

Horn's Gaslight Bar & Restaurant

Established in 1933 • Luncheon Menu 11am - 4pm

APPETIZERS

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

Fresh Guacamole A classic dip with avocados, lime juice, cilantro and tomatoes. Served with warm tortilla chips & our homemade salsa 13

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

French Fries 8

Onions Rings 10

Boneless or Bone in Buffalo Chicken Wings*

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

Add Fries to Make a Meal 4

Loaded Potato Skins Crispy potato skins with melted cheese, scallions, diced tomatoes and bacon. Served with our home made salsa and sour cream 13

Add Seasoned Beef or Grilled Fajita Chicken 15

Cheese Fries Skillet

French fries smothered in melted cheeses 10

Chili Cheese Fries Skillet French fries and chili topped with a blend of melted cheeses 14

NACHOS AND MEXICAN FAVORITES

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 Nachos

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

Hard Taco Basket Three hard shelled tortillas, served with tortilla chips and salsa in a basket 17

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 20

Spinach & Crab Quesadillas

Crab, spinach, artichoke hearts, sautéed onions, cream cheese mixed with a blend of cheeses.

Served with guacamole and a mesquite salsa 18

SOUPS & SALADS

Our salads are meals in themselves.

Dressings: Ranch, Bleu Cheese, Thousand Island, Chipotle Ranch, Italian Fat Free Dressings: Raspberry Vinaigrette, Ranch, Cilantro & Lime Vinaigrette

White Bean & Chicken Chili

A generous serving of hearty homemade chili that is delicious and healthy for you!

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! 16

Soup du Jour

Chef's daily choice, served piping hot

Bowl 10 Cup 7

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

Fiesta Shrimp Salad

Fresh grilled shrimp, mixed greens, tomatoes, cucumber, fresh avocado and black bean corn salsa tossed in a light cilantro lime vinaigrette 20

Apple Walnut Salad

Fresh apple slices, chopped walnuts, cranberries and gorgonzola cheese crumbles atop seasonal mixed greens tossed in a apple cider vinaigrette dressing 19

BURGERS

Add Fries \$4 Bacon \$2

Extras (\$1 each) - Cheddar, Swiss, Pepper Jack, American Cheese, Sautéed Onions or Mushrooms, Black Olives, Lettuce, Tomato

Famous Amos* 7oz. of our custom blend of beef chuck & brisket, lettuce, tomato and sliced red onion. Served with crisp potato chips 17

Beef Sliders* 3 tasty Angus beef mini burgers with bacon, sautéed onions and served with fries 18

Turkey Avocado Burger* 7 oz. of lean and tasty turkey burger topped with Avocado slices, lettuce & tomato served with crispy kettle potato chips 18

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 kettle potato chips 19

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

\$10 minimum for all credit card purchases. 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.

HANDHELDS

Served with Kettle style crisp potato chips, unless otherwise noted.

Add Fries \$4

Fajita Chicken Wrap* A blend of grilled chicken strips, bell peppers and onions, melted cheese, lettuce and tomato wrapped in a sun-dried tomato tortilla. Served with chipotle mayo on the side 16

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

Turkey Reuben Sliced turkey breast, Swiss cheese and coleslaw served on grilled multi-grain bread. Served with Thousand Island dressing on the side 17

Frisco A generous serving of turkey, roast beef, sliced Swiss and American cheeses, sautéed onions, lettuce and tomatoes grilled on sourdough bread 17

Turkey Club Wrap Turkey breast, bacon, lettuce, tomato and jack cheese in a spinach tortilla 16

French Dip Lean roast beef, mushrooms and melted Swiss cheese on a toasted bun, served with au jus for dipping 17

The Light Weight Your choice of 1/2 sandwich of turkey, ham or roast beef on sourdough bread. Served with a cup of soup of the day or chili 17

Barbequed Pork Sandwich Tender pulled pork and Sweet Baby Ray's BBQ sauce. Served on a split top bun 16

Chicken Tenders* Lightly breaded strips served with your choice of dipping sauce, celery sticks & chips 14 Add Fries 4

CHILDREN'S SELECTIONS

For our guests 11 and under.

Served with fries and an Oreo cookie.

Hard Tacos* 8

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

Chicken Tenders* 12

Buddy Burger* 8

Two mini burgers. (served well done)

Cheese Quesadilla 9

DESSERT

Molten Chocolate Lava Cake

with whipped cream 12

Add ice cream 3



BEVERAGES

DRAFT BEER

Bell's Oberon Ale & Two Hearted IPA
Blake's Pineapple Cider
Labatt Blue Light
Leinenkugel Summer Shandy
Cheboygan Brewery Blood Orange Honey Rotating IPA Tap

BOTTLED BEER - DOMESTIC

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

BOTTLED BEER - IMPORT

Corona, Corona Light
Heineken
Guinness Draft bottle
Labatt Blue
Stella Artois
Heinken Zero

CRAFT BEERS

Atwater Dirty Blonde Ale
Atwater Vanilla Java Porter
Bell's Amber
Blue Moon Belgium White Ale
Founder's All-Day IPA
New Holland Dragons Milk Stout

MALT ALTERNATIVES

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

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 (*bottle only*)
Black Star "Arcturos" Chardonnay
Kim Crawford Sauvignon Blanc
Elizabeth Spenser Sauvignon Blanc
Chat. Grand Traverse Semi-dry Riesling
Maso Canali Pinot Grigio
Chat Roulerie D'Anjou Rose
Beringer White Zinfandel
Edna Valley Pinot Noir
H3 Cabernet Sauvignon
Said the Sky Merlot
Altos Del Plata Malbec

HOUSE WINES *by the glass or bottle*

Frontera Chardonnay, Frontera Pinot Grigio
Frontera Cabernet Sauvignon,
Barefoot Moscato

FEATURED COCKTAILS

Iron Fish Maple Bourbon Old Fashioned

Michigan made bourbon, maple barrel aged, muddled cherry, orange bitters, simple syrup, orange slice

Tito's Handmade Vodka Moscow Mule

A classic made with Tito's Handmade Vodka, Cock & 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

Michigan Mule - Enjoy a Michigan vodka mule. Choose either Gypsy Vodka or Straits Vodka, Cock & Bull Ginger beer, lime juice in a copper mug

SPECIALTY MARGARITAS

Top of the World 'Rita - Tres Generaciones 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

Jalapeno Marg-a-tini - Camarena Reposado Tequila, Grand Marnier, lime juice & lime margarita mix, shaken garnished with jalapeno slices

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