

# LAMBORTINI BAR & GRILL

## APPETIZERS

### BUFFALO WINGS\* 9.00

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

### CHICKEN STRIPS\* 8.00

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

### SHRIMP TACOS\* 13.00

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

### QUESADILLA\* 7.00

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$3. 1120 CAL Add steak \$4. 1305 CAL Add shrimp \$5. 1090 CAL

### BBQ CHICKEN FLATBREAD\* 8.00

Grilled chicken breast, caramelized onion and smoky barbecue sauce with a blend of cheeses. 860 CAL

### FIRECRACKER SHRIMP\* 12.00

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

### PUB CHIPS 5.00

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

### SOUP OF THE DAY 7

Made fresh daily. Varies

### BUTTERMILK FRIED PICKLES 7.00

Tangy pickle chips battered and fried until golden brown served over heritage greens with Ranch dressing and a pickle spear. 940 CAL

## BURGERS & SANDWICHES

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

### CLASSIC BURGER\* 10.00

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

### BBQ BACON CHEDDAR BURGER\* 13.00

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

### BUILD YOUR OWN BURGER\* 11.00

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\* 13.00

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\* 12.00

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

### BLUE BURGER\* 13.00

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

### PREMIUM STEAK SANDWICH\* 15.00

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\* 8.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$3. 770 CAL Add steak \$4. 955 CAL Add shrimp \$5. 740 CAL

### GRILLED SIRLOIN SALAD\* 14.00

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

### MARKET SALAD 11.00

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

### CRISPY CHICKEN SALAD\* 13.00

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.

### FISH & CHIPS\* 14.00

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

### BLACKENED CHICKEN ALFREDO\* 12.00

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$5 1200 CAL

### RIBEYE\* 25.00

A 12 oz. ribeye steak seasoned and grilled to order. Topped with whiskey au jus or savory blue cheese. 960 CAL

### APPLE BARBECUE PORK CHOP\* 14.00

8 oz. grilled pork loin chop served with an apple barbecue sauce. 870 CAL

### CITRUS GRILLED SALMON\* 15.00

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

### MONTEREY GRILLED CHICKEN\* 12.00

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

### GARDEN PENNE PASTA\* 10.00

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. 1080 CAL Add steak \$4. 1265 CAL Add shrimp \$5. 1050 CAL

## DRINKS

COFFEE 0 CAL

TEA 0 CAL

MILK 150 CAL

ASSORTED SOFT DRINKS 0-160 CAL

## DESSERTS

NY CHEESECAKE 800 CAL

BROWNIE SUNDAE 1010 CAL

KEY LIME PIE 670 CAL

APPLE CRISP 530 CAL

## SIDES

2 FRENCH FRIES 280 CAL

2 RICE PILAF 210 CAL

3 PUB CHIPS 540 CAL

2 SEASONAL VEGETABLES 30 CAL

RED SKIN

MASHED POTATOES 200 CAL

ONION RINGS 600 CAL

7 GREEN BEANS WITH ROASTED RED

5 PEPPERS 140 CAL

6

6

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: 101

18% service charge and applicable sales tax will

be added to the price of all items.

Delivery charges \$2

## DINNER SERVED

5:00 PM TO 10:00 PM 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 10 OR MORE, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

## WINE

### WHITES

<b>Chardonnay</b> KENDALL-JACKSON, CALIFORNIA	9	30
<b>Chardonnay</b> CANYON ROAD, CALIFORNIA	6	20
<b>Chardonnay</b> CHATEAU STE. MICHELLE, CALIFORNIA	8	26
<b>Sauvignon Blanc</b> MATUA, NEW ZEALAND	8	26
<b>Riesling</b> CHATEAU STE. MICHELLE, WASHINGTON	8	26
<b>White Zinfandel</b> BERINGER, CALIFORNIA	6	20

### REDS

<b>Pinot Noir</b> MONTEREY VINEYARDS, CALIFORNIA	8	26
<b>Merlot</b> CANYON ROAD, CALIFORNIA	6	20
<b>Merlot</b> RODNEY STRONG, CALIFORNIA	10	33
<b>Cabernet Sauvignon</b> CANYON ROAD, CALIFORNIA	6	20
<b>Cabernet Sauvignon</b> KENDALL-JACKSON, CALIFORNIA	12	38
<b>Red Blend</b> 14 HANDS STAMPEDE, WASHINGTON	7	23

GLASS BOTTLE

## COCKTAIL DRINKS

<b>HOLIDAY INN ICED TEA</b> .....	9
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
<b>APPLETINI</b> .....	9
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
<b>BLOODY MARY</b> .....	9
Smirnoff vodka and our Bloody Mary mix.	
<b>LEMON DROP</b> .....	9
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
<b>MAI TAI</b> .....	10
Bacardi Superior, Myers's dark rums, fresh lime juice, orange liqueur, splash of pineapple juice.	
<b>CLASSIC MARTINI</b> .....	12
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
<b>COSMOPOLITAN</b> .....	11
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
<b>MANHATTAN</b> .....	9
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters.	
<i>Maker's Mark \$5 more.</i>	

## BEER

### CRAFT

Blue Moon	5
Goose Island IPA	5
Sam Adams	5
Leinenkugel Seasonal	5
Angry Orchard Cider	5

### IMPORTS

Corona Extra	6
Heineken	6
Stella Artois	6
Corona Premier	6
Modelo Especial	6

### DOMESTIC

Bud Light	4
Budweiser	4
Coors Light	4
Miller Lite	4
Michelob Ultra	4

### DRAFTS

Bud Light	5
Blue Moon	5
Stella Artois	5
Great Raft	5
Samuel Adams Boston Lager	5