

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

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

CHICKEN PARMESAN ALLA VODKA \$20

Fried Chicken Cutlet, Fresh mozzarella, Vodka Sauce, Basil Oil, Fresh Basil

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"

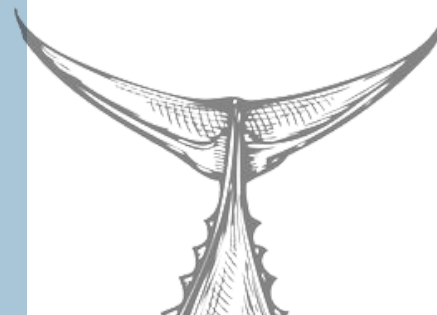
Szechuan Beef, Beech Mushrooms, Carrots, Alfalfa Sprouts, Bamboo Shoots, Green Onion, Serrano Peppers, Rice Noodles, Lemon Grass Broth

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

SAUVIGNON BLANC

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

ROSÉ

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

PINOT GRIGIO

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

DIVERSE WHITE WINES

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

CABERNET SAUVIGNON

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

PINOT NOIR

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

CHAMPAGNE & BUBBLES

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

DIVERSE RED WINES

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

MALBEC

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

MERLOT

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

MEMBER RESERVE

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