

# KEM'S RESTAURANT

## APPETIZERS

### BUFFALO WINGS \* 9

Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

### CHICKEN STRIPS \* 8

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or barbecue sauce and house made pub chips. 980 CAL

### FISH TACOS \* 13

Grilled fish, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 820 CAL

### QUESADILLA \* 7

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL  
Add grilled chicken \$2.5. 1120 CAL Add steak \$3.5. 1305 CAL

### SLIDERS \* 9

Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 CAL

## BURGERS & SANDWICHES

All of our burgers are served with lettuce, tomato, red onion and your choice of one side.

### CLASSIC BURGER \* 10

8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

### BBQ BACON CHEDDAR BURGER \* 13

8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

### BUILD YOUR OWN BURGER \* 11

8 ozs. of char-broiled Angus topped with your choice of the following toppings, Cheddar, Swiss, or Pepper Jack cheese, grilled onions sautéed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$1.00. 770+ CAL

### TUSCAN CHICKEN SANDWICH \* 13

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise. 1140 CAL

### BLT CLUB WRAP \* 12

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

## SALADS

### CAESAR SALAD \* 8

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$2.5. 770 CAL Add steak \$3.5. 955 CAL Add shrimp \$3.5. 740 CAL

### GRILLED SIRLOIN SALAD \* 14

Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion and served with grilled Ciabatta. 530 CAL

## ENTREES

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

### FISH & CHIPS\* 14

Flaky beer battered cod, fried to a golden brown with our house made pub chips and creamy cole slaw. 720 CAL

### MONTEREY GRILLED CHICKEN\* 12

Tender grilled chicken breast topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. 550 CAL

### GARDEN PENNE PASTA\* 10

Sautéed garden vegetables and penne pasta tossed with roasted red peppers and pesto. Topped with shaved Parmesan and served with grilled Ciabatta. 960 CAL  
Add grilled chicken \$2.5. 1080 CAL Add steak \$3.5. 1265 CAL Add shrimp \$3.5. 1050 CAL

### RIBEYE\* 25

A 12 oz. ribeye steak seasoned and grilled to order. Topped with whiskey au jus or savory blue cheese. 960 CAL

## DRINKS

COFFEE	0 CAL	3
TEA	0 CAL	3
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	3

## SIDES

FRENCH FRIES	280 CAL	4
RICE PILAF	210 CAL	5
PUB CHIPS	540 CAL	4
SEASONAL VEGETABLES	30 CAL	5
RED SKIN		
MASHED POTATOES	200 CAL	5

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

## DESSERTS

BROWNIE SUNDAE	1010 CAL	6.5
NY CHEESECAKE	800 CAL	6.5

### ➔ ROOM SERVICE - Dial Ext:501

18% gratuity charge and applicable sales tax will be added to the price of all items.  
Delivery charges \$3.0

**DINNER SERVED**  
5:00 PM-10:00 PM DAILY

 **Holiday Inn**  
AN IHG® HOTEL

# BEVERAGE MENU

## WINE

### WHITES

	GLASS	BOTTLE
<b>Pinot Grigio</b> DANZANTE, ITALY	7	30
<b>Chardonnay</b> CANYON ROAD, CALIFORNIA	7	30
<b>Chardonnay</b> KENDALL-JACKSON, CALIFORNIA	8	33
<b>Sauvignon Blanc</b> MATUA, NEW ZEALAND	8	33
<b>Riesling</b> CHATEAU STE. MICHELLE, WASHINGTON	7	30
<b>White Zinfandel</b> BERINGER, CALIFORNIA	7	30

### REDS

<b>Pinot Noir</b> MONTEREY VINEYARDS, CALIFORNIA	8	33
<b>Merlot</b> CANYON ROAD, CALIFORNIA	7	30
<b>Merlot</b> RODNEY STRONG, CALIFORNIA	7	30
<b>Cabernet Sauvignon</b> CANYON ROAD, CALIFORNIA	7	30
<b>Cabernet Sauvignon</b> KENDALL-JACKSON, CALIFORNIA	8	33
<b>Red Blend</b> 14 HANDS STAMPEDE, WASHINGTON	8	33

## COCKTAIL DRINKS

<b>MOSCOW MULE</b> .....	9
Smirnoff vodka, ginger beer and fresh lime over ice.	
<b>ROCKIN' RITA</b> .....	10
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
<b>BLOODY MARY</b> .....	8
Smirnoff vodka and our zippy Bloody Mary mix.	
<b>MANHATTAN</b> .....	8
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$1.5 more.</i>	
<b>MOJITO</b> .....	8
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
<b>CLASSIC MARTINI</b> .....	9
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
<b>APPLETINI</b> .....	9
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
<b>LYNCHBURG LEMONADE</b> .....	10
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	

## BEER

### CRAFT

Blue Moon	6
Goose Island IPA	6
Sam Adams	6
Sam Adams Seasonal	6
Leinenkugel Seasonal	6
Goose Island 312	6

### IMPORTS

Corona Extra	6
Heineken	6
Stella Artois	6
Corona Premier	6
Guinness	6

### DOMESTIC

Bud Light	4.5
Budweiser	4.5
Coors Light	4.5
Miller Lite	4.5
Michelob Ultra	4.5
Angry Orchard Cider	5

### DRAFTS

Bud Light	4.00
Modelo	5.00