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 18

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 14 Add Seasoned Beef or Grilled Fajita Chicken 17

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) 19 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) 22 Half Order (Serves 1) 18

Chicken & Black Bean Nachos

Tortilla chips, layered with chicken, black beans and a blend of cheeses. Topped with tomatoes and corn Full Order (Serves 2 or more) 24 Half Order (Serves 1) 18

Hard Taco Basket Three hard shelled tacos, served with tortilla chips and salsa in a basket 18

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 19

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! 19

Soup du Jour

Chef's daily choice, served piping hot Bowl 11 Cup 8

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 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

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 19

Beef Sliders* 3 tasty Angus beef mini burgers with bacon, sautéed onions and served with fries 19

Turkey Avocado Burger* 7oz. of lean and tasty turkey burger topped with avocado slices, lettuce & tomato. Served with crispy kettle potato chips 19

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 20

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 18

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 18

Frisco A generous serving of turkey, roast beef, sliced Swiss and American cheeses, sautéed onions, lettuce and tomatoes grilled on sourdough bread 18

Turkey Club Wrap Turkey breast, bacon, lettuce, tomato and jack cheese in a spinach tortilla 17

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 17

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* 9

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

DESSERT

Molten Chocolate Lava Cake with whipped cream 12 Add ice cream 3



BEVERAGES

DRAFT BEER Bell's Oberon Ale & Two Hearted IPA Labatt Blue Light Leinenkugel Summer Shandy Cheboygan Brewery Blood Orange Honey **Rotating IPA Tap** Rotating Michigan Cider Tap

BOTTLED BEER - DOMESTIC

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

BOTTLED BEER - IMPORT

Corona, Corona Light Heineken & Heineken Zero **Guinness Draft bottle** Labatt Blue Modelo Stella Artois Beer Athletic Golden & Hazy IPA NA

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

MALT ALTERNATIVES Angry Orchard Cider, Twisted Tea White Claw Black Berry, Mango, Peach, Lime, Green Apple

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 Chardonnav Black Star "Arcturos" Chardonnay, MI Kim Crawford Sauvignon Blanc Babich Sauvignon Blanc Chat. Grand Traverse Semi-dry Riesling, MI Maso Canali Pinot Grigio, Italy Dom Bastide Cotes Du Rhone Rose Beringer White Zinfandel La Crema Monterey Pinot Noir Unshackled by Prisoner Cabernet Sauvignon Altos Del Plata Malbec, Argentina Baby Blue Cabernet Blend 2020 (bottle only)

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 Margarita - 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

La Paloma - Sauza Silver tequila, grapefruit juice, club soda, touch of simple syrup. Creates a light refreshing, sweet and tart cocktail

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