

Horn's Gaslight Bar & Restaurant

Established in 1933 • Dinner starting at 5:00 p.m.



APPETIZERS

Mexican Sampler Platter An assorted sampling of Quesadillas, Nachos, Southwestern Egg Roll and Chicken Flautas. Served with our homemade salsa, guacamole and sour cream. Serves two or more 21

Chili Con Queso A special treat! A great chip dip made with a blend of cheeses, ripe tomatoes and our secret recipe 13

Fresh Guacamole A classic dip with avocados, lime juice, cilantro and tomatoes. Served with warm tortilla chips & our homemade salsa 11

Islander Bean Dip Layers of black beans, rice, frijoles and a blend of cheeses, melted together and topped with lettuce, tomatoes and black olives. Served with salsa and corn chips 12

Southwestern Egg Rolls A combination of chicken, black beans, corn, cheese and spinach. Served with dip. (2) 15

Flautas Two tasty rolled flour tortillas filled with chicken, roasted red peppers and frijoles then, deep fried 14

Boneless or Bone in Buffalo Chicken Wings

Crispy white chicken tossed in our tangy Buffalo wing sauce, served with celery sticks and your choice of ranch or bleu cheese 18

Spinach, Crab, Artichoke Bake

A freshly baked dish of cream cheese perfectly blended with crab, spinach and artichoke hearts. Served with warm tortilla chips 17

NACHOS

The portions are generous, served with our homemade salsa and real sour cream.

Cheese Nachos Layers of corn chips smothered in a blend of melted cheeses, green chiles, sliced jalapeños, black olives and freshly diced tomatoes. Full Order (Serves 2 or more) 18 Half Order (Serves 1) 16

Super Nachos Everything in the nachos but with your choice of Southwestern Seasoned Beef, Pulled Pork or Chicken. Full Order (Serves 2 or more) 21 Half Order (Serves 1) 18

Chicken & Black Bean A colorful mix of red, blue and yellow corn chips, layered with Chicken, black beans and a blend of cheeses. Topped with tomatoes and corn. Full Order (Serves 2 or more) 21 Half Order (Serves 1) 18

BURRITOS, CHIMI'S & ENCHILADAS

"We use vegetarian frijoles"

"All Burritos are topped with mild red sauce except for the Cabo Shrimp Burrito."

Add Mexican Rice and Frijoles or Black Beans to make a meal – 8

Classic Burrito* Your choice of Southwestern seasoned beef, pulled pork or chicken in a flour tortilla with cheese, frijoles and melted cheese 18

California Burrito Grilled Chicken, lettuce, avocado, blend of cheeses, and tomatoes topped with a rich red sauce and melted cheese 18

Fajita Burrito* Your choice of marinated steak or chicken, frijoles, peppers and onions, and blended cheese served in a sun-dried tomato tortilla includes rice and beans 19 Shrimp Fajita Burrito 23

Cabo Shrimp Burrito Grilled Shrimp, rice and guacamole. Topped with cheese and pineapple salsa 21

Veggie Burrito Yellow squash, zucchini, carrots, grilled onions, bell peppers, refried beans and a cheese blend wrapped in a spinach tortilla topped with a red sauce and melted cheese 18

Bean Burrito Frijoles & blended Monterey Jack & Cheddar cheese 16

Chimichangas* A robust tortilla loaded with frijoles, cheese and your choice of Southwestern seasoned beef, pulled pork or chicken. Fried until crisp, then topped with Chili Con Queso 19

Fish Soft Tacos Two flour tortillas filled with herbed tilapia, topped with ancho flavored coleslaw, tomatoes, scallions and avocado slices. Served with cilantro rice and black beans 20

Soft Wet Taco Our original! Your choice of Southwestern Seasoned Beef, Pulled Pork or Chicken with cheese, crisp lettuce and tomatoes. Wrapped up and topped with a rich red sauce and Chili Con Queso 19

Shrimp & Spinach Enchiladas Two corn tortillas filled with spinach and shrimp topped with enchilada sauce and melted cheese 19

Enchiladas Two corn tortillas with your choice of seasoned beef, chicken or pulled pork, topped with red sauce and our blend of shredded cheese 18

SOUPS & SALADS

Our salads are meals in themselves.

