

# ***TRADERS GRILLE***



---

## **BREAKFAST MENU**

---



# TRADERS GRILLE

## BREAKFAST MENU



### SPECIALTIES

- WESTERN SKILLET\*** ..... **7.50**  
Two eggs any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar. **860 CAL**
- VEGGIE SKILLET** ..... **6.50**  
Two eggs any style, broccoli, mushrooms, peppers, onion and tomato combined with breakfast potatoes and topped with shredded Cheddar. **850 CAL**
- PANCAKES** ..... **6.50**  
Griddled pancakes topped with butter and served with warm syrup. **1300 CAL** Add blueberries for \$1.50 more! **1350 CAL**
- MORNING BREAKFAST BURRITO\*** ..... **7.50**  
Two eggs scrambled with onion, peppers, bacon, crisp potatoes and shredded cheese stuffed into a warm flour tortilla. **1280 CAL**
- HAM AND EGGS\*** ..... **9.00**  
A 5 oz. grilled ham steak served with two eggs any style. **720 CAL**
- BISCUITS AND GRAVY\*** ..... **6.50**  
Freshly baked biscuit topped with sausage gravy and served with two eggs cooked to order and choice of meat. **860 CAL**
- TRADITIONAL FRENCH TOAST\*** ..... **6.50**  
Two slices of thick cut bread battered and grilled to a golden brown. **670 CAL**

### HOTEL FAVORITES

- INNJOYABLE BREAKFAST\*** ..... **7.50**  
Two eggs any style served with breakfast potatoes, choice of meat and toast. **870 CAL**
- SUNRISE SANDWICH\*** ..... **7.00**  
One egg any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. **840 CAL**
- TAILOR MADE 3 EGG OMELET\*** ..... **8.50**  
Made with your choice of sausage, ham or bacon, Cheddar or Swiss cheese, and peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast. **640+ CAL**
- START FRESH WRAP\*** ..... **7.50**  
Egg whites scrambled with mushrooms, spinach, onions, and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. **820 CAL**
- MALTED MINI WAFFLES** ..... **7.00**  
Crispy waffles served with berries, whipped cream and warm syrup. **1010 CAL**
- BUILD YOUR PERFECT BREAKFAST\*** ..... **7.50**  
Choose your eggs, meat and a side. Perfect! **560+ CAL**

**ROOM SERVICE - Dial Extension: 1880**

18% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$150

**BREAKFAST SERVED  
6:00AM-11:00AM DAILY**

### SIDES

- FRUIT 100 CAL **3.00**  
BACON\* 160 CAL **3.00**  
SAUSAGE\* 360 CAL **3.00**  
TOAST 120 CAL **2.00**  
BREAKFAST POTATOES 290 CAL **2.50**  
YOGURT 150 CAL **2.50**  
OATMEAL 450 CAL **4.00**  
BAGEL 220 CAL **2.00**

### BEVERAGES

- COFFEE 0 CAL **2.00**  
JUICE 110 CAL **2.50**  
TEA 0 CAL **2.00**  
MILK 80-150 CAL **2.00**  
ASSORTED SOFT DRINKS 0-160 CAL **2.00**

2,000 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.

FOR PARTIES OF 8 OR MORE, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

# TRADERS GRILLE

## APPETIZERS

### BUFFALO WINGS\* 8.00

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

### CHICKEN STRIPS\* 7.00

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

### BUFFALO CHICKEN SLIDERS\* 8.00

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

### QUESADILLA\* 6.00

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$1.50. 1120 CAL Add steak \$2.00. 1305 CAL Add shrimp \$2.00. 1090 CAL

### SHRIMP TACOS\* 12.00

Grilled shrimp, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 1220 CAL

### PULLED PORK SLIDERS\* 8.00

Tender pulled barbecue pork crowned with crisp onion rings and dill pickles for an unexpected sweet and spicy crunch. 630 CAL

### SPINACH & ARTICHOKE DIP 7.00

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

### SOUP OF THE DAY

Made fresh daily. *Varies*

## BURGERS & SANDWICHES

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

### CLASSIC BURGER\* 9.00

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

### BBQ BACON CHEDDAR BURGER\* 12.00

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

### BUILD YOUR OWN BURGER\* 10.00

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 \$1.50. 770+ CAL

### TUSCAN CHICKEN SANDWICH\* 12.00

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\* 11.00

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

### PREMIUM STEAK SANDWICH\* 14.00

Shaved tenderloin grilled with peppers, onions, mushrooms and melted Provolone. Finished with our house made whiskey au-jus and served on a grilled Ciabatta. 1190 CAL

### GRILLED VEGGIE SANDWICH 8.00

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

## SALADS

### CAESAR SALAD\* 7.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$3.00. 770 CAL Add steak \$4.00. 955 CAL Add shrimp \$4.00. 740 CAL

### GRILLED SIRLOIN SALAD\* 13.00

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

### COBB SALAD\* 11.00

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

### SOUTHWEST CHOPPED SALAD\* 12.00

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

## ENTREES

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

### GARDEN PENNE PASTA\* 9.00

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 \$3.00. 1080 CAL Add steak \$4.00. 1265 CAL Add shrimp \$4.00. 1050 CAL

### BLACKENED CHICKEN ALFREDO\* 11.00

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$4.00 1200 CAL

### SALMON BANGKOK\* 14.00

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

### APPLE BARBECUE PORK CHOP\* 13.00

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

### RIBEYE\* 23.00

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

### HUNTER CHICKEN\* 11.00

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

## DRINKS

COFFEE	0 CAL	2.00
TEA	0 CAL	2.00
MILK	150 CAL	2.00
ASSORTED SOFT DRINKS	0-160 CAL	2.00

## DESSERTS

NY CHEESECAKE	800 CAL	6.00
BROWNIE SUNDAE	1010 CAL	6.00
KEY LIME PIE	670 CAL	6.00

## SIDES

FRENCH FRIES	280 CAL	3.00
RICE PILAF	210 CAL	4.00
PUB CHIPS	540 CAL	3.00
SEASONAL VEGETABLES	30 CAL	4.00
RED SKIN MASHED POTATOES	200 CAL	4.00
SIDE CAESAR	390 CAL	5.00
SIDE SALAD	150 CAL	5.00

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: 1880

18% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$1.50

**DINNER SERVED**  
4:30PM - 10:00PM 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. FOR PARTIES OF 8 OR MORE, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

## WINE

### WHITES

<b>Pinto Grigio</b> FOLONARI, ITALY	<b>7.00</b>	<b>23.00</b>
<b>Chardonnay</b> FOLIE A DEUX, CALIFORNIA	<b>7.00</b>	<b>23.00</b>
<b>Chardonnay</b> FERRARI-CARANO, CALIFORNIA	<b>11.00</b>	<b>36.00</b>
<b>Savignon Blanc</b> NAPA, CALIFORNIA	<b>8.00</b>	<b>28.00</b>
<b>Moscato</b> CUPCAKE, ITALY	<b>7.00</b>	<b>23.00</b>
<b>Reisling</b> SCHMITT SOHNE, GERMANY	<b>7.00</b>	<b>23.00</b>

### REDS

<b>Pinot Noir</b> LOVE, CALIFORNIA	<b>8.00</b>	<b>26.00</b>
<b>Malbec</b> DONA PAULA, ARGENTINA	<b>7.00</b>	<b>23.00</b>
<b>Cabernet Sauvignon</b> SEVEN FALLS, WASHINGTON	<b>8.00</b>	<b>26.00</b>
<b>Cabernet Sauvignon</b> JOSH, CALIFORNIA	<b>11.00</b>	<b>36.00</b>
<b>Merlot</b> SKYFALL, WASHINGTON	<b>7.00</b>	<b>23.00</b>
<b>Shiraz</b> JACOBS CREEK, AUSTRALIA	<b>7.00</b>	<b>23.00</b>

## COCKTAIL DRINKS

<b>LEMON DROP</b> .....	<b>8.00</b>
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
<b>MOSCOW MULE</b> .....	<b>5.50</b>
Smirnoff vodka, ginger beer and fresh lime over ice.	
<b>ROCKIN' RITA</b> .....	<b>6.00</b>
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
<b>CLASSIC MARTINI</b> .....	<b>7.00</b>
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
<b>COSMOPOLITAN</b> .....	<b>7.00</b>
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
<b>MANHATTAN</b> .....	<b>6.00</b>
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$2.00 more.</i>	
<b>KENTUCKY MULE</b> .....	<b>7.00</b>
Jim Beam, fresh lime juice, a dash of bitters, ginger beer and fresh mint.	
<b>BLOODY MARY</b> .....	<b>5.00</b>
Smirnoff vodka and our Bloody Mary mix.	

## BEER

### CRAFT

Blue Moon	<b>5.00</b>
Goose Island IPA	<b>5.00</b>
Sam Adams	<b>5.00</b>
Angry Orchard Cider	<b>5.00</b>
Leinenkugel Seasonal	<b>5.00</b>
Fat Tire	<b>5.00</b>

### IMPORTS

Corona Extra	<b>5.00</b>
Heineken	<b>5.00</b>
Stella Artois	<b>5.00</b>
Corona Premier	<b>5.00</b>
Guinness	<b>5.00</b>
Modelo Especial	<b>5.00</b>

### DOMESTIC

Bud Light	<b>4.00</b>
Budweiser	<b>4.00</b>
Coors Light	<b>4.00</b>
Miller Lite	<b>4.00</b>
Michelob Ultra	<b>4.00</b>
O'Doul's	<b>4.00</b>

### DRAFTS

Bud Light	<b>3.00</b>
Miller Light	<b>3.00</b>
Daisy Cutter	<b>5.00</b>
Domaine Dupage	<b>5.00</b>