## WINE

### WHITES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio</td>
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<td>39</td>
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<tr>
<td>Chardonnay</td>
<td>7</td>
<td>25</td>
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<tr>
<td>Chardonnay</td>
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<td>52</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
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<td>42</td>
</tr>
<tr>
<td>Riesling</td>
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<td>42</td>
</tr>
<tr>
<td>White Zinfandel</td>
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<td>39</td>
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</tbody>
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### REDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
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<tbody>
<tr>
<td>Pinot Noir</td>
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<tr>
<td>Merlot</td>
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<td>Merlot</td>
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<tr>
<td>Cabernet Sauvignon</td>
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<tr>
<td>Cabernet Sauvignon</td>
<td>12</td>
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<tr>
<td>Red Blend</td>
<td>10</td>
<td>45</td>
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</tbody>
</table>

## COCKTAIL DRINKS

- **ROCKIN’ RITA**
  Saiwa Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.

- **BLOODY MARY**
  Smirnoff vodka and our zippy Bloody Mary mix.

- **MANHATTAN**
  Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. 
  *Maker's Mark $3 more.*

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

- **LEMON DROP**
  Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.

- **COSMOPOLITAN**
  Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.

- **MOSCOW MULE**
  Smirnoff vodka, ginger beer and fresh lime over ice.

- **LYNCHBURG LEMONADE**
  Jack Daniel's, orange liqueur, Sprite and fresh lemon.

## BEER

<table>
<thead>
<tr>
<th>Craft</th>
<th>Imports</th>
<th>Domestic</th>
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</thead>
<tbody>
<tr>
<td>Blue Moon</td>
<td>Corona Extra</td>
<td>Bud Light</td>
</tr>
<tr>
<td>Goose Island IPA</td>
<td>Heineken</td>
<td>Budweiser</td>
</tr>
<tr>
<td>Sam Adams</td>
<td>Stella Artois</td>
<td>Coors Light</td>
</tr>
<tr>
<td>Sam Adams Seasonal</td>
<td></td>
<td>Miller Lite</td>
</tr>
<tr>
<td>Leinenkugel Seasonal</td>
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</table>
APPETIZERS

BUFFALO WINGS * 11
Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

CHICKEN STRIPS * 10
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 * 16
Grilled fish, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 820 CAL

QUESADILLA * 9
Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with sour cream. 1000 CAL. Add grilled chicken $3. 1120 CAL
Add steak $4. 1300 CAL

SLIDERS * 11
Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 CAL

MOZZARELLA STICKS *
Crispy outside with melty Mozzarella inside served with marinara sauce. 800 CAL

ONION RINGS 6
Fried to a golden crisp, served with a remoulade sauce. 500 CAL

BURGERS & SANDWICHES

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

CLASSIC BURGER * 12
8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

BBQ BACON CHEDDAR BURGER * 16
8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

BUILD YOUR OWN BURGER * 14
8 ozs. of char-broiled Angus topped with your choice of the following toppings. Cheddar, Swiss, or Pepper Jack cheese; grilled onions sautéed mushrooms, jalapeño peppers, Pico de Gallo, Add bacon for an additional $4 770+ CAL

TUSCAN CHICKEN SANDWICH * 15
Marinated chicken breast, grilled and topped with Provolone, roasted red peppers, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise. 1140 CAL

BLT CLUB WRAP * 15
Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

SALADS

CAESAR SALAD * 10
Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 850 CAL. Add grilled chicken $4. 970 CAL
Add steak $6. 993 CAL

GRILLED SIRLOIN SALAD * 17
Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion and served with grilled Ciabatta. 630 CAL

CRISPY CHICKEN SALAD * 16
Mixed greens topped with cucumbers, tomatoes, shredded Cheddar cheese and crispy chicken strips tossed in honey mustard dressing. 1110 CAL

ENTREES

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

CITRUS GRILLED SALMON * 18
A grilled fillet of salmon finished in a citrus, white wine butter sauce. 610 CAL

BLACKENED CHICKEN ALFREDO * 14
Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL. Sub Blackened Shrimp $5. 1200 CAL

MONTEREY GRILLED CHICKEN * 14
 Tender grilled chicken breast topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. 550 CAL

SRIRACHA SIRLOIN * 25
A center cut, choice Top Sirloin grilled and topped with a Sriracha glaze. 890 CAL

BBQ PORK RIBS * 26
Tender, slow cooked pork ribs, cut, stacked and brushed with barbecue sauce. 1790 CAL

SHRIMP SCAMPI PENNE * 19
Penne pasta tossed with garlic, white wine, butter and a touch of lemon. Topped with grilled shrimps, charmed tomatoes, shaved Parmesan and served with grilled Ciabatta. 1640 CAL

DRINKS

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

DESSERTS

NY CHEESECAKE 800 CAL
BROWNIE SUNDAE 1010 CAL

SIDES

FRENCH FRIES 280 CAL 6
RICE PILAF 210 CAL 7
PUB CHIPS 160 CAL 6
SEASONAL VEGETABLES 30 CAL 7
RED SKIN MASHED POTATOES 200 CAL 8
SIDE CAESAR 290 CAL 8
SIDE SALAD 150 CAL 8

ROOM SERVICE - Dial Ext: 3202

A 18% gratuity charge and applicable sales tax will be added to the price of all items.

DINNER SERVED
5 PM - 11 PM DAILY

2000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

*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.