

CAMP DAVID



BREAKFAST MENU



CAMP DAVID

BREAKFAST MENU



SPECIALTIES

- STEAK AND EGGS*** **14.00**
A 5 oz. Top Sirloin, cooked to order, with two eggs prepared any style. **930 CAL**
- HAM AND EGGS*** **11.00**
A 5 oz. grilled ham steak served with two eggs any style. **720 CAL**
- BISCUITS AND GRAVY*** **7.50**
Freshly baked biscuit topped with sausage gravy and served with two eggs cooked to order and choice of meat. **860 CAL**
- SUNRISE SANDWICH*** **8.00**
One egg any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. **840 CAL**
- MORNING BREAKFAST BURRITO*** **9.50**
Two eggs scrambled with onion, peppers, bacon, crisp potatoes and shredded cheese stuffed into a warm flour tortilla. **1280 CAL**
- PANCAKES** **7.50**
Griddled pancakes topped with butter and served with warm syrup. **1300 CAL** Add blueberries for \$2 more! **1350 CAL**
- WESTERN SKILLET*** **9.50**
Two eggs any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar. **860 CAL**
- VEGGIE SKILLET** **8.50**
Two eggs any style, broccoli, mushrooms, peppers, onion and tomato combined with breakfast potatoes and topped with shredded Cheddar. **850 CAL**
- TRADITIONAL FRENCH TOAST*** **7.50**
Two slices of thick cut bread battered and grilled to a golden brown. **670 CAL**

HOTEL FAVORITES

- INNJOYABLE BREAKFAST*** **8.50**
Two eggs any style served with breakfast potatoes, choice of meat and toast. **870 CAL**
- SLIDER TRIO*** **10.00**
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*** **9.50**
Made with your choice of sausage, ham or bacon, Cheddar or Swiss cheese, and peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast. **640+ CAL**
- START FRESH WRAP*** **8.50**
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** **8.00**
Crispy waffles served with berries, whipped cream and warm syrup. **1010 CAL**
- BUILD YOUR PERFECT BREAKFAST*** **9.50**
Choose your eggs, meat and a side. Perfect! **560+ CAL**

ROOM SERVICE - Dial Extension: 6150

20% service charge and applicable sales tax will be added to the price of all items. Delivery charges \$2

BREAKFAST SERVED

6:30 AM - 10:00 AM WEEKDAYS
7:00 AM - 10:30 AM WEEKENDS

SIDES

- FRUIT 100 CAL **4.00**
BACON* 160 CAL **4.00**
SAUSAGE* 360 CAL **4.00**
TOAST 120 CAL **3.00**
BREAKFAST POTATOES 290 CAL **3.50**
YOGURT 150 CAL **3.50**
OATMEAL 450 CAL **5.00**
BAGEL 220 CAL **3.00**

BEVERAGES

- COFFEE 0 CAL **2.5**
JUICE 110 CAL **3**
TEA 0 CAL **2.5**
MILK 80-150 CAL **2.5**
ASSORTED SOFT DRINKS 0-160 CAL **2**

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, 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

CAMP DAVID

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

BBQ CHICKEN FLATBREAD* 8.00

Grilled chicken breast, caramelized onion and smoky barbecue sauce with a blend of cheeses. 860 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 \$2.00. 1120 CAL

BBQ PORK FLATBREAD* 8.00

Tender pulled pork, caramelized onion and smoky barbecue sauce with a blend of cheeses. 830 CAL

BUFFALO CHICKEN SLIDERS* 9.00

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

PULLED PORK SLIDERS* 9.00

Tender pulled barbecue pork crowned with crisp onion rings and dill pickles for an unexpected sweet and spicy crunch. 630 CAL

SLIDERS* 9.00

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

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

FIRECRACKER SHRIMP* 12.00

Jumbo shrimp lightly breaded and tossed in a red chili sauce that pops with sweet Asian heat. 850 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 \$0.50. 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

GRILLED VEGGIE SANDWICH 9.00

Grilled zucchini, tomato, caramelized onion and roasted red peppers served on a Ciabatta with Provolone and pesto mayonnaise. 1070 CAL

