

# 110 BAR & GRILL



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## BREAKFAST MENU

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fresh  
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### HOTEL FAVORITES

#### INNJOYABLE BREAKFAST\* ..... 8.5

Two eggs any style served with breakfast potatoes, choice of meat and toast. 870 CAL

#### SLIDER TRIO\* ..... 10

One of each bacon-sausage-ham slider, topped with fluffy scrambled eggs and Cheddar cheese served with breakfast potatoes. 1180 CAL

#### TAILOR MADE 3 EGG OMELET\* ..... 9.5

Made with your choice of sausage, ham, bacon, Cheddar cheese, Swiss cheese, peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast. 640+ CAL

#### START FRESH WRAP\* ..... 8.5

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

Crispy waffles served with berries, whipped cream and warm syrup. 1010 CAL

#### BUILD YOUR PERFECT BREAKFAST\* ..... 9.5

Choose your eggs, meat and a side. Perfect! 560+ CAL

### SIDES

FRUIT	100 CAL	4
BACON*	160 CAL	4
SAUSAGE*	360 CAL	4
TOAST	120 CAL	3
BREAKFAST POTATOES	290 CAL	3.5
YOGURT	150 CAL	3.5
ENGLISH MUFFIN	190 CAL	3

### BEVERAGES

COFFEE	0 CAL	3
JUICE	110 CAL	3
TEA	0 CAL	3
MILK	80-150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	3

#### ROOM SERVICE - Dial Extension: 7563

18% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$2

#### BREAKFAST SERVED

6:00 AM - 9:00 AM WEEKDAYS

7:00 AM - 10:00 AM WEEKENDS

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

\*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, 18% GRATUITY AND \$0 DELIVERY CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL

## WINE

### WHITES

	GLASS	BOTTLE
<b>Pinot Grigio</b> DANZANTE, ITALY	8	26
<b>Chardonnay</b> CANYON ROAD, CALIFORNIA	7	23
<b>Chardonnay</b> KENDALL-JACKSON, CALIFORNIA	10	33
<b>Sauvignon Blanc</b> MAIUA, NEW ZEALAND	9	30
<b>Riesling</b> CHATEAU STE. MICHELLE, WASHINGTON	9	30
<b>White Zinfandel</b> BERINGER, CALIFORNIA	7	23

### REDS

<b>Pinot Noir</b> MONTEREY VINEYARDS, CALIFORNIA	9	30
<b>Merlot</b> CANYON ROAD, CALIFORNIA	7	23
<b>Merlot</b> RODNEY STRONG, CALIFORNIA	11	36
<b>Cabernet Sauvignon</b> CANYON ROAD, CALIFORNIA	7	23
<b>Cabernet Sauvignon</b> KENDALL-JACKSON, CALIFORNIA	13	41
<b>Red Blend</b> 14 HANDS STAMPEDE, WASHINGTON	8	26

## COCKTAIL DRINKS

<b>HOLIDAY INN ICED TEA</b> .....	11
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
<b>ROCKIN' RITA</b> .....	11
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
<b>LEMON DROP</b> .....	11
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
<b>LYNCHBURG LEMONADE</b> .....	10
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	
<b>MANHATTAN</b> .....	11
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$11 more.</i>	
<b>MEXICAN MULE</b> .....	10
Sauza Blue Agave Tequila, ginger beer and fresh lime over ice.	
<b>MOSCOW MULE</b> .....	9
Smirnoff vodka, ginger beer and fresh lime over ice.	
<b>MOJITO</b> .....	10
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	

## BEER

### CRAFT

Blue Moon	7
Goose Island IPA	6
Sam Adams	6
Sam Adams Seasonal	6
Leinenkugel Seasonal	7
Angry Orchard Cider	6

### IMPORTS

Corona Extra	6
Heineken	6
Stella Artois	7
Modelo Especial	7
Guinness	7
Negro Modelo	7

### DOMESTIC

Bud Light	5
Budweiser	5
Coors Light	5
Miller Lite	5
Michelob Ultra	6
O'Doul's	5

### DRAFTS

Bud Light	6
Deep Ellum IPA	7

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## APPETIZERS

### BUFFALO WINGS\* 10

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

### CHICKEN STRIPS\* 9

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. 983 CAL

### QUESADILLA\* 8

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1100 CAL. Add grilled chicken \$3. 1120 CAL. Add steak \$6. 1395 CAL. Add shrimp \$6. 1090 CAL.

### SPINACH & ARTICHOKE DIP 9

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

### BUFFALO CHICKEN SLIDERS\* 10

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

### BREADED PICKLE STRIPS AND DIP 6

Pickle spears battered and fried to a golden brown and served with Ranch dipping sauce. 820 CAL

## BURGERS & SANDWICHES

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

### CLASSIC BURGER\* 11

8 ozs of char-broiled Angus, seasoned and topped with your choice of cheese. 580 CAL

### BBQ BACON CHEDDAR BURGER\* 14

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

### BUILD YOUR OWN BURGER\* 12

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\* 14

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

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1390 CAL

### THE PHILLY BURGER\* 12

Grilled peppers, onions, mushrooms, American cheese and KGB sauce. 1240 CAL

### PREMIUM STEAK SANDWICH\* 16

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\* 9

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL. Add grilled chicken \$4. 770 CAL. Add steak \$6. 955 CAL. Add shrimp \$6. 740 CAL.

### GRILLED SIRLOIN SALAD\* 15

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

### COBB SALAD\* 13

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

### MARKET SALAD 12

Mixed greens lightly tossed with Mandarin oranges, fresh strawberries, grapes, toasted pecans and raspberry vinaigrette. Topped with crumbled feta and served with grilled Ciabatta. 490 CAL

## ENTREES

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

### SHRIMP SCAMPI PENNE\* 17

Penne pasta tossed with garlic, white wine, butter and a touch of lemon. Topped with grilled shrimp, charred tomatoes, shaved Parmesan and served with grilled Ciabatta. 1640 CAL

### BRANDY GLAZED PORK CHOP\* 16

Grilled pork chop with an apple brandy reduction and your choice of two sides. 1370 CAL

### MONTEREY GRILLED CHICKEN\* 13

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

### BLACKENED CHICKEN ALFREDO\* 13

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1280 CAL. Sub Blackened Shrimp \$19. 1250 CAL

### CITRUS GRILLED SALMON\* 17

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

### SRIRACHA SIRLOIN\* 23

A center cut, choice Top Sirloin grilled and topped with a Sriracha glaze. May substitute Sirloin with Ribeye. 810 CAL

## DRINKS

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

## SIDES

3 FRENCH FRIES 280 CAL 5  
3 RICE PILAF 210 CAL 6  
3 PUB CHIPS 543 CAL 5  
3 SEASONAL VEGETABLES 30 CAL 6  
RED SKIN  
MASHED POTATOES 200 CAL 6  
GREEN BEANS WITH ROASTED RED  
PEPPERS 140 CAL 6  
SIDE SALAD 150 CAL 7

## DESSERTS

NY CHEESECAKE 500 CAL 7  
BROWNIE SUNDAE 1910 CAL 7  
ICE CREAM 510 CAL 5  
KEY LIME PIE 670 CAL 7

2000 calories a day's used for general nutritional advice; kcal calorie needs vary.  
Additional nutrition information available upon request.

## ROOM SERVICE - Dial Ext: 7563

18% gratuity charge and applicable sales tax will be added to the price of all items.  
Delivery charges \$2

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

 **Holiday Inn**  
A IHG HOTEL

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