

# Horizons Executive Menu



## **Breakfast \$13.00**

### **Pick one**

- Scrambled eggs
- Sausage egg and cheese casserole
- Denver egg casserole
- Huevos rancheros
- Eggs benedict casserole
- Garden vegetable strata

### **Pick one**

- Sausage gravy
- Pork link sausage
- Turkey sausage
- Grilled ham steak
- Country ham
- Homemade pork sausage patty
- Homemade corned beef hash
- Thick cut bacon

### **Pick one**

- Cinnamon French toast
- Buttermilk pancakes
- Blueberry pancakes
- Apple cinnamon pancakes
- Chocolate chip pancakes
- Belgian waffles
- Buttermilk biscuits
- Hash browns



### **Lighter Lunch Offerings \$16.00**

Includes either potato salad, coleslaw, cucumber salad, quinoa salad, pasta salad and your choice of Route 11 chips (Dill, BBQ, Salt & Vinegar, Lightly salted)

### **Mountain Valley Deli Wraps**

Sliced ham, turkey, roast beef, assorted sliced cheeses, lettuce, tomato, and onions.



**BLT on Country Hearth Bread** Cooked thick slice bacon, fresh garden lettuce and tomatoes served with pesto mayo.

**BBQ Cuban** BBQ pork on top of smoked ham with melted Swiss cheese served with dill pickle and yellow mustard on pressed rustic French baguette.



### **Standard Lunch Options \$16.00**

Herb roasted chicken breast

Tortellini alfredo with chicken and seasonal vegetables

Baked stuffed shells with three cheeses and marinara

Beef and broccoli stir fry

Open face turkey sandwich

Memphis smoked pulled pork barbeque

Meat lasagna

Beef enchiladas



## **Dinner \$25.00**

### **Roasted Boneless Pork Chop**

Herb roasted pork loin.

### **Blacken Boneless Pork Chops**

Lean pork loin chops lightly seasoned and brushed with orange marmalade baked in puff pastry

### **Grilled Flank Steak Chimichurri**

Grilled flank steak served with a freshly made chimichurri sauce

### **Smoked Beef Brisket**

Brisket hand trimmed and seasoned with special in house BBQ rub and smoked for 14 hours, served with Carolina vinegar sauce and Memphis BBQ sauce.

### **Shrimp Ettouffe w/Steamed Rice**

Large shrimp seasoned in a cajun brown butter sauce and served with steamed rice topped with scallions

### **Rainbow Trout**

Butterflied rainbow trout lightly dusted with seasoned flour and sautéed in a fresh herb butter sauce

### **Chicken Piccata**

Chicken breast dredged in seasoned flour, sautéed and topped with traditional garlic lemon butter sauce

### **Breast of Chicken Mountain Valley**

Sautéed Chicken breast topped with sliced tomato, country ham, Swiss cheese and oven baked napped with supreme sauce

### **Herb Roasted Salmon w/ Lemon Dill Sauce**

Salmon fillet seasoned with herbs, roasted and topped with lemon dill sauce





**Vegetable options:** roasted asparagus, Italian blend vegetables, vegetable au gratin, glazed baby carrots, braised kale, roasted parmesan brussel sprouts, sautéed garlicky green beans, steamed lemon broccoli, traditional collard greens, roasted okra, garden quinoa, Mexican roasted corn, southern green beans.

**Starches:** horseradish mash potatoes, fresh herb risotto, mashed potatoes, Mexican rice, stir fried rice, lo mein noodles, smoked baked beans, wild rice, rice pilaf, baked potato, baked sweet potato, roasted red potatoes, potato dauphinoise, steamed rice

**Desserts:** cheesecake w/ mixed berries, tiramisu, chocolate cake, key lime pie, red velvet cake, Boston cream pie, apple cobbler w/ vanilla ice cream, blueberry pie, banana cream pie, pound cake w/ berries, mango sorbet w /cookie; raspberry sorbet, strawberry rhubarb pie.