

# COASTLINE BISTRO

## 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 \$3. 1120 CAL Add steak \$4.5. 1305 CAL Add shrimp \$4.5. 1090 CAL

### SLIDERS\* 11

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

### BUFFALO CHICKEN SLIDERS\* 11

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

### FIRECRACKER SHRIMP\* 15

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

### ONION RINGS 7

Thick cut onion rings, hand battered and fried golden brown with a spicy dipping sauce. 350 CAL

### SOUP OF THE DAY 5

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 \$2. 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

## 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 \$5. 770 CAL Add steak \$6.5. 955 CAL Add shrimp \$6.5. 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

### CRISPY CHICKEN SALAD\* 16

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

### SOUTHWEST CHOPPED SALAD\* 16

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

## ENTREES

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

### FISH & CHIPS\* 17

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

### CITRUS GRILLED SALMON\* 18

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

### TEXAS CRAB CAKE\* 21

Homemade crab cake with lemon remoulade and cilantro slaw, served with your choice of two sides. 385 CAL

### SOUTHWEST CHICKEN & SHRIMP PENNE\* 19

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

### BLACKENED CHICKEN ALFREDO\* 14

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$6.5 1200 CAL

### MONTEREY GRILLED CHICKEN\* 14

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

### TUSCAN CHICKEN PENNE\* 16

Mushrooms and charred tomatoes tossed with penne in a light parmesan pesto cream, topped with marinated char-broiled chicken and served with grilled Ciabatta. 1570 CAL

### RIBEYE\* 29

A 12 oz. ribeye steak seasoned and grilled to order. Topped with whiskey au jus or savory blue cheese. 960 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	6.5
BROWNIE SUNDAE	1010 CAL	6.5
ICE CREAM	510 CAL	

## 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
SIDE SALAD	150 CAL	8
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: 3515

22% service charge and applicable sales tax will be added to the price of all items.  
Delivery charges \$2

**DINNER SERVED**  
5:00PM - 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, \$8 DELIVERY CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL

## WINE

### WHITES

**Pinot Grigio**  
DANZANTE, ITALY

GLASS 12 BOTTLE 36

**Chardonnay**  
CANYON ROAD, CALIFORNIA

GLASS 9 BOTTLE 27

**Chardonnay**  
KENDALL-JACKSON,  
CALIFORNIA

GLASS 15 BOTTLE 45

**Sauvignon Blanc**  
MATUA, NEW ZEALAND

GLASS 11 BOTTLE 33

**Riesling**  
CHATEAU STE. MICHELLE,  
WASHINGTON

GLASS 11 BOTTLE 33

**White Zinfandel**  
BERINGER, CALIFORNIA

GLASS 9 BOTTLE 27

### REDS

**Pinot Noir**  
MONTEREY VINEYARDS,  
CALIFORNIA

GLASS 12 BOTTLE 36

**Merlot**  
CANYON ROAD, CALIFORNIA

GLASS 9 BOTTLE 27

**Merlot**  
RODNEY STRONG, CALIFORNIA

GLASS 15 BOTTLE 45

**Cabernet Sauvignon**  
CANYON ROAD, CALIFORNIA

GLASS 9 BOTTLE 27

**Cabernet Sauvignon**  
KENDALL-JACKSON,  
CALIFORNIA

GLASS 17 BOTTLE 49

**Red Blend**  
14 HANDS STAMPEDE,  
WASHINGTON

GLASS 12 BOTTLE 36

## COCKTAIL DRINKS

**HOLIDAY INN ICED TEA.....12**

Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.

**ROCKIN' RITA.....12**

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

**LYNCHBURG LEMONADE.....14**

Jack Daniel's, orange liqueur, Sprite and fresh lemon.

**BLOODY MARY.....12**

Smirnoff vodka and our zippy Bloody Mary mix.

**MOJITO.....14**

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

**APPLETINI.....12**

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

**COSMOPOLITAN.....12**

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

**CLASSIC MARTINI.....11**

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

## BEER

### CRAFT

Blue Moon 6

Goose Island IPA 6

Sam Adams 6

Sam Adams  
Seasonal 6

Leinenkugel  
Seasonal 6

### IMPORTS

Corona Extra 6

Heineken 6

Stella Artois 6

### DOMESTIC

Bud Light 5

Budweiser 5

Coors Light 5

Miller Lite 5