

ROUNDHOUSE BAR AND GRILL

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 \$2.00. 1120 CAL
Add steak \$4.00. 1305 CAL Add shrimp \$5.00. 1090 CAL
- SLIDERS* 10**
Three mini burgers topped with crisp bacon. Cheddar cheese and a side of our house made pub chips. 1340 CAL
- SPINACH & ARTICHOKE DIP 9**
A creamy blend of cheeses, spinach and artichokes served warm with crisp tortilla chips. 720 CAL
- FIRECRACKER SHRIMP* 13**
Jumbo shrimp lightly breaded and tossed in a red chili sauce that pops with sweet Asian heat. 850 CAL
- ROUNDHOUSE WINGS* 9,50**
Crispy chicken wings available in Hot, Lemon Pepper, BBQ or Thai Chili. 1500 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
- HOMEMADE GUMBO* 7,25**
A Louisiana Original - our signature blend of smoked meats, seasonings and spices served over rice. Cup for \$5.95 416 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 \$4.00. 770 CAL Add steak \$6.00. 955 CAL Add shrimp \$5.00. 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
- CRISPY CHICKEN SALAD*.....14**
Mixed greens topped with cucumbers, tomatoes, shredded Cheddar cheese and crispy chicken strips tossed in honey mustard dressing. 1120 CAL
- GARDEN SALAD.....9**
Large Garden Salad topped with cucumber, onion, tomatoes, cheddar cheese, and croutons. 66 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
- 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
- BLACKENED CHICKEN ALFREDO*.....13**
Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$6.00 1200 CAL
- FRIED SEAFOOD PLATTER*.....18**
Hand Battered shrimp and fish served with hush puppies and your choice of side. 1090 CAL
- RED BEANS AND RICE*.....12**
Traditional New Orleans favorite served with smoked sausage and sweet corn bread. 660 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 \$.50. 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
- GRILLED SALMON BLT*.....15**
A maple-glazed salmon fillet, seasoned and served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce and tomato. 1100 CAL
- SHRIMP PO-BOY*.....1350**
Gulf shrimp, battered and fried to a golden brown. Served on fresh french bread. 690 CAL

DRINKS

- COFFEE 0 CAL
TEA 0 CAL
MILK 150 CAL

ASSORTED SOFT DRINKS 0-160 CAL 275

SIDES

- FRENCH FRIES 280 CAL
RICE PILAF 210 CAL
PUB CHIPS 540 CAL
SEASONAL VEGETABLES 30 CAL
RED SKIN
MASHED POTATOES 200 CAL
ONION RINGS 600 CAL
SIDE SALAD 150 CAL

DESSERTS

- NY CHEESECAKE 800 CAL 595
BROWNIE SUNDAE 1010 CAL 495

➔ ROOM SERVICE - Dial Ext: 6118

18% gratuity charge and applicable sales tax will be added to the price of all items.
Delivery charges \$2.00

DINNER SERVED
5PM - 11PM DAILY

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

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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.
FOR PARTIES OF 6 OR MORE, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

WINE

WHITES

	GLASS	BOTTLE	
Pinot Grigio DANZANTE, ITALY	7.75	24	HOLIDAY INN ICED TEA12 Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.
Chardonnay CANYON ROAD, CALIFORNIA	6.50	22	ROCKIN' RITA12 Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.
Chardonnay KENDALL-JACKSON, CALIFORNIA	9.00	27	BLOODY MARY9 Smimoff vodka and our zippy Bloody Mary mix.
Sauvignon Blanc MATUA, NEW ZEALAND	9.00	27	MANHATTAN9 Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$3.00 more.</i>
Riesling CHATEAU STE. MICHELLE, WASHINGTON	9.00	27	APPLETINI8.50 Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.
White Zinfandel BERINGER, CALIFORNIA	5.75	21	LEMON DROP8.50 Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.

REDS

Pinot Noir MEIOMI, CALIFORNIA	7.75	24	COSMOPOLITAN9 Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.
Merlot CANYON ROAD, CALIFORNIA	6.50	22	LYNCHBURG LEMONADE10 Jack Daniels, orange liqueur, Sprite and fresh lemon.
Merlot RODNEY STRONG, CALIFORNIA	7.75	24	
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	6.50	22	
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	12	35	
Red Blend 14 HANDS STAMPEDE, WASHINGTON	10	30	

BEER

CRAFT	IMPORTS	DOMESTIC
Blue Moon 4.75	Corona Extra 4.75	Bud Light 3.75
Goose Island IPA 4.75	Heineken 4.75	Budweiser 3.75
Sam Adams 4.75	Stella Artois 4.75	Coors Light 3.75
Sam Adams Seasonal 4.75	Modelo Especial 4.75	Miller Lite 3.75
Leinenkugel Seasonal 4.75		
Angry Orchard Cider 4.75		