

GRILLING INN

APPETIZERS

BUFFALO WINGS * 10

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

CHICKEN STRIPS * 9

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 * 14

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

QUESADILLA * 8

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$3.00. 1120 CAL Add steak \$4.50. 1305 CAL Add shrimp \$4.50. 1090 CAL

SLIDERS * 10

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

BUFFALO CHICKEN SLIDERS* 10

Three bite-sized Buffalo chicken sandwiches with blue cheese, lettuce, tomato and house made pub chips. 1000 CAL

HUMMUS & PITA 9

Blended chickpeas seasoned with sea salt, lemon and topped with pesto. Served with warm pita wedges, crisp vegetables, crumbled feta and green olives. 1650 CAL

SPINACH & ARTICHOKE DIP 9

A creamy blend of cheeses, spinach and artichokes served warm with crisp tortilla chips. 720 CAL

MOZZARELLA STICKS

Fried cheese sticks breaded 350 CAL

NACHOS*

Chips drizzled in nacho cheese with choice of chicken or beef 500 CAL

BURGERS & SANDWICHES

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

CLASSIC BURGER * 11

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

BBQ BACON CHEDDAR BURGER * 14

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

BUILD YOUR OWN BURGER * 12

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 \$2.5. 770+ CAL

TUSCAN CHICKEN SANDWICH * 14

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 * 13

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

BLT CLUB WRAP * 450 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 450 CAL

BBQ BACON CHEDDAR BURGER * 650 CAL

8ozs of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 650 CAL

SALADS

CAESAR SALAD * 9

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$3. 770 CAL Add steak \$4.5. 955 CAL Add shrimp \$4.5. 740 CAL

GRILLED SIRLOIN SALAD * 15

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

MARKET SALAD 12

Mixed greens lightly tossed with Mandarin oranges, fresh strawberries, grapes, toasted pecans and raspberry vinaigrette. Topped with crumbled feta and served with grilled Ciabatta. 490 CAL

SOUTHWEST CHOPPED SALAD* 14

Mixed greens, grilled chicken breast, roasted corn, avocado, house made Pico de Gallo and a blend of cheeses tossed with chipotle ranch dressing and served with grilled Ciabatta. 1010 CAL

ENTREES

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

CITRUS GRILLED SALMON* 17

A grilled fillet of salmon finished in a citrus, white wine butter sauce. 610 CAL

GARDEN PENNE PASTA* 11

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 \$3. 1080 CAL Add steak \$4.5. 1265 CAL Add shrimp \$4.5. 1050 CAL

MONTEREY GRILLED CHICKEN* 13

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

SRIRACHA SIRLOIN* 23

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

ASPARAGUS STUFFED CHICKEN WITH SWISS* 14

Seasoned chicken breast folded with grilled asparagus, Swiss cheese and a savory pesto sauce. 440 CAL

CHICKEN THAI RED CURRY* 13

Tender chicken breast sautéed in a red curry sauce with assorted vegetables and served over jasmine rice. 1010 CAL

DRINKS

COFFEE	0 CAL	2
TEA	0 CAL	2
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	2

DESSERTS

NY CHEESECAKE	800 CAL	5.5
BROWNIE SUNDAE	1010 CAL	5.5

SIDES

FRENCH FRIES	280 CAL	5
RICE PILAF	210 CAL	6
PUB CHIPS	540 CAL	5
SEASONAL VEGETABLES	30 CAL	6
RED SKIN MASHED POTATOES	200 CAL	6
SIDE CAESAR	390 CAL	7
ONION RINGS	600 CAL	6

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: 0

Applicable sales tax will be added to the price of all items.

DINNER SERVED
4PM-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	11.5	28
Chardonnay CANYON ROAD, CALIFORNIA	7.5	19
Chardonnay KENDALL-JACKSON, CALIFORNIA	12.5	29
Sauvignon Blanc MATUA, NEW ZEALAND	11.5	28
Riesling CHATEAU STE. MICHELLE, WASHINGTON	9.5	23
White Zinfandel BERINGER, CALIFORNIA	7.5	22

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	9.5	22
Merlot CANYON ROAD, CALIFORNIA	8.5	19
Merlot RODNEY STRONG, CALIFORNIA	8.5	19
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	11.5	26
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	15.5	38
Red Blend 14 HANDS STAMPEDE, WASHINGTON	9.5	23

COCKTAIL DRINKS

ROCKIN' RITA	12.5
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
BLOODY MARY	8.5
Smirnoff vodka and our zippy Bloody Mary mix.	
MANHATTAN	9.5
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$4.5 more.</i>	
MOJITO	9.5
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
HOLIDAY INN ICED TEA	10.5
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
CLASSIC MARTINI	10.5
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
APPLETINI	11.5
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
LEMON DROP	9.5
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	

BEER

CRAFT

Blue Moon	6.5
Goose Island IPA	6.5
Sam Adams	6.5
Sam Adams Seasonal	6.5
Leinenkugel Seasonal	8.5
Angry Orchard Cider	6.5

IMPORTS

Corona Extra	6.5
Heineken	6.5
Stella Artois	7.5
Guinness	6.5
Modelo Especial	6.5
Corona Premier	6.5

DOMESTIC

Bud Light	4.5
Budweiser	4.5
Coors Light	4.5
Miller Lite	4.5
Michelob Ultra	4.5