



# **Appetizers**

#### Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$13.00

#### Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbeque sauce, \$13.00

#### Ouesadilla\* / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$10.00 Add grilled chicken \$6.00 / 1120 CAL **Add steak \$8.00 / 1305 CAL** Add shrimp \$8.00 / 1090 CAL

#### Firecracker Shrimp / 850 CAL

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce. \$15.00

#### Mozzarella Sticks / 750 CAL

Battered mozzarella sticks fried to a golden brown and served with marinara sauce \$12.00

#### Sampler Platter / 659 CAL

Crispy Chicken tenders, loaded skins and mozzarella sticks served with sour cream and marinara sauce \$14.00

#### Potato Skins / 466 CAL

Crispu fried potato skins topped with cheddar cheese and bacon served with sour cream \$10.00

#### Beach Nachos / 750 CAL

Crispy tortilla chips served with Queso dip \$9.00



# Salads

#### Caesar Salad\* / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.00 Add grilled chicken \$6.00/870 CAL Add Steak \$8.00 / 955 CAL Add shrimp \$8.00 / 1090 CAL

#### Grilled Sirloin Salad\* / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$19.00

### Market Salad / 1120 CAL

Mixed greens, Mandarin oranges, fresh strawberries, grapes, toasted pecans and crumbled feta tossed with raspberry vinaigrette. \$14.00

#### Crispy Chicken Salad / 670 CAL

Crispu chicken strips, mixed greens, cucumbers, tomatoes and shredded Cheddar cheese tossed with honey mustard dressing. \$16.00

# **H20 Bar and Grill**

Dinner Hours Sunday through Thursday 12pm to 9:00pm Friday and Saturday 12pm to 10pm



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

#### Citrus Grilled Salmon\* / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce, \$20.00

#### Shrimp Scampi Penne / 1640 CAL

Grilled shrimp and penne pasta tossed with garlic, white wine, butter and a touch of lemon, topped with charred tomatoes and shaved Parmesan and served with Ciabatta.

#### Rueben Sandwich / 680 CAL

Lean corned beef sauerkraut Swiss cheese on toasted marble rye served with the choice of 1 side \$14.00

#### Fish & Chips / 720 CAL

Flaky beer battered cod served with our house-made pub chips and creamy coleslaw.

#### Sriracha Sirloin\* / 890 CAL

A center-cut choice Top Sirloin seasoned and grilled-to-order, topped with a Sriracha glaze. \$25.00

# H20 Blackened Chicken Pasta / 1680

Grill blackened chicken tossed with sun dried tomatoes, broccoli and mushrooms in a rich Alfredo style sauce \$20.00

#### Monterey Grilled Chicken / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Montereu Jack cheese, \$20.00

#### Grilled Chicken Sandwich / 1000 CAL

Grilled chicken breast served on a toasted bun with lettuce, tomato and red onion. Comes with the choice of 1 side, add cheese \$2.00



# **Burgers & Sandwiches**

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

### Classic Burger\* / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$13.00

#### BBQ Bacon Cheddar Burger\* / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbeque sauce, crisp bacon and melted Cheddar cheese. \$17.00

#### Build Your Own Burger / 770 + CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$15.00 Add bacon for an additional \$2.00

### BLT Club Wrap\* / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$17.00

#### Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on Ciabatta with pesto mayonnaise. \$19.00

#### Chicken Caesar Wrap / 1300 CAL

Grilled chicken breast with Romaine lettuce tossed with a touch of Caesar dressing served in a warm tortilla wrap \$17.00

### Buffalo Chicken Wrap / 1200 CAL

Crispy fried chicken strips tossed in a medium spicy buffalo sauce with lettuce, tomato and cheddar cheese \$17.00

### Desserts

Brownie Sundae \$8.00 / 1010 CAL NY Cheesecake \$8.00 / 800 CAL

### **Sides**

French Fries \$5.00 / 280 CAL

Red Skin Mashed Potatoes \$6.00 / 200 CAL

Rice Pilaf \$6.00 / 210 CAL

**Pub Chips** \$5.00 / 540 CAL

Seasonal Vegetables \$6.00 / 30 CAL

Side Salad \$9.00 / 150 CAL Side Caesar \$9.00 / 390 CAL

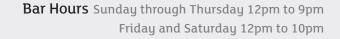
#### **Room Service Dial Ext. 7158**

A 21% gratuity charge and applicable sales tax will be added to the price of all items Delivery charge \$1.50

\*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 6 or more or more, a 18% gratuity will be automatically added to the bill.

2,000 calories a day is used for general nutritional advice, but calorie needs





# **Handcrafted Cocktails**

### Margarita

Corazón Blanco Tequila, Cointreau, freshsqueezed lime juice \$12.00

#### Moscow Mule

Smirnoff vodka, ginger beer, freshsqueezed lime juice \$12.00

#### Manhattan

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters \$12.00 Maker's Mark for only \$18.00 more.

#### Appletini

Absolut Citron, DeKupyer Sour Apple Pucker, orange liqeur and sour mix \$15.00

#### Mojito

Castillo Rum, muddled garden-fresh mint, club soda, fresh-squeezed lime juice, sugar \$11.00

#### Bloody Mary

Smirnoff vodka, housemade Bloody Mary mix \$12.00

#### Classic Martini

New Amsterdam vodka or New Amsterdam gin, splash of Martini & Rossi dry vermouth, olive or lemon twist \$12.00

#### Cosmopolitan

Absolut Citron, Cointreau, cranberry juice and freshly squeezed lime juice \$15.00

# White Claw \$11.00

**Import** 

**Craft** 

Blue Moon \$10.00

Sam Adams \$10.00 Landshark \$9.00

Angry Orchard \$9.00

Corona Extra \$9.00 Heineken \$12.00 Stella Artois \$12.00

Beers

### **Domestic**

Bud Light \$8.00 Coors Light \$8.00 Michelob Ultra \$8.00 Budweiser \$8.00 Miller Lite \$8.00 Coors Light \$8.00

## **Draft**

Bud Light \$7.00 **Jai Alai** \$14.00 Yeungling \$8.00 Blue Moon \$10.00



# **White Wines**

45///	GLASS	BOTTLE
Pinot Grigio Danzante, Italy	\$12.00	\$31.00
<b>Chardonnay</b> Kendall-Jackson Vintner's Reserve, California	\$16.00	\$45.00
Chardonnay Canyon Road, California	\$12.00	\$29.00
Sauvignon Blanc Bonterra, California	\$14.00	\$36.00
Reisling Chateau Saint Michelle, Washingto	n \$12.00	\$31.00
White Zinfandel Beringer, California	\$12.00	\$31.00



# **Red Wines**

	GLASS	BOTTLE
Pinot Noir Monterey Vineyards, California	\$12.00	\$31.00
Merlot Canyon Road, California	\$12.00	\$29.00
Merlot Rodney Strong, California	\$12.00	\$31.00
Cabernet Savignon Canyon Road, California	\$12.00	\$29.00
Cabernet Savignon Kendal Jackson, California	\$16.00	\$45.00
Pinot Noir 30 Degrees, California	\$14.00	\$36.00

### **Drinks**

Assorted Soft Drinks \$3.00 / 0-160 CAL

Coffee \$3.00 / 0 CAL

**Tea** \$3.00 / 0 CAL

Milk \$3.00 / 150 CAL