SALADS

CAESAR SALAD* 8.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$2.00. 770 CAL Add steak \$3.00. 955 CAL Add shrimp \$4.00. 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

COBB SALAD* 12.00

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

CITRUS GRILLED SALMON* 15.00

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

CATFISH & HUSHPUPPIES* 14.00

Beer battered catfish, fried to a golden brown and served with our house-made hushpuppies 770 CAL

BBQ PORK RIBS* 22.00

Tender, slow cooked pork ribs, cut, stacked and brushed with barbecue sauce. 1790 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 \$2.00. 1080 CAL Add steak \$3.00. 1265 CAL Add shrimp \$4.00. 1050 CAL

BLACKENED CHICKEN ALFREDO* 12.00

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$3.00 1200 CAL

SUPREME PIZZA* 16.00

A savory blend of sausage, pepperoni, onions, green peppers, Mozzarella cheese and rich tomato sauce baked to perfection. 2140 CAL

HUNTER CHICKEN* 12.00

Chicken breast sautéed with white wine, mushrooms, tomatoes and served with two sides. 360 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

DRINKS

COFFEE	0 CAL	2.50
TEA	0 CAL	2.50
MILK	150 CAL	2.50
ASSORTED SOFT DRINKS	0-160 CAL	2.00

DESSERTS

NY CHEESECAKE	800 CAL	6.00
BROWNIE SUNDAE	1010 CAL	6.00
APPLE CRISP	530 CAL	6.00
KEY LIME PIE	670 CAL	6.00

SIDES

FRENCH FRIES	280 CAL	4.00
RICE PILAF	210 CAL	5.00
PUB CHIPS	540 CAL	4.00
SEASONAL VEGETABLES	30 CAL	5.00
RED SKIN MASHED POTATOES	200 CAL	5.00
GREEN BEANS WITH ROASTED RED PEPPERS	140 CAL	5.00
SIDE SALAD	150 CAL	6.00

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: 6150

20% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$2.00

DINNER SERVED
5:00 PM - 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 6 OR MORE, 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

WINE

WHITES

	GLASS	BOTTLE
Pinot Grigio DANZANTE, ITALY	8.00	26.00
Chardonnay CHATEAU STE. MICHELLE, CALIFORNIA	9.00	30.00
Chardonnay KENDALL-JACKSON, CALIFORNIA	10.00	33.00
Sauvignon Blanc MATUA, NEW ZEALAND	9.00	30.00
White Zinfandel BERINGER, CALIFORNIA	7.00	23.00
Sparkling MICHELLE BRUT, WASHINGTON	10.00	33.00

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	9.00	30.00
Merlot CANYON ROAD, CALIFORNIA	7.00	23.00
Merlot RODNEY STRONG, CALIFORNIA	11.00	32.00
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	13.00	41.00
Cabernet Sauvignon WILLIAM HILL, CENTRAL COAST, CALIFORNIA	10.00	33.00
Red Blend 14 HANDS STAMPEDE, WASHINGTON	8.00	26.00

COCKTAIL DRINKS

APPLETINI	10.00
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
BLOODY MARY	10.00
Smirnoff vodka and our Bloody Mary mix.	
CLASSIC MARTINI	10.00
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
LEMON DROP	10.00
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
MANHATTAN	12.00
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$2.00 more.</i>	
MOSCOW MULE	10.00
Smirnoff vodka, ginger beer and fresh lime over ice.	
ROCKIN' RITA	10.00
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
COSMOPOLITAN	10.00
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	

BEER

CRAFT

Blue Moon	6.00
Goose Island IPA	5.00
Sam Adams	5.00
Angry Orchard Cider	6.00
Sierra Nevada Pale Ale	6.00
Fat Tire	6.00

IMPORTS

Corona Extra	6.00
Heineken	6.00
Stella Artois	6.00
Guinness	6.00
Modelo Especial	6.00
Red Stripe	6.00

DOMESTIC

Bud Light	4.00
Budweiser	4.00
Coors Light	4.00
Miller Lite	4.00
O'Doul's	4.00
Michelob Ultra	5.00

DRAFTS

Bud Light	4.00
Stella Artois	6.00
Yuengling Lager	5.00
Blue Moon	6.00
Michelob Ultra	5.00
Miller Lite	4.00