

## BAR DRINKS

### HOLIDAY INN ICED TEA 10.00

Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.

### ROCKIN' RITA 12.00

Patron Silver tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.

### BLOODY MARY 8.50

Smirnoff vodka and our zippy Bloody Mary mix.

### MANHATTAN 9.00

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters.

### MOJITO 8.50

Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.

### ISLANDTINI 8.50

Malibu Coconut rum, Midori melon liqueur, pineapple juice and fresh lime juice.

### STORM'S BREWING 8.00

Myers's Dark Rum, orange liqueur, ginger beer and fresh lime juice.

### MAI TAI 9.00

Bacardi Superior, Myers's dark rums, fresh lime juice, orange liqueur, splash of pineapple juice.

### CLASSIC MARTINI 9.00

Smirnoff vodka or Beefeater gin, a splash of M&R dry vermouth - olive or lemon twist.

### APPLETINI 8.50

Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.

### LEMON DROP 8.50

Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.

### COSMOPOLITAN 8.50

Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.

### MOSCOW MULE 9.00

Smirnoff vodka, ginger beer and fresh lime over ice in a copper mug.

### KENTUCKY MULE 8.00

Jim Beam, fresh lime juice, a dash of bitters, ginger beer and fresh mint.

### MEXICAN MULE 8.00

Sauza Blanco tequila, sweetened fresh lime and ginger beer.

### ITALIAN LEMONADE 9.00

Absolut Citron vodka, hand squeezed lemons, splash of soda water, Disaronno float.

### LYNCHBURG LEMONADE 9.00

Jack Daniel's, orange liqueur, Sprite and fresh lemon.

# Holiday Inn Gurnee



## BEER

### -Craft-

Blue Moon 5.25

Goose Island 5.25

Sam Adams 4.75

Sam Adams Seasonal 5.25

Leinenkugel Seasonal 5.25

### -Domestic-

Bud Light 4.25

Budweiser 4.25

Coors Light 4.25

Miller Lite 4.25

### -Import-

Corona 5.25

Heineken 5.25

Stella Artois 5.25

### -Cider-

Angry Orchard 5.25

### -Our Favorites-

Dogfish 60 Minute 6.50

IPA

Goose Island 312 6.50

## WINE

### -White-

#### Pinot Grigio

Danzante, Italy

#### Chardonnay

Canyon Road, California

#### Chardonnay

Kendall-Jackson, California

#### Sauvignon Blanc

Matua, New Zealand

#### Riesling

Chateau Ste. Michelle, Washington

#### White Zinfandel

Beringer, California

### -Glass-

7.50

6.50

8.75

8.75

7.75

5.75

### -Bottle-

21.75

20.75

25.75

25.75

22.50

20.50

### -Red-

#### Pinot Noir

Monterey Vineyards, California

#### Merlot

Canyon Road, California

#### Merlot

Rodney Strong, California

#### Cabernet Sauvignon

Canyon Road, California

#### Cabernet Sauvignon

Kendall-Jackson, California

#### Red Blend

14 Hands Stampede, Washington

### -Glass-

7.50

6.50

6.50

6.50

11.50

7.75

### -Bottle-

21.75

20.75

20.75

20.75

32.50

23.50

## APPETIZERS

### CHICKEN WINGS\* 8.75

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

### CHICKEN STRIPS\* 8.00

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.

### FISH TACOS\* 12.50

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

### QUESADILLA 6.25

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. Add grilled chicken for 3.00.\*

### SLIDERS\* 8.75

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

## SALADS

### CAESAR SALAD 8.50

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta.

Add grilled chicken for 3.00.\*

### GRILLED SIRLOIN SALAD\* 14.50

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

## BURGERS & SANDWICHES

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

### CLASSIC BURGER\* 9.75

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

### BBQ BACON CHEDDAR BURGER\* 12.75

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

### BLT CLUB WRAP\* 12.25

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

### BUILD YOUR OWN BURGER\* 11.00

8 ozs. of char-broiled Angus topped with your choice of cheese and 2 of the following toppings: Grilled onions, sautéed mushrooms, roasted red peppers, jalapeno peppers, pico de gallo.

Add bacon for an additional 3.00.

### TUSCAN CHICKEN SANDWICH\* 12.75

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

## ENTREES

Most entrees are served with a choice of two sides; Pasta dishes are served with one side.

### CITRUS GRILLED SALMON\* 15.00

A grilled fillet of salmon finished in a citrus, white wine butter sauce.

### ALFREDO PENNE PASTA 10.75

Creamy Alfredo penne with roasted garlic, mushrooms, charred tomatoes and served with grilled Ciabatta.

Add grilled chicken for 3.00.\*

### MONTEREY GRILLED CHICKEN\* 11.50

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

### SRIRACHA SIRLOIN\* 21.00

A center cut, choice Top Sirloin grilled and topped with a Sriracha glaze.

## SIDES

### FRENCH FRIES 3.75

### RED SKIN MASHED POTATOES 4.25

### STEAMED BROCCOLI 3.50

### PUB CHIPS 4.25

### RICE PILAF 3.50

## BEVERAGES

### COFFEE 2.50

### TEA 2.50

### ASSORTED SOFT DRINKS 2.25

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