

# HEADWATERS BAR & GRILL

## 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 salsa and sour cream. 1000 CAL Add grilled chicken \$2. 1120 CAL

### SLIDERS \* 11

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

### SPINACH & ARTICHOKE DIP 10

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

### FRIED CALAMARI\* 13

Calamari strips seasoned and dusted in flour and panko. Served with garlic citrus aioli. 990 CAL

### ONION RINGS 9

Onion rings breaded and served with a BBQ ranch dipping sauce 750 CAL

### SOUP OF THE DAY 5/7

Made fresh daily. Varies

## 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, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$3. 770+ CAL

### TUSCAN CHICKEN SANDWICH 15

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

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

### GRILLED SALMON BLT\* 17

A maple-glazed salmon fillet, seasoned and served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce and tomato. 1100 CAL

### GRILLED VEGGIE SANDWICH 11

Grilled zucchini, tomato, caramelized onion and roasted red peppers served on a Ciabatta with Provolone and pesto mayonnaise. 1070 CAL

## SALADS

### CAESAR SALAD 10

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$4. 770 CAL Add shrimp \$6. 740 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. 530 CAL

### COBB SALAD 14

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

### CRISPY CHICKEN SALAD 16

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 side salad.

### 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

### HUNTER CHICKEN 14

Chicken breast sautéed with white wine, mushrooms, tomatoes and served with two sides. 360 CAL

### MONTEREY GRILLED CHICKEN 14

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

### CITRUS GRILLED SALMON\* 18

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

### SHRIMP SCAMPI PENNE\* 19

Penne pasta tossed with garlic, white wine, butter and a touch of lemon. Topped with grilled shrimp, charred tomatoes, shaved Parmesan and served with grilled Ciabatta. 1640 CAL

### FISH AND CHIPS 16

3 pieces of hand breaded pacific cod served with French fries, coleslaw and tartar sauce. 1250 CAL

### GARDEN PENNE PASTA 12

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 \$5. 1080 CAL Add steak \$6. 1265 CAL Add shrimp \$7. 1050 CAL

## DRINKS

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

## DESSERTS

|                |          |   |
|----------------|----------|---|
| NY CHEESECAKE  | 800 CAL  | 6 |
| BROWNIE SUNDAE | 1010 CAL | 6 |
| ICE CREAM      | 510 CAL  | 5 |

## SIDES

|                          |         |   |
|--------------------------|---------|---|
| FRENCH FRIES             | 280 CAL | 6 |
| RICE PILAF               | 210 CAL | 7 |
| PUB CHIPS                | 540 CAL | 6 |
| SEASONAL VEGETABLES      | 30 CAL  | 7 |
| RED SKIN MASHED POTATOES | 200 CAL | 7 |
| COLE SLAW                | 290 CAL | 7 |
| SIDE CAESAR              | 390 CAL | 8 |

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: 540

18% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$2.50

**DINNER SERVED**  
5:00PM-9:00PM DAILY

 **Holiday Inn**  
AN IHG® HOTEL

## WINE

### WHITES

**Chardonnay**  
CANYON ROAD, CALIFORNIA

GLASS 6 BOTTLE 22

**Chardonnay**  
CHATEAU STE. MICHELLE,  
CALIFORNIA

GLASS 8 BOTTLE 30

**Riesling**  
CHATEAU STE. MICHELLE,  
WASHINGTON

GLASS 7 BOTTLE 26

**White Zinfandel**  
BERINGER, CALIFORNIA

GLASS 6 BOTTLE 22

**Sparkling**  
MICHELLE BRUT,  
WASHINGTON

GLASS 8 BOTTLE 30

**Pinot Grigio**  
DANZANTE, ITALY

GLASS 10 BOTTLE 38

### REDS

**Cabernet Sauvignon**  
CANYON ROAD, CALIFORNIA

GLASS 6 BOTTLE 22

**Cabernet Sauvignon**  
WILLIAM HILL, CENTRAL  
COAST, CALIFORNIA

GLASS 10 BOTTLE 38

**Cabernet Sauvignon**  
KENDALL-JACKSON,  
CALIFORNIA

GLASS 14 BOTTLE 54

**Merlot**  
CANYON ROAD, CALIFORNIA

GLASS 6 BOTTLE 22

**Merlot**  
RODNEY STRONG, CALIFORNIA

GLASS 12 BOTTLE 45

**Red Blend**  
14 HANDS STAMPEDE,  
WASHINGTON

GLASS 7 BOTTLE 25

## COCKTAIL DRINKS

**APPLETINI**.....10  
Absolut Citron, DeKuyper Sour Apple Pucker, orange  
liqueur and fresh lemon sour mix.

**CLASSIC MARTINI**.....9  
Smirnoff vodka or Beefeater gin, a splash of M & R dry  
vermouth - olive or lemon twist.

**COSMOPOLITAN**.....10  
Absolut Citron vodka, Cointreau, cranberry and fresh  
lime juice.

**LEMON DROP**.....10  
Absolut Citron vodka, orange liqueur, fresh lemon sour  
mix with a sugared rim.

**MANHATTAN**.....9  
Jim Beam Kentucky Straight Bourbon Whiskey, sweet  
vermouth, Angostura bitters.  
*Maker's Mark \$10 more.*

**HOLIDAY INN ICED TEA**.....9  
Vodka, gin, white rum, Blanco Tequila, orange liqueur,  
fresh lemon sour, cranberry juice and Sprite.

**BLOODY MARY**.....9  
Smirnoff vodka and our zippy Bloody Mary mix.

**MOJITO**.....9  
Bacardi Superior rum muddled with garden fresh mint,  
hand-squeezed limes and a little sugar.

## BEER

### CRAFT

Blue Moon 5

Goose Island  
IPA 6

Sam Adams 5

Sam Adams  
Seasonal 5

Leinenkugel  
Seasonal 5

Angry Orchard  
Cider 4.75

### IMPORTS

Corona Extra 5.50

Heineken 5.50

Stella Artois 5.50

Corona Premier 5.50

Guinness 5.50

Modelo  
Especial 5.50

### DOMESTIC

Bud Light 4.75

Budweiser 4.75

Coors Light 4.75

Miller Lite 4.75

Michelob Ultra 4.75

O'Doul's 5

### DRAFTS

Bud Light 5.50

Mannys Pale  
Ale 6

Immortal IPA 6

Mac & Jacks  
African Amber 6