White Bean & Chicken Chili

A generous serving of hearty homemade chili that is delicious and healthy for you! Bowl 11 Cup 8

Santa Fe Chicken & Rice Soup

A traditional Mexican favorite. Chicken, rice, fresh vegetables and cilantro in a savory chicken broth. Bowl 11 Cup 8

Chicken Fajita Salad

Our own blend of greens topped with tomatoes, black olives, fajita peppers and onions, blend of cheeses nestled inside a crisp tortilla shell, finished with seasoned chicken strips. Try it with cilantro lime dressing! 19

Horn's Club Salad

Horn's house salad blend topped with julienne strips of smoked ham, turkey breast, crumbled bacon bits and traditional American and Swiss cheeses 18

Side Salad

Crisp mixed greens, tomatoes and cucumbers and onions 8

Summertime Strawberry

Fresh sliced strawberries and candied walnuts atop seasonal mixed greens tossed in poppy seed dressing 19

Fiesta Shrimp Salad

Fresh grilled shrimp, mixed greens, tomatoes, cucumber, fresh avocado, and black bean corn salsa tossed in a light cilantro lime vinaigrette. 19

DRESSINGS: Ranch, Bleu Cheese, Thousand Island, Italian, & Chipotle Ranch

FAT FREE DRESSINGS: Raspberry Vinaigrette, Ranch, Cilantro & Lime Vinaigrette



A 3% convenience fee will be added for electronic transactions. A 19% gratuity will be added for parties of 6 or more. There is a \$5 split plate charge for shared entree.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HOUSE SPECIALTIES

Enchilada Verdes (2) corn tortillas rolled and filled with your choice of Beef or Chicken, smothered in a mild green chile salsa and baked with a blend of cheeses. Served with black beans and rice 20

Casa Combo Try it all! One classic burrito, one enchilada and one hard taco filled with your choice of beef, chicken or pork. Served with rice and frijoles. 24

Southwestern Pasta* Shrimp and chicken sautéed with roasted peppers, tomatoes and scallions, tossed in a mild red pepper crème sauce over a bed of linguine. Served with a garden salad 28

Classic Tacos (3) flour or corn shells filled with your choice of seasoned beef, pulled pork or chicken, shredded lettuce, diced tomatoes and our special blend of cheeses. Served with black beans and Spanish rice 19

Skewered Shrimp Two sugar caned skewers of shrimp served over a bed of cilantro rice and seasonal vegetables 26

Salmon Grilled 6 oz. Norwegian Atlantic Salmon served with rice and black beans 26

SANDWICHES & MORE

Served with Kettle style crisp potato chips, unless otherwise noted.
Add Fries \$5

Famous Amos* 7oz. of our custom blend of beef chuck & brisket, lettuce, tomato and sliced red onion. Served with crisp potato chips 16

Swiss Mushroom Burger* 7oz. of our custom blend of beef chuck & brisket smothered in Swiss cheese and mushrooms, lettuce, sliced tomato and red onions. Served with crisp potato chips 17

Southwest Burger* 7oz. of our custom blend of beef chuck & brisket topped with avocado, lettuce, tomato, black olive salsa and pepper jack cheese 17

Beyond Burger Veggie burger grilled and served with slices of tomato, red onion and lettuce 19

Horn's Angus Beef Sliders* Three Angus beef mini burgers topped with bacon and sautéed onions served with French fries 17

Cali Chicken Breast* A tender chicken breast with lettuce, tomato, sliced red onion and avocado. Served on a toasted bun with chips 17

Chicken Tenders* Lightly breaded strips served with your choice of dipping sauce, celery sticks and chips 14

QUESADILLAS

Wedges of crisp flour tortillas served with salsa and sour cream.

Spinach & Crab Quesadillas

Crab, spinach, artichoke hearts, sautéed onions, cream cheese mixed with a blend of cheeses. Served with guacamole on the side 18

Seafood Quesadillas

Lobster, crab, blend of cheeses and tomatoes served with guacamole on the side 19

Southwestern Seasoned Beef, Pulled Pork or Chicken*

Fresh Veggie Stuffed with yellow squash, zucchini, onions, bell peppers and carrots 16

Black Bean & Fajita Chicken*

Cheese 11 **Black Bean** 13

CHILDREN'S SELECTIONS

For our guests 11 and under. Served with fries and an Oreo cookie.

Hard Tacos*

Two hard shell tacos filled with beef & cheese in a basket with tortilla chips

Chicken Tenders*

Buddy Burger*

Two mini burgers. (served well done)

Peanut Butter & Jelly

Cheese Quesadilla 10

FIESTA FAJITAS

Our flavorful Fajitas are served on a skillet with rice, beans and warm flour tortillas. Our homemade salsa and sour cream served on the side.

Fajita Steak* Tender strips of skirt steak with grilled onions and bell peppers 24

Fajita Chicken* Marinated skinless chicken strips with grilled onions and bell peppers 24

Plump Shrimp*

Flavored select shrimp with grilled onions and bell peppers 25

SIDES

French Fries 8

Cheese Fries 9

Onions Rings 10

Rice or Frijoles or

Black Beans 4 each

Chips & Salsa 10

DESSERT

Molten Chocolate Lava Cake

with whipped cream 10

Add ice cream 3

BEVERAGES

DRAFT BEER

Bell's Oberon Ale & Two Hearted IPA
Blake's Pineapple Cider
Labatt Blue Light
Leinenkugel Summer Shandy
Rotating Beer/Ale Tap
Rotating IPA Tap

BOTTLED BEER - DOMESTIC

Budweiser, Bud Light
Michelob Ultra, Coors Light, Miller Lite

BOTTLED BEER - IMPORT

Corona, Corona Premier
Heineken
Guinness Draft bottle
Labatt Blue
Stella Artois Beer
Beck's NA

CRAFT BEERS

Atwater Vanilla Java Porter
Bell's Amber
Blue Moon Belgium White Ale
Founder's All-Day IPA
Short's Huma Lupa Licious IPA & Soft Parade
Short's Soft Parade Shandy

MALT ALTERNATIVES

Angry Orchard Cider
White Claw
Black Cherry, Mango, Raspberry, Lime, Grapefruit
Twisted Tea

Seattle's Best Coffee ~ Lipton Hot Tea

Hot Chocolate~ 2% White Milk

Pellegrino Sparkling Water, Still Bottled Water

Red Bull and Red Bull Sugar Free

Coke, Diet Coke, Ginger Ale,

Sprite, Sprite Zero, Fuze Ice Tea,

Barq's Root Beer

UPSCALE WINES *by the glass or bottle*

Mer Soliel Santa Lucia Highlands
Chardonnay

Baby Blue Cabernet Blend 2018

Black Star "Arcturos" Chardonnay

Kim Crawford Sauvignon Blanc

White Haven Sauvignon Blanc

Chat. Grand Traverse Semi-dry Riesling

Maso Canali Pinot Grigio

Chateau Roulerie D'Anjou Rose

Beringer White Zinfandel

Edna Valley Pinot Noir

Mercer Columbia Valley
Cabernet Sauvignon

Said the Sky Merlot

Altos Del Plata Malbec

HOUSE WINES *by the glass or bottle*

Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Moscato

SPECIALTY MARGARITAS

Top of the World 'Rita - Aged Anejo tequila, Grand Marnier, lime juice and margarita mix

Prickly Pear Margarita - Prickly Pear puree, Camarena Silver tequila, triple sec with lime juice, and Taste of Florida margarita mix

Mango Tango Margarita - A blended frozen margarita made with Sauza Gold Tequila, Peachtree schnapps, OJ and lime juice, topped with a sugar rim

Red 'Rita - Rich Blood Orange puree, Sauza Silver Tequila, margarita mix, lime juice and orange juice

Blue Slip Margarita - Cabo Wabo Blanco Tequila, Blue Curacao, margarita mix and pineapple juice

FEATURED COCKTAILS

Tequila Old Fashion - Sip in style with fine aged Anejo Tequila, Agave Nectar, Mexican Mole Bitters, orange peel and a cherry

Tito's Handmade Vodka Moscow Mule

A classic made with Tito's Handmade Vodka, Cock and Bull ginger beer with lime juice served in a copper mug

Tropical Island Mule

A fresh take on a favorite, a mule made with tropical flavored rum, including pineapple, coconut and lime, served in a copper mug with ginger beer and a splash of pineapple juice

Turtle Tini

Van Gogh Dutch Chocolate Vodka, Salted Carmel Baileys, Peanut Butter Whiskey, with a splash of Frangelico and cream, served in a syrup lined Martini glass

A 3% convenience fee will be added for electronic transactions.

A 19% gratuity will be added for parties of 6 or more. There is a \$5 split plate charge for shared entree.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

EXTRAS - \$1 each
Cheddar, Swiss, Pepper Jack
or American Cheese,
Sautéed Onions or Mushrooms,
Black Olives, Lettuce, Tomato
Bacon - \$2

