

# 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 15

**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 20

**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

### Soup of the Day

Fresh made 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

### Apple Walnut Salad

Fresh apple slices, chopped walnuts, cranberries & gorgonzola cheese crumbles atop seasonal mixed greens tossed in a apple cider vinaigrette 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. 20

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

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



\$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.

## 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.

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

**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 19

**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 18

**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 Add Fries 4

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

## 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 19

### Seafood Quesadillas

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

### Southwestern Seasoned Beef, Pulled Pork or Chicken\* 17

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

### Black Bean & Fajita Chicken\* 18

Cheese 11 Black Bean 13

## 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\* 10

Two mini burgers. (served well done)

### Cheese Quesadilla 9

## 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 25

**Fajita Chicken\*** Marinated skinless chicken strips with grilled onions and bell peppers 25

### Plump Shrimp\*

Flavored select shrimp with grilled onions and bell peppers 26



## SIDES

French Fries 8

Cheese Fries 9

Onions Rings 10

Rice or Frijoles or

Black Beans 4 each

Chips & Salsa 8

## 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 Ale  
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 Beer  
Heineken 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

Canali Pinot Grigio

Chateau 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

## 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

## 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

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