

REDFEARN GRILLE

APPETIZERS

BUFFALO WINGS 9.00

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

CHICKEN STRIPS 8.00

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

FIRECRACKER SHRIMP 12.00

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

QUESADILLA 7.00

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$1. 1120 CAL Add steak \$2. 1305 CAL Add shrimp \$2. 1090 CAL

FISH TACOS 13.00

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

BUFFALO CHICKEN SLIDERS 9.00

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

BBQ CHICKEN FLATBREAD 8.00

Grilled chicken breast, caramelized onion and smoky barbecue sauce with a blend of cheeses. 860 CAL

BURGERS & SANDWICHES

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

CLASSIC BURGER* 10.00

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

BBQ BACON CHEDDAR BURGER* 13.00

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

BUILD YOUR OWN BURGER* 11.00

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 13.00

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 12.00

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

GRILLED SALMON BLT 14.00

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 9.00

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

SALADS

CAESAR SALAD 8.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$2. 770 CAL Add steak \$4. 955 CAL Add shrimp \$4. 740 CAL

GRILLED SIRLOIN SALAD* 14.00

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

SOUTHWEST CHOPPED SALAD 13.00

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

REDFEARN SALAD 10.5

Mixed greens with fresh strawberries, grapes, candied walnuts & goat cheese 675 CAL

ENTREES

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

SALMON BANGKOK 15.00

Grilled salmon basted with Bangkok sauce and served over Cantonese noodles with mixed vegetables and topped with sesame seeds, snow pea shoots and coriander. 1430 CAL

RIBEYE* 25.00

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

BLACKENED CHICKEN ALFREDO 12.00

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$2 1200 CAL

APPLE BARBECUE PORK CHOP 14.00

8 oz. grilled pork loin chop served with an apple barbecue sauce. 870 CAL

SHRIMP SCAMPI PENNE 16.00

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 & CHIPS 14.00

Flaky beer battered cod, fried to a golden brown with our house made pub chips and creamy cole slaw. 720 CAL

ASPARAGUS STUFFED CHICKEN WITH SWISS 13.00

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

DRINKS

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

DESSERTS

NY CHEESECAKE	800 CAL	3
BROWNIE SUNDAE	1010 CAL	3.5

SIDES

FRENCH FRIES	280 CAL	4.00
RICE PILAF	210 CAL	5.00
PUB CHIPS	540 CAL	4.00
SEASONAL VEGETABLES	30 CAL	5.00
RED SKIN MASHED POTATOES	200 CAL	5.00
ONION RINGS	600 CAL	5.00
SIDE SALAD	150 CAL	6.00

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: 5146

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

DINNER SERVED
5PM - 11PM DAILY

 **Holiday Inn**
AN IHG® HOTEL

WINE

WHITES

	GLASS	BOTTLE
Pinot Grigio DANZANTE, ITALY	7	22
Chardonnay CANYON ROAD, CALIFORNIA	5	18.5
Chardonnay KENDALL-JACKSON, CALIFORNIA	7	22
Sauvignon Blanc MATUA, NEW ZEALAND	7	22
Riesling CHATEAU STE. MICHELLE, WASHINGTON	7	22
White Zinfandel BERINGER, CALIFORNIA	5	18.5

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	6	21.5
Merlot CANYON ROAD, CALIFORNIA	5	18.50
Merlot RODNEY STRONG, CALIFORNIA	7	25
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	5	18.50
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	7	25
Red Blend 14 HANDS STAMPEDE, WASHINGTON	7	25

COCKTAIL DRINKS

BLOODY MARY	8
Smirnoff vodka and our Bloody Mary mix.	
CLASSIC MARTINI	8.5
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
COSMOPOLITAN	8
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
HOLIDAY INN ICED TEA	9
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
LYNCHBURG LEMONADE	8.5
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	
MANHATTAN	8.5
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$1.0 more.</i>	
LEMON DROP	8
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
ROCKIN' RITA	8.5
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	

BEER

CRAFT

Blue Moon	5
Goose Island IPA	4
Sam Adams	5

IMPORTS

Corona Extra	5
Heineken	5
Stella Artois	5

DOMESTIC

Bud Light	4
Budweiser	4
Coors Light	4
Miller Lite	4
Michelob Ultra	4

DRAFTS

Bud Light	5
Blue Moon	6
Creature Comforts	6
Terrapin	6