

# LAGO GRILLE

## APPETIZERS

### BUFFALO WINGS \* 10

Flash-crisped 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. 980 CAL

### FISH TACOS \* 10

Grilled fish, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 820 CAL

### QUESADILLA \* 8

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

### SLIDERS \* 11

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

### NEW ENGLAND CLAM CHOWDER 6

Traditional New England style, clam broth, cream, clams, potatoes, onions, thyme. 200 CAL

### SOUP OF THE DAY 5

Made fresh daily. Varies

### MOZZARELLA TRIANGLES 8.5

Fresh breaded Mozzarella wedges, fried a crisp golden brown, served with marinara sauce. 180 CAL

### CHEESE FLAT BREAD 11

Rustic crust, topped with pizza sauce and mozzarella. Add Toppings \$.50 pepperoni, sausage, onion, pepper, spinach 330 CAL

### BUFFALO CHICKEN FLAT BREAD 13

Rustic crust, topped with grilled buffalo chicken, ranch dressing, crumbled bleu cheese, and mozzarella. 380 CAL

## BURGERS & SANDWICHES

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

### CLASSIC BURGER \* 11.5

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

### BBQ BACON CHEDDAR BURGER \* 13.5

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

### BUILD YOUR OWN BURGER \* 12.5

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 \$1.50. 770+ CAL

### TUSCAN CHICKEN SANDWICH 13.5

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

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

### SHAVED STEAK 12.5

Shaved Steak, American cheese, caramelized onions and peppers on a toasted sub roll. 450 CAL

### GRILLED PORTABELLO SANDWICH 12

Marinated grilled portabello mushroom, roasted red peppers, goat cheese, baby spinach, pesto mayo on grilled ciabatta. 350 CAL

## SALADS

### CAESAR SALAD 8

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$3. 770 CAL

### GRILLED SIRLOIN SALAD \* 12

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

### SPINACH & BEET SALAD 10

Fresh baby spinach, roasted beets, raisins, candied walnuts, red onion and goat cheese with a raspberry vinaigrette. 150 CAL

## ENTREES

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

### RIBEYE\* 25

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

### SIRLOIN TIPS \* 21

Grilled house marinated sirloin tips, with caramelized onions and peppers. 457 CAL

### GRILLED PORK CHOP WITH TARRAGON CREAM SAUCE\* 22

Grilled pork chop and sautéed mushrooms topped with a tarragon cream sauce and choice of two sides. 840 CAL

### ASPARAGUS STUFFED CHICKEN WITH SWISS 20

Seasoned chicken breast folded with grilled asparagus, Swiss cheese and a savory pesto sauce. 440 CAL

### CITRUS GRILLED SALMON\* 22

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

### BAKED HADDOCK \* 20

A New England favorite, with seasoned Ritz cracker crust, lemon and white wine. 236 CAL

### QUINOA BOWL 18

Tri-colored quinoa, topped with marinated roasted vegetables, grilled portabella and avocado. With one side dish. 680 CAL

## DRINKS

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

## DESSERTS

NY CHEESECAKE	800 CAL	7
BROWNIE SUNDAE	1010 CAL	7
ICE CREAM	510 CAL	4

## SIDES

FRENCH FRIES	280 CAL	5
RICE PILAF	210 CAL	5
PUB CHIPS	540 CAL	5
SEASONAL VEGETABLES	30 CAL	4.5
RED SKIN MASHED POTATOES	200 CAL	6
SIDE CAESAR	390 CAL	5
SIDE SALAD	150 CAL	4

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: 188

20% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$3

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

 **Holiday Inn**  
AN IHG® HOTEL

## WINE

### WHITES

	GLASS	BOTTLE
<b>Pinot Grigio</b> DANZANTE, ITALY	8.5	32
<b>Chardonnay</b> CANYON ROAD, CALIFORNIA	8.5	32
<b>Chardonnay</b> KENDALL-JACKSON, CALIFORNIA	11	40
<b>Sauvignon Blanc</b> MATUA, NEW ZEALAND	9.5	36
<b>Riesling</b> CHATEAU STE. MICHELLE, WASHINGTON	9.5	36
<b>White Zinfandel</b> BERINGER, CALIFORNIA	8.5	32

### REDS

<b>Pinot Noir</b> MONTEREY VINEYARDS, CALIFORNIA	12	46
<b>Merlot</b> CANYON ROAD, CALIFORNIA	8.5	32
<b>Merlot</b> RODNEY STRONG, CALIFORNIA	12	46
<b>Cabernet Sauvignon</b> CANYON ROAD, CALIFORNIA	8.5	32
<b>Cabernet Sauvignon</b> KENDALL-JACKSON, CALIFORNIA	12	46
<b>Red Blend</b> 14 HANDS STAMPEDE, WASHINGTON	10	38

## COCKTAIL DRINKS

<b>MOSCOW MULE</b> .....	10
Smirnoff vodka, ginger beer and fresh lime over ice.	
<b>MEXICAN MULE</b> .....	10
Sauza Blue Agave Tequila, ginger beer and fresh lime over ice.	
<b>CLASSIC MARTINI</b> .....	11
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
<b>MANHATTAN</b> .....	11
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$2 more.</i>	
<b>COSMOPOLITAN</b> .....	11
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
<b>APPLETINI</b> .....	11
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
<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.	

## BEER

### CRAFT

Blue Moon	6.5
Goose Island IPA	6.5
Sam Adams	6.5
Sam Adams Seasonal	7
Leinenkugel Seasonal	6.5
Angry Orchard Cider	6.5

### IMPORTS

Corona Extra	6.5
Heineken	6.5
Stella Artois	6.5
Guinness	7

### DOMESTIC

Bud Light	5.5
Budweiser	5.5
Coors Light	5.5
Miller Lite	5.5
Michelob Ultra	5.5
O'Doul's	5.5