

OASIS BAR & GRILL

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

FIRECRACKER SHRIMP* 13.00

Jumbo shrimp lightly breaded and tossed in a red chili sauce that pops with sweet Asian heat. 850 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. 1120 CAL Add steak \$3. 1305 CAL Add shrimp \$4. 1090 CAL

HUMMUS & PITA 9.00

Blended chickpeas seasoned with sea salt, lemon and topped with pesto. Served with warm pita wedges, crisp vegetables, crumbled feta and green olives. 1650 CAL

MOZZARELLA STICKS 9

Breaded and deep fried mozzarella, served with marinara sauce 950 CAL

PUB CHIPS 6.00

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

SLIDERS* 10.00

Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 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 \$3.00. 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

GRILLED SALMON BLT* 15.00

A maple-glazed salmon fillet, seasoned and served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce and tomato. 1100 CAL

SALADS

CAESAR SALAD* 9.00

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

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.

CITRUS GRILLED SALMON* 17.00

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

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 \$16 1200 CAL

SOUTHWEST CHICKEN & SHRIMP PENNE* 17.00

Penne pasta, grilled chicken breast, shrimp, peppers and onion in a delicious smoked chili cream sauce. 1520 CAL

MONTEREY GRILLED CHICKEN* 13.00

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

CHICKEN AND WAFFLES* 13.00

A perfect match of our tender chicken strips and mini malted waffles. 1240 CAL

SRIRACHA SIRLOIN* 23.00

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

RIBEYE* 27.00

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
TEA	0 CAL	2
MILK	150 CAL	2
ASSORTED SOFT DRINKS	0-160 CAL	2

DESSERTS

NY CHEESECAKE	800 CAL	8
BROWNIE SUNDAE	1010 CAL	8
KEY LIME PIE	670 CAL	8

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
COLE SLAW	290 CAL	6.00
ONION RINGS	600 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: 606

18% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$5.00

DINNER SERVED
5:00PM - 9:00PM 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.

WINE

WHITES

Pinot Grigio DANZANTE, ITALY	8	24
Chardonnay CANYON ROAD, CALIFORNIA	7	22
Chardonnay KENDALL-JACKSON, CALIFORNIA	8	28
Sauvignon Blanc MATUA, NEW ZEALAND	8	28
Riesling CHATEAU STE. MICHELLE, WASHINGTON	8	24
White Zinfandel BERINGER, CALIFORNIA	7	24

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	8	28
Merlot CANYON ROAD, CALIFORNIA	7	24
Merlot RODNEY STRONG, CALIFORNIA	8	28
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	7	24
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	8	28
Pinot Noir MEIOMI, CALIFORNIA	9	32

GLASS BOTTLE

COCKTAIL DRINKS

BLOODY MARY	9
Smirnoff vodka and our Bloody Mary mix.	
COSMOPOLITAN	8
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
HOLIDAY INN ICED TEA	10
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
MANHATTAN	8
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$2 more.</i>	
LEMON DROP	9
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
MOJITO	8
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
MOSCOW MULE	9
Smirnoff vodka, ginger beer and fresh lime over ice.	
LYNCHBURG LEMONADE	9
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	

BEER

CRAFT

Blue Moon	4
Goose Island IPA	4
Sam Adams	4
Fat Tire	4
Angry Orchard Cider	4
Alien Amber	4

IMPORTS

Corona Extra	4
Heineken	4
Stella Artois	4
Guinness	4
Modelo Especial	4
Shiner Boch	4

DOMESTIC

Bud Light	3
Budweiser	4
Coors Light	3
Miller Lite	4
Michelob Ultra	4
O'Doul's	3