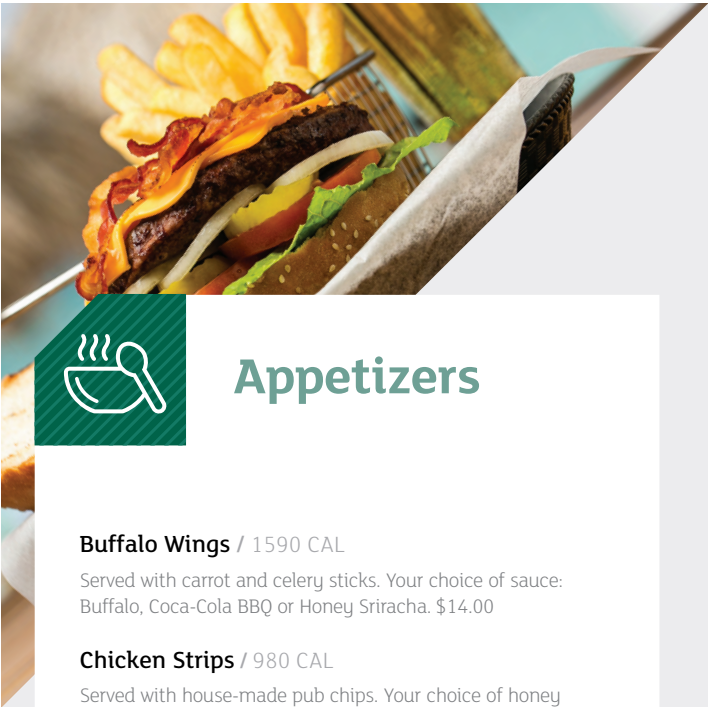




Dinner Menu

5:00 PM to 10:00 PM 7 DAYS A WEEK


Holiday Inn
AN IHG® HOTEL



Appetizers

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$14.00

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$14.00

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$13.00
Add Grilled Chicken. \$5.00 / 187 CAL

Firecracker Shrimp / 850 CAL

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce. \$14.00

Pulled Pork Sliders / 630 CAL

Pulled barbeque pork topped with crisp onion rings and dill pickles. \$15.00

Shrimp Tacos / 1220 CAL

Grilled shrimp, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$17.00

Cheese Curds / 1100 CAL

Fresh and hot golden cheesy nuggets served with ranch dressing. \$14.00



Entrees

All of our Entrees are served with your choice of two sides; Pasta dishes are served with a side salad.

Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$24.00
Choice of 2 sides.

Blackened Chicken Alfredo / 1260 CAL

Blackened chicken and penne pasta tossed with roasted garlic, mushrooms, charred tomatoes and served with ciabatta bread. \$18.00

Build Your Own Pizza / 1000-2000 CAL

Topped with your choice of the following toppings: Pepperoni, sausage, green peppers, onions, mushrooms, black olives, tomatoes and jalapenos. \$14.00
2.00 per topping. No sides.

Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$36.00
Choice of 2 sides.

Chicken Fajitas / 1500 CAL

Chicken breast, sauteed peppers, onions, pico de gallo, lettuce, shredded cheddar cheese, flour tortillas, sour cream and salsa. \$17.00



Burgers & Sandwiches

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$15.00

BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$18.00

Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$17.00
Add bacon for an additional \$2.00.

BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$15.00

Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on Ciabatta with pesto mayonnaise. \$16.00

Premium Steak Sandwich / 1190 CAL

Shaved tenderloin grilled with peppers, onions, mushrooms and melted provolone cheese, finished with our house made whiskey au-jus and served on ciabatta. \$17.00
Choice of 1 side.

Chorizo Tacos / 800 CAL

3 flour tortillas with chicken, chorizo, pico de gallo, shredded cheddar, siracha aioli, lime wedge and cilantro lime rice. \$15.00



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$12.00
Add Grilled Chicken. \$5.00 / 187 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$19.00

Market Salad / 1120 CAL

Mixed greens, Mandarin oranges, fresh strawberries, grapes, toasted pecans and crumbled feta tossed with raspberry vinaigrette. \$15.00

Desserts

Brownie Sundae \$10.00 / 1010 CAL

NY Cheesecake \$10.00 / 800 CAL

Sides

French Fries \$4.50 / 280 CAL

Red Skin Mashed Potatoes \$4.50 / 200 CAL

Rice Pilaf \$4.50 / 210 CAL

Pub Chips \$4.50 / 540 CAL

Seasonal Vegetables \$4.50 / 30 CAL

Onion Rings \$4.50 / 600 CAL

Side Salad \$4.50 / 150 CAL

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

For parties of 6 or more, a 20% service charge will be automatically added to the bill. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.



Bar Hours 4:00PM to 11:00PM WEEKDAYS
4:00PM to 12:00AM WEEKENDS



Beers

Craft

- Blue Moon \$7.00 / 228 CAL
- Kona Big Wave \$7.50 / 130 CAL
- Sam Adams \$7.00 / 170 CAL
- White Claw Mango \$7.00 / 100 CAL
- White Claw Black Cherry \$7.00 / 100 CAL
- Angry Orchard Cider \$7.00 / 180 CAL

Import

- Corona Extra \$7.00 / 148 CAL
- Stella Artois \$7.00 / 150 CAL
- Guinness Draught Stout \$7.00 / 126 CAL
- Modelo Especial \$7.00 / 143 CAL
- Dos Equis Lager \$7.00 / 130 CAL
- Heineken 0.0 (Non-alcoholic) \$7.00 / 69 CAL

Domestic

- Bud Light \$6.00 / 192 CAL
- Coors Light \$6.00 / 102 CAL
- Budweiser \$6.00 / 192 CAL
- Michelob Ultra \$6.00 / 128 CAL
- Miller Lite \$6.00 / 110 CAL
- Busch Light \$6.00 / 95 CAL



Handcrafted Cocktails

- Moscow Mule** / 148 CAL
Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$14.00

Bloody Mary / 240 CAL
Smirnoff Vodka, house made Bloody Mary mix \$12.00

Jack Daniel's Lemonade / 240 CAL
Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$12.00

Manhattan / 240 CAL
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$15.00
Maker's Mark for only 3.00 more.
- Mexican Mule** / 240 CAL
Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$14.00

Margarita / 240 CAL
Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$12.00

Classic Martini / 240 CAL
New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$15.00

Skrewball Peanut Butter Cup / 240 CAL
Skrewball Peanut Butter Whiskey, Godiva White Chocolate Liqueur, cream and garnished with a Reese's Peanut Butter Cup. \$15.00



White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay 30 Degrees, CA	\$10.00	\$35.00
Sauvignon Blanc Bonterra, CA	\$12.00	\$42.00
Rose, Still Day Owl, CA	\$12.00	\$42.00
Prosecco La Marca, Italy	\$11.00	\$38.00
Pinot Grigio Canyon Road, CA	\$10.00	\$35.00
Reisling Chateau St. Michelle, WA	\$12.00	\$42.00



Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon Kendall-Jackson, CA	\$14.50	\$49.00
Pinot Noir 30 Degrees, CA	\$10.00	\$35.00
Red Blend Hot to Trot, WA	\$11.00	\$38.00
Merlot Kendall-Jackson, CA	\$14.50	\$49.00

Drinks

- Coffee N/A / 0 CAL
- Tea \$3.00 / 0 CAL
- Milk \$4.50 / 150 CAL
- Assorted Soft Drinks \$4.00 / 0-160 CAL

