

THE MEETING ROOM

APPETIZERS

BUFFALO WINGS* 11.00

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

CHICKEN STRIPS 10.00

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. 980 CAL

FALAFEL 12.00

Ground chickpeas mixed with a blend of herbs and spices. Served on a bed greens with a roasted red pepper cream sauce 1650+ CAL

QUESADILLA* 9.00

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000CAL Add grilled chicken \$6.00. 1120CAL Add steak \$8.00. 1305 CAL Add shrimp \$8.00. 1090CAL

LOADED PUB CHIPS * 12.00

Pub chips topped with tomato, onions, cheese sauce, bacon, and topped with sour cream. 1100+ cal CAL

BEER CHEESE AND PRETZELS 9.00

Lager Beer cheese served with warm pretzels and spicy brown mustard. 1150 CAL

FIRECRACKER SHRIMP* 15.00

Jumbo shrimp lightly breaded and tossed in a red chili sauce that pops with sweet Asian heat. 850 CAL

BURGERS & SANDWICHES

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

CLASSIC BURGER* 12.00

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

BBQ BACON CHEDDAR BURGER* 16.00

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

BUILD YOUR OWN BURGER* 14.00

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. 770+ CAL

TUSCAN CHICKEN SANDWICH 15.00

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* 15.00

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

BUFFALO CHICKEN WRAP * 12.00

Crispy chicken tenders tossed in buffalo sauce, lettuce, tomato, onions and blue cheese crumbles. Served with pub chips. Ranch or blue cheese upon request 1450 CAL

SALADS

CAESAR SALAD 10.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$6.00. 770 CAL Add steak \$8.00. 955 CAL Add shrimp \$8.00. 740 CAL

GRILLED SIRLOIN SALAD* 17.00

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

COBB SALAD 14.00

Mixed greens, grilled chicken, bacon, tomato, cucumber, red onion, chopped egg, crumbled blue cheese. 670 CAL

CRISPY CHICKEN SALAD 16.00

Mixed greens topped with cucumbers, tomatoes, shredded Cheddar cheese and crispy chicken strips tossed in honey mustard dressing. 1120 CAL

ENTREES

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

BBQ PORK RIBS* 26.00

Tender, slow cooked pork ribs, cut, stacked and brushed with barbecue sauce. 1790 CAL

SALMON FLORENTINE * 22.00

Pan seared salmon filet in a florentine cream sauce. 610 CAL

GARDEN PENNE PASTA 12.00

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 \$6.00. 1080 CAL Add steak \$8.00. 1265 CAL Add shrimp \$8.00. 1050 CAL

BLACKENED CHICKEN ALFREDO 14.00

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$8.00 1200 CAL

RIBEYE* 29.00

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

CHARLESTON FISH AND CHIPS * 18.00

Fried Flounder filet tossed in a cornmeal breading and served with Fries and tartar sauce. 1400 CAL

DRINKS

COFFEE	0 CAL	3
TEA	0 CAL	2.5
MILK	150 CAL	2.5
ASSORTED SOFT DRINKS	0-160 CAL	2.5

DESSERTS

NY CHEESECAKE	800 CAL	9
BROWNIE SUNDAE	1010 CAL	9
ICE CREAM	510 CAL	4.5
APPLE CRISP	530 CAL	9

SIDES

FRENCH FRIES	280 CAL	6.00
RICE PILAF	210 CAL	7.00
PUB CHIPS	540 CAL	6.00
SEASONAL VEGETABLES	30 CAL	7.00
RED SKIN MASHED POTATOES	200 CAL	7.00

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

➔ ROOM SERVICE - Dial Ext: 117

20% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$3.00

DINNER SERVED
5PM - 10PM DAILY

 **Holiday Inn**
AN IHG® HOTEL

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

WINE

WHITES

	GLASS	BOTTLE
Pinot Grigio DANZANTE, ITALY	9	32
Chardonnay CANYON ROAD, CALIFORNIA	8	28
Chardonnay KENDALL-JACKSON, CALIFORNIA	14	46
Sauvignon Blanc MATUA, NEW ZEALAND	12	40
Riesling CHATEAU STE. MICHELLE, WASHINGTON	10	36
White Zinfandel BERINGER, CALIFORNIA	9	32

REDS

Pinot Noir MEIOMI, CALIFORNIA	12	44
Merlot CANYON ROAD, CALIFORNIA	9	28
Merlot RODNEY STRONG, CALIFORNIA	14	42
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	9	28
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	14	46
Red Blend 14 HANDS STAMPEDE, WASHINGTON	12	42

COCKTAIL DRINKS

BLOODY MARY	10
Smirnoff vodka and our Bloody Mary mix.	
HOLIDAY INN ICED TEA	12
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
ROCKIN' RITA	12
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
MOSCOW MULE	9
Smirnoff vodka, ginger beer and fresh lime over ice.	
MANHATTAN	9
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$2 more.</i>	
CLASSIC MARTINI	12
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
MOJITO	10
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
MEXICAN MULE	10
Sauza Blue Agave Tequila, ginger beer and fresh lime over ice.	

BEER

CRAFT

Blue Moon	5.5
Goose Island IPA	5.5
Sam Adams	5.5

IMPORTS

Corona Extra	6
Heineken	6
Stella Artois	6

DOMESTIC

Bud Light	5
Budweiser	5
Coors Light	5
Miller Lite	5
Michelob Ultra	5

DRAFTS

Bud Light	5
Sierra Nevada	6
Yuengling	6
Westbrook	7
Holy City	7
Local Rotating	7