

SPORT ZONE

APPETIZERS

BUFFALO WINGS* 6.95

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

CHICKEN STRIPS 11

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* 5

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$6. 1120 CAL Add steak \$7. 1305 CAL

SLIDERS* 11

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

FIRECRACKER SHRIMP* 11

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

BUTTERMILK FRIED PICKLES 8

Tangy pickle chips battered and fried until golden brown served over heritage greens with Ranch dressing and a pickle spear. 940 CAL

PULLED PORK SLIDERS* 10

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

DIP TRIFECTA 9

Crispy and salted tortilla chips served with salsa, guacamole, and queso 800 CAL

BURGERS & SANDWICHES

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

CLASSIC BURGER* 8

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

BBQ BACON CHEDDAR BURGER* 12

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

BUILD YOUR OWN BURGER* 10

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 12

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

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

QUINOA BURGER 12

Our house made veggie burger incorporating eggs, peas, carrots, green peppers, red peppers, onion, garlic and Panko grilled to perfection. 1080 CAL

PREMIUM STEAK SANDWICH* 14

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

SALADS

CAESAR SALAD 14

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$15. 770 CAL

GRILLED SIRLOIN SALAD* 16

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 12

Mixed greens topped with cucumbers, tomatoes, shredded Cheddar cheese and crispy chicken strips tossed in honey mustard dressing. 1120 CAL

BUFFALO CHICKEN SALAD* 16

Grilled or fried over a bed of romaine lettuce, served with Monterey Jack cheese, croutons, diced onion and tomato served with buffalo ranch dressing 780 CAL

ENTREES

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

SRIRACHA SIRLOIN* 18

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

MONTEREY GRILLED CHICKEN 15

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

CITRUS GRILLED SALMON* 17

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

SOUTHWEST CHICKEN & SHRIMP PENNE* 18

Penne pasta, grilled chicken breast, shrimp, peppers and onion in a delicious smoked chili cream sauce. 1520 CAL

ALFREDO PENNE PASTA* 12

Penne pasta served with minced garlic, sautéed mushroom and tomatoes, topped with parmesan cheese and alfredo sauce. 270 CAL

SOUTHERN FRIED GULF PLATTER* 20

Heaping pile of French fries served with fried catfish, crawfish, shrimp, hush puppies, and two soft shell crabs 2200 CAL

SUPREME PIZZA* 15

A savory blend of sausage, pepperoni, onions, green peppers, Mozzarella cheese and rich tomato sauce baked to perfection. 2140 CAL

MEGA MEAT MELTDOWN PIZZA* 15

Pepperoni, sausage, and bacon along with our three-cheese blend melted to perfection 1320 CAL

DRINKS

COFFEE	0 CAL	3
TEA	0 CAL	3
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	2.5

DESSERTS

NY CHEESECAKE	800 CAL	6
BROWNIE SUNDAE	1010 CAL	7

SIDES

FRENCH FRIES	280 CAL	3
RICE PILAF	210 CAL	3
PUB CHIPS	540 CAL	3
SEASONAL VEGETABLES	30 CAL	3
RED SKIN MASHED POTATOES	200 CAL	3
ONION RINGS	600 CAL	4
SIDE CAESAR	390 CAL	4

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: 1101

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

DINNER SERVED
5:00PM-9:00PM 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

Chardonnay
VISTA POINT, CALIFORNIA

GLASS 8 BOTTLE 26

Moscato
ANGOVE NINE VINES,
AUSTRALIA

GLASS 8 BOTTLE 28

Chardonnay
KENDALL-JACKSON,
CALIFORNIA

GLASS 9 BOTTLE 36

Riesling
CHATEAU STE. MICHELLE,
WASHINGTON

GLASS 10 BOTTLE 36

Sauvignon Blanc
JOEL GOTT, CALIFORNIA

GLASS 10 BOTTLE 36

Pinot Grigio
ECCO DOMANI, ITALY

GLASS 9 BOTTLE 34

REDS

Cabernet Sauvignon
VISTA POINT, CALIFORNIA

GLASS 8 BOTTLE 26

Cabernet Sauvignon
KENDALL-JACKSON,
CALIFORNIA

GLASS 9 BOTTLE 36

Merlot
VISTA POINT, CALIFORNIA

GLASS 8 BOTTLE 26

Pinot Noir
MEIOMI, CALIFORNIA

GLASS 10 BOTTLE 38

Pinot Noir
KENDALL JACKSON,
CALIFORNIA

GLASS 9 BOTTLE 36

Merlot
BOGLE, CALIFORNIA

GLASS 9 BOTTLE 34

COCKTAIL DRINKS

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

MOSCOW MULE.....9
Smirnoff vodka, ginger beer and fresh lime over ice.

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

CLASSIC MARTINI.....10
Smirnoff vodka or Beefeater gin, a splash of M & R dry
vermouth - olive or lemon twist.

BLOODY MARY.....10
Smirnoff vodka and our zippy Bloody Mary mix.

ROCKIN' RITA.....9
Sauza Blue Agave Tequila and Cointreau orange liqueur
shaken with fresh-squeezed lime juice.

MEXICAN MULE.....10
Sauza Blue Agave Tequila, ginger beer and fresh lime
over ice.

COSMOPOLITAN.....12
Absolut Citron vodka, Cointreau, cranberry and fresh
lime juice.

BEER

CRAFT

Blue Moon 5

Goose Island
IPA 6

Sam Adams 5

Sam Adams
Seasonal 5.5

Leinenkugel
Seasonal 5.5

Angry Orchard
Cider 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

O'Doul's 5

DRAFTS

Bud Light 4

Michelob Ultra 4

Blue Moon 5

Abita Amber 5

Tin Roof 5