

# Horatio's

## Early Dining 3-Course Dinner

New England Clam Chowder, Broadway  
Pea Salad or Iceberg Lettuce Wedge

Dinner Entrée

Housemade Dessert

**29**

### American Waygu Meatloaf

Mashed Yukon potatoes, roasted  
rainbow carrots, smoked mushrooms,  
cabernet demi-glace

### Fettuccine With Chicken & Asparagus

Bacon, tomatoes, parmesan,  
garlic cream sauce, fresh herbs

### Beer Battered Fish and Chips

Pacific cod fillets, Anchor Steam beer  
batter, malt vinegar, housemade  
artichoke caper tartar sauce

### American Wagyu Sirloin\* (+3)

40-day aged, crispy green onion potato cakes,  
roasted green & cannellini beans, slivered  
almonds, 10 yr. aged balsamic, mustard aioli,  
cabernet demi-glace

### Chef's Daily Fish Selection

Ask your server about today's selection.  
Served with seasonal accompaniments.

## Sweets

### Key Lime Pie

Nellie and Joe's famous Key West lime juice

### Burnt Cream

Fresh seasonal berries, whipped cream **gf**

**gf** Prepared gluten-free, but we are not a gluten-free kitchen and do not have  
separate cooking equipment to prepare 100% gluten-free items.

*\*Contains or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.*

*For the ease of our guests, a large party gratuity of 18% will be added to parties  
of 8 or more. 100% of this is paid directly to the service staff of our guests.*