

ATRIUM CAFE

APPETIZERS

BUFFALO WINGS* 10.00

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

CHICKEN STRIPS* 9.00

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* 13.00

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

QUESADILLA* 8.00

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL. Add grilled chicken \$3.00. 1120 CAL. Add steak \$5.00. 1305 CAL. Add shrimp \$5.00. 1090 CAL.

SLIDERS* 10.00

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

SHRIMP TACOS* 14.00

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

FRIED MUSHROOMS 8.00

Golden fried mushrooms served with Ranch. 480 CAL.

PUB CHIPS 6.00

Thin slices of potatoes fried until crispy, lightly seasoned and served with spicy ketchup. 1370 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* 11.00

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

BBQ BACON CHEDDAR BURGER* 14.00

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

BUILD YOUR OWN BURGER* 12.00

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 \$1.00. 770+ CAL.

TUSCAN CHICKEN SANDWICH* 14.00

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* 13.00

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

BLUE BURGER* 14.00

8 ozs. of char-broiled Angus, seasoned and topped savory blue cheese. 1090 CAL.

GRILLED SALMON BLT* 15.00

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

SALADS

CAESAR SALAD* 9.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL. Add grilled chicken \$3.00. 770 CAL. Add steak \$5.00. 955 CAL. Add shrimp \$5.00. 740 CAL.

GRILLED SIRLOIN SALAD* 15.00

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

SOUTHWEST CHOPPED SALAD* 14.00

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.

CRISPY CHICKEN SALAD* 14.00

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 a side salad.

GARDEN PENNE PASTA* 11.00

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 \$5.00. 1265 CAL. Add shrimp \$5.00. 1050 CAL.

PENNE ALFREDO 13.00

Sautéed broccoli and mushrooms in a light garlic cream sauce topped with fresh Parmesan and grilled Ciabatta. 1800 CAL.

MONTEREY GRILLED CHICKEN* 13.00

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

GRILLED PORK LOIN * 14.00

Grilled Pork loin with a brown sugar bourbon glaze and your choice of two sides. 840 CAL.

SEARED SALMON * 15.00

Seared salmon with a white wine lemon basil cream sauce. 610 CAL.

FISH & CHIPS* 15.00

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

GRILLED FLAT IRON STEAK* 17.00

8oz Grilled flat iron steak with Chimichurri sauce. 730 CAL.

RIBEYE* 25.00

A 12oz grilled ribeye served with a house made garlic butter. Add Sautéed onions and mushrooms for \$1.50. 960 CAL.

DRINKS

COFFEE	0 CAL	2.50
TEA	0 CAL	2.50
MILK	150 CAL	2.50
ASSORTED SOFT DRINKS	0-160 CAL	2.50

DESSERTS

NY CHEESECAKE	800 CAL	6.00
BROWNIE SUNDAE	1010 CAL	6.00
KEY LIME PIE	670 CAL	6.00
ICE CREAM	510 CAL	6.00

SIDES

FRENCH FRIES	280 CAL	5.00
RICE PILAF	210 CAL	6.00
PUB CHIPS	540 CAL	5.00
SEASONAL VEGETABLES	30 CAL	6.00
RED SKIN MASHED POTATOES	200 CAL	6.00
PESTO POTATOES	220 CAL	6.00
SIDE SALAD	150 CAL	7.00

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: 7025

18% service charge and applicable sales tax will be added to the price of all items.

DINNER SERVED
5:00PM - 10:00PM DAILY



*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% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL.

PREMIUM SPIRITS

BEVERAGE MENU

HANDCRAFTED COCKTAILS

WINE

WHITES

	GLASS	BOTTLE
Chardonnay CANYON ROAD, CALIFORNIA	5.00	20.00
White Zinfandel BERINGER, CALIFORNIA	5.00	20.00
Pinot Grigio DANZANTE, ITALY	7.00	23.00
Riesling CHATEAU STE. MICHELLE, WASHINGTON	8.00	26.00
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Chardonnay KENDALL-JACKSON, CALIFORNIA	9.00	30.00

REDS

Cabernet Sauvignon CANYON ROAD, CALIFORNIA	6.00	18.00
Merlot CANYON ROAD, CALIFORNIA	6.00	18.00
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	11.00	35.00
Red Blend 14 HANDS STAMPEDE, WASHINGTON	7.00	23.00
Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	8.00	26.00
Merlot RODNEY STRONG, CALIFORNIA	10.00	33.00

COCKTAIL DRINKS

APPLETINI.....	8.00
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
BLOODY MARY.....	7.00
Smirnoff vodka and our Bloody Mary mix.	
CLASSIC MARTINI.....	7.00
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
COSMOPOLITAN.....	8.00
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
HOLIDAY INN ICED TEA.....	9.00
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
LEMON DROP.....	8.00
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
MANHATTAN.....	7.00
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. Maker's Mark \$1.00 more.	
ROCKIN' RITA.....	9.00
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	

BEER

CRAFT

Blue Moon	5.00
Goose Island IPA	5.00
Sam Adams	5.00

IMPORTS

Corona Extra	5.00
Heineken	5.00
Stella Artois	5.00

DOMESTIC

Bud Light	4.00
Budweiser	4.00
Coors Light	4.00
Miller Lite	4.00

ATRIUM CAFE

BREAKFAST MENU

start
fresh
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SPECIALTIES

- WESTERN SKILLET*** **9.50**
Two eggs any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar. 860 CAL
- VEGGIE SKILLET** **8.50**
Two eggs any style, broccoli, mushrooms, peppers, onion and tomato combined with breakfast potatoes and topped with shredded Cheddar. 850 CAL
- SUNRISE SANDWICH*** **8.00**
Two eggs any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. 840 CAL
- ALL-AMERICAN SKILLET*** **10.50**
Two eggs any style, breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. 1010 CAL
- BISCUITS AND GRAVY*** **7.50**
Freshly baked biscuit topped with sausage gravy and served with two eggs cooked to order and choice of meat. 860 CAL
- TRADITIONAL FRENCH TOAST*** **7.50**
Two slices of thick cut bread battered and grilled to a golden brown. 670 CAL

HOTEL FAVORITES

- INNJOYABLE BREAKFAST*** **8.50**
Two eggs any style served with breakfast potatoes, choice of meat and toast. 870 CAL
- PANCAKES** **7.50**
Griddled pancakes topped with butter and served with warm syrup. 1300 CAL Add blueberries for \$1.00 more! 1350 CAL
- TAILOR MADE 3 EGG OMELET*** **9.50**
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*** **8.50**
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** **8.00**
Crispy waffles served with berries, whipped cream and warm syrup. 1010 CAL
- BUILD YOUR PERFECT BREAKFAST*** **9.50**
Choose your eggs, meat and a side. Perfect! 560+ CAL

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BREAKFAST SERVED
6AM - 10:30AM WEEKDAYS
7AM - 11AM WEEKENDS

SIDES

FRUIT	100 CAL	4.00
BACON*	160 CAL	4.00
SAUSAGE*	360 CAL	4.00
TOAST	120 CAL	3.00
BREAKFAST POTATOES	290 CAL	3.50
YOGURT	150 CAL	3.50
CEREAL	120 CAL	4.50
OATMEAL	450 CAL	5.00

BEVERAGES

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

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ATRIUM CAFE



BREAKFAST MENU



Holiday Inn

AN IHG® HOTEL