

121 BAR AND GRILLE

APPETIZERS

BUFFALO WINGS 11.00

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

CHICKEN STRIPS 10.00

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

SLIDERS 11.00

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

QUESADILLA 9.00

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$2.5. 1120 CAL Add steak \$4. 1305 CAL Add shrimp \$4. 1090 CAL

FIRECRACKER SHRIMP 15.00

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

SPINACH & ARTICHOKE DIP 10.00

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

PUB CHIPS 7.00

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

BURGERS & SANDWICHES

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

CLASSIC BURGER 12.00

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

BBQ BACON CHEDDAR BURGER 16.00

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

BUILD YOUR OWN BURGER 14.00

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 \$2. 770+ CAL

TUSCAN CHICKEN SANDWICH 15.00

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 15.00

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

SALADS

CAESAR SALAD 10.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$2.5. 770 CAL Add shrimp \$4. 740 CAL

GRILLED SIRLOIN SALAD 17.00

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

COBB SALAD 14.00

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

ENTREES

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

CITRUS GRILLED SALMON 18.00

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

SOUTHWEST CHICKEN & SHRIMP PENNE 19.00

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

SRIRACHA SIRLOIN 25.00

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

GARDEN PENNE PASTA 12.00

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 \$2.5. 1080 CAL Add shrimp \$4.0. 1050 CAL

MONTEREY GRILLED CHICKEN 14.00

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

FISH & CHIPS 17.00

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

DRINKS

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

DESSERTS

NY CHEESECAKE	800 CAL	5
BROWNIE SUNDAE	1010 CAL	5

SIDES

FRENCH FRIES	280 CAL	6.00
RICE PILAF	210 CAL	7.00
PUB CHIPS	540 CAL	6.00
SEASONAL VEGETABLES	30 CAL	7.00
RED SKIN MASHED POTATOES	200 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: 4033

20% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$3.00

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

 **Holiday Inn**
AN IHG® HOTEL

FOR PARTIES OF 6 OR MORE, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

WINE

WHITES

	GLASS	BOTTLE
Pinot Grigio DANZANTE, ITALY	7	25
Chardonnay CANYON ROAD, CALIFORNIA	7	25
Chardonnay KENDALL-JACKSON, CALIFORNIA	7	25
Sauvignon Blanc MATUA, NEW ZEALAND	7	25
Riesling CHATEAU STE. MICHELLE, WASHINGTON	10	32
White Zinfandel BERINGER, CALIFORNIA	7	25

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	10	32
Merlot CANYON ROAD, CALIFORNIA	8.5	28
Merlot RODNEY STRONG, CALIFORNIA	10	32
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	8.5	28
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	8.5	28
Red Blend 14 HANDS STAMPEDE, WASHINGTON	9	29

COCKTAIL DRINKS

HOLIDAY INN ICED TEA	8
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
ROCKIN' RITA	8
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
BLOODY MARY	8
Smirnoff vodka and our Bloody Mary mix.	
MANHATTAN	8
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$2 more.</i>	
COSMOPOLITAN	8
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
CLASSIC MARTINI	8
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
APPLETINI	8
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
LEMON DROP	8
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	

BEER

CRAFT

Blue Moon	6
Goose Island IPA	6
Sam Adams	6
Angry Orchard Cider	6

IMPORTS

Corona Extra	6
Heineken	6
Stella Artois	6
Modelo Especial	6

DOMESTIC

Bud Light	5
Budweiser	5
Coors Light	5
Miller Lite	5
Michelob Ultra	5

DRAFTS

Bud Light	5.5
Community IPA	6.5
Dallas Blonde	6.5
Seasonal	6.5
Rotating Craft	6.5