

ARYANA RESTAURANT/BAR

APPETIZERS

BUFFALO WINGS* 10.00

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

CHICKEN STRIPS* 9.00

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

FISH TACOS* 14.00

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

QUESADILLA* 8.00

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

SLIDERS* 10.00

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

DIRTY TOTS* 9.00

Crispy tater tots covered in mild nacho cheese, diced grilled chicken, scallions sriracha aioli & a fried egg on top. 980 CAL

CRISPY BRUSSELS SPROUTS 8.5

Brussels sprouts and crispy leaves tossed with bacon and balsamic drizzle topped with bleu cheese crumbles (optional) 630 CAL

PORK GYOZAS* 8.00

Sautéed pork Gyozas served with a Thai Chili dipping sauce and topped with chopped spring onions and seasmae seeds. 460 CAL

NACHOS* 9.5

Fresh tortilla chips, mild nacho cheese sauce, diced grilled chicken, fresh pico de gallo, sour cream, and jalapenos. 1200 CAL

BUTTERMILK FRIED PICKLES 8.00

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* 11.00

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

BBQ BACON CHEDDAR BURGER* 14.00

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

BUILD YOUR OWN BURGER* 12.00

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 \$1. 770+ CAL

TUSCAN CHICKEN SANDWICH* 14.00

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* 13.00

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

PREMIUM STEAK SANDWICH* 16.00

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

BEYOND BURGER™ 11.00

A revolutionary "meaty" plant-based burger with 20 grams of protein and no cholesterol, optionally topped with your choice of cheese. 720 CAL

SALADS

CAESAR SALAD* 9.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$2.5. 770 CAL Add steak \$4. 955 CAL Add shrimp \$4. 740 CAL

GRILLED SIRLOIN SALAD* 15.00

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

COBB SALAD* 13.00

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

SOUTHWEST CHOPPED SALAD* 14.00

Mixed greens, grilled chicken breast, roasted corn, avocado, house made Pico de Gallo and a blend of cheeses tossed with chipotle ranch dressing. 1010 CAL

ENTREES

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

FISH & CHIPS* 15.00

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

BLACKENED CHICKEN ALFREDO* 13.00

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$4 1200 CAL

CITRUS GRILLED SALMON* 17.00

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

SRIRACHA SIRLOIN* 23.00

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

MONTEREY GRILLED CHICKEN* 13.00

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

HUNTER CHICKEN* 13.00

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

PEPPERONI PIZZA* 16.00

Pepperoni, Mozzarella cheese and rich tomato sauce on oven baked crust. 1910 CAL

SUPREME PIZZA* 17.00

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

DRINKS

COFFEE	0 CAL	3
TEA	0 CAL	3
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	2.5

DESSERTS

NY CHEESECAKE	800 CAL	5
BROWNIE SUNDAE	1010 CAL	6
ICE CREAM	510 CAL	3.5

SIDES

FRENCH FRIES	280 CAL	5.00
RICE PILAF	210 CAL	6.00
PUB CHIPS	540 CAL	5.00
SEASONAL VEGETABLES	30 CAL	6.00
RED SKIN MASHED POTATOES	200 CAL	6.00
GREEN BEANS WITH ROASTED RED PEPPERS	140 CAL	6.00
SIDE SALAD	150 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: 113

19% gratuity charge and applicable sales tax will be added to the price of all items.

Delivery charges \$2

DINNER SERVED
5-9 DAILY

 **Holiday Inn**
AN IHG® HOTEL

*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. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. FOR PARTIES OF 6 OR MORE, 19% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

WINE

WHITES

Pinot Grigio DANZANTE, ITALY	8	29
Chardonnay CANYON ROAD, CALIFORNIA	5.5	20
Chardonnay KENDALL-JACKSON, CALIFORNIA	9	34
Sauvignon Blanc SEAGLASS, CALIFORNIA	8.5	31
Rose DAY OWL, CALIFORNIA	8.5	31
White Zinfandel BERINGER, CALIFORNIA	6	21

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	9.5	36
Merlot CANYON ROAD, CALIFORNIA	5.5	20
Merlot RODNEY STRONG, CALIFORNIA	8	36
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	5.5	20
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	10	38
Red Blend 14 HANDS STAMPEDE, WASHINGTON	7	32

GLASS BOTTLE

COCKTAIL DRINKS

HOLIDAY INN ICED TEA	10
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
BLOODY MARY	8.5
Smirnoff vodka and our Bloody Mary mix.	
CLASSIC MARTINI	9
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
COSMOPOLITAN	9.5
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
MOSCOW MULE	9
Smirnoff vodka, ginger beer and fresh lime over ice.	
ROCKIN' RITA	9.5
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
LEMON DROP	9.5
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
MOJITO	8.5
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	

BEER

CRAFT

Blue Moon	5
Goose Island IPA	5
Sam Adams	5
Angry Orchard Cider	5
Fat Tire	5
LOCAL: Stone Brewing IPA	5

IMPORTS

Corona Extra	5
Heineken	5
Stella Artois	5
Modelo Especial	5
LOCAL: Mother Earth Cali Creamin'	5
LOCAL: Pizza Port Swami's IPA	6

DOMESTIC

Bud Light	4
Budweiser	4
Coors Light	4
Miller Lite	4
Michelob Ultra	4
LOCAL: Stone Arrogant Bastard IPA	6