaia Monograph Assyrtiko Nemea, Peloponnese, Greece	/50
Le Chant Chenin Blanc Stellenbosch, Western Cape, South Africa	/55
Le Ragnaie Civitella Montalcino, Tuscany, Italy	/60
Suavia Monte Carbonare Soave, Veneto, Italy	/70

CABERNET SAUVIGNON

Austin Paso Robles, California	14/38
L'Ecole no. 41 Columbia Valley, Washington	23/75
Catena Zapata Agrelo Agrelo, Mendoza, Argentina	/50
Montes Alpha Colchagua Valley, Chile	/60
Molly Dooker The Maitre'd McLaren Vale, South Australia	/75
Vilafonté Seriously Old Dirt Paarl, Western Cape, South Africa	/80
Austin Hope Paso Robles, California	/120
Faust Napa Valley, California	/120
Caymus 2021 Napa Valley, California	/150

PINOT NOIR

Charles Woodson's Intercept Monterey County, California	14/38
Belle Glos Clark & Telephone Santa Maria Valley, California	19/75
Invivo Central Otago, New Zealand	/50
Louis Jadot Beaune, Burgundy, France	/55
Domaine Nico Uco Valley, Mendoza, Argentina	/65
Hyland Estates McMinnville, Willamette Valley, Oregon	/70

CHAMPAGNE & BUBBLES

Pommery Champagne 187ml Reims, France	/32
Ruffino Prosecco 187ml Prosecco, Veneto, Italy	/15
Freixenet Cava Brut 187ml Catalonia, Spain	/12
Summer Water Bubbly Rosé Central Coast, California	12/35
Los Dos Cava Brut Rosé Penedés, Spain	/40
Los Dos Cava Brut Penedés, Spain	/40
Terre di Rai Prosecco Prosecco, Veneto, Italy	/50
Schramsberg Brut Calistoga, California	/85
Moet & Chandon Champagne, France	/120
Veuve Cliquot Champagne, France	/150

DIVERSE RED WINES

Galévan Paroles de Femme Côte du Rhône, France	14/38
Caymus The Walking Fool Suisun Valley, California	19/75
Can Blau Monstant Tarragona, Catalonia, Spain	/40
Chateau Musar Jeune Bekaa Valley, Lebanon	/50
Wine & Soul Manoella Tinto Douro, Portugal	/50
Viña Cobos Cocodrilo Mendoza, Argentina	/60
The Owl & The Dust Devil Remolinos, Mendoza, Argentina	/70
Molly Dooker 2 Left Feet McLaren Vale, South Australia	/75
Ormanni Chianti Classico Tuscany, Italy	/80
Chappellet Mt. Cuvée St. Helena, Napa Valley, California	/80
Château Boutisse Grand Cru Saint-Émilion, Bordeaux, France	/90
Château Belles-Graves Bordeaux, France	/95
Pian delle Querci Brunello Montalcino, Tuscany, Italy	/100
Schiavenza Broglio Barolo Barolo, Piedmont, Italy	/115
Château de Saint Cosme Châteauneuf-du-Pape, France	/120

MALBEC

Zuccardi Serie A Uco Valley, Mendoza, Argentina	14/38
Zuccardi Concreto Paraje Altamira, Uco Valley, Argentina	/80

MERLOT

Cline Seven Ranchlands Sonoma County, California	14/38
Duckhorn Napa Valley, California	/120

MEMBER RESERVE

Zuccardi Finca Pietra Infinita Paraje Altamira, Uco Valley, Argentina	/350
Pieper-Heidsieck 'Rare 2013 Reims, Champagne, France	/400
Tenuta San Guido Sassicaia Bolgheri, Tuscany, Italy	/500
Patrimony Cabernet Paso Robles, California	/575
To Kalon Oakville, Napa Valley, California	/